

# Health & Wellbeing

## Practical Cake Craft

National 5



Course Length	1 year
Entry Requirements	National 5 HFT or Hospitality
Intended Audience	S5-S6
Number of Units	2
Assignment/Added Value Unit	NO
Course Exam	YES

### Course Description

This course is designed to extend the development of practical skills and techniques acquired through previous work in Hospitality or HFT. The course allows you to develop a wide range of practical skills used to produce a variety of products within the context of the bakery industry. You will also work on a range of cake finishing techniques and designs.

### Expectations for Homework

Research based upon class work topics.

### Skills Focus



### Additional Course Information

You must take part in all lessons as unit passes are based on continuous assessment of practical work which must meet the standards expected in a commercial industry. The final exam is practical based and is based around a response to a practical assignment brief. You will be asked to bake and decorate a product as part of this exam.