

# Practical Cake Craft

## National 5

### Progression through Health and Food Technology

Higher  
Health &  
Food  
Technology

There is no option to take Practical Cake Craft at Higher.

Common pathways to college include:

- HNC Patisserie
- HNC Professional Cookery
- HNC Hospitality Management



### Course Content

There are 2 units in the National 5 Practical Cake Craft course:

1. Cake Baking
2. Cake Finishing

### Skills Developed

The Scottish hospitality industry is large, vibrant and growing, employing a significant proportion of the nation's workforce. Cake production is a significant part of this sector and the National 5 Practical Cake Craft course can be seen as a gateway to the hospitality industry.

The course aims to allow pupils to develop their technical skills in cake baking and their creative skills in cake finishing. Pupils will develop a knowledge and understanding of cake design and the trends in cake production. They will acquire and use organisational skills in the context of managing time and resources. They will also gain an understanding of the importance of food safety and hygiene in relation to producing a product of commercial standards.

Pupils will also develop the organisational skills needed to research, plan, prepare and evaluate products. The course includes practical cookery (1-2 baked items per week) which will allow pupils to develop a range of practical baking skills and techniques using appropriate tools and equipment.

### Assessment

#### Question Paper

1 hour - 25 marks

#### Planning/Time Plan

1 hours, 30 minutes - 22 marks

#### Practical Exam

2 hours, 30 minutes - 53 marks

### Related Careers

Possible careers relating to Practical Cookery include:

- Food service/catering
- Chef
- Home Economics Teacher
- Food Technologist
- Hotel Management
- Journalism

Gordon Ramsay, Nadiya Hussain, Nigella Lawson, Jamie Oliver and Lucy Jones have all built successful careers based on skills relating to Practical Cookery.

