

Health & Wellbeing

Practical Cake Craft

National 5



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| 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.