



The following information provides an overview of the knowledge and understanding developed within this course:

- **Cake Baking and Cake Finishing.**

The assessment has three components:

- An assignment undertaken in class but marked externally by SQA. The assignment is worth 30 marks and accounts for 24% of the overall assessment.
- A practical activity which is marked by departmental staff. The practical activity is 70 marks and accounts for 56% of the overall assessment.
- A question paper which is marked externally by the SQA. The question paper is worth 25 marks and accounts for 20% of the overall assessment.

To improve on their current performance with **N5 Hospitality: Practical Cake Craft** your child could use some of the following strategies:-

Strategy	✓
Complete all written work with accuracy and great detail.	
Speak to your teacher if you are struggling with an aspect of the course.	
Work with your peers to share ideas and complete tasks.	
Make use of on-line learning resources and technology.	
Ensure that deadlines are met for SQA units and assignments.	
Complete all homework tasks on time and to a high standard.	
Use the departmental planner to study a topic each week.	
Use the revision pack to revise:	
<ul style="list-style-type: none"> • Methods of cake baking and finishing. • Functional properties of ingredients. • Trends in cake production. 	
Summarise course notes and highlight essential points of information.	
Make use of study aids e.g. apps or spider diagrams to organise key pieces of information.	
Practise past paper questions – www.sqa.co.uk	
Identify command words at the start of questions to ensure questions are answered accurately.	
Manage time to ensure all questions in an examination can be attempted with accuracy and detail.	
Attend supported study.	
Focus on practical skills:	
<ul style="list-style-type: none"> • Skills in baking and finishing in the production of cakes and other baked items. • Creatively applying finishing techniques to cakes and other baked items. • Working safely and hygienically. • Using specialist equipment and tools with dexterity and precision. • Organisational and time management skills. 	
Practice practical skills at home.	
Watch food related programmes.	

Websites – Insert links to useful resources.

www.foodstandards.gov.scot

www.nutrition.org.uk

www.sqa.co.uk

Point of contact – Mrs E. Gardiner (P.T. of Food & Textile Technology)