

## Subject: Practical Cake Craft

Level: N5

Course Contents and Components	Tips for Success	Study Approaches
<p>The following provides a broad overview of the subject skills, knowledge and understanding developed in the course:</p> <ul style="list-style-type: none"><li><input type="checkbox"/> interpreting a design brief</li><li><input type="checkbox"/> carrying out a practical activity to meet the requirements of a design brief</li><li><input type="checkbox"/> knowledge of methods of cake baking and finishing</li><li><input type="checkbox"/> knowledge of functional properties of ingredients used in production of cakes and other baked items</li><li><input type="checkbox"/> skills in baking and finishing in the production of cakes and other baked items</li><li><input type="checkbox"/> creatively applying finishing techniques to cakes and other baked items</li><li><input type="checkbox"/> working safely and hygienically</li><li><input type="checkbox"/> using specialist tools and equipment with dexterity and precision in routine and familiar tasks</li><li><input type="checkbox"/> organisational and time management skills</li><li><input type="checkbox"/> the ability to evaluate both the product and the process</li></ul> <p><b>Final Assessment</b> <b>Component 1 : question paper 25 marks</b> <b>Component 2: assignment 30 marks</b> <b>Component 3: practical activity 70 marks</b></p> <p><b>Exam Length</b></p> <p>Question paper: 45 minutes Assignment and practical activity are done under supervision over a period of time Candidates cannot start the practical work until they have completed the planning. Candidates will be given the time they need to complete their individual cakes.</p>	<ul style="list-style-type: none"><li>• Focus in class at all times to maximise learning</li><li>• Attend all classes and be punctual</li><li>• Ask teacher for clarification of anything you do not understand, sooner rather than later</li><li>• Ensure that you complete all written/reading homework by the due date so you are ready for related classroom activities.</li><li>• Practise decorating skills you are not good at to improve technique</li></ul> <p><b>Key Dates</b></p> <p>12/11/18 Baking assessment (Cherry cake)</p> <p>19/11/18 -07/12/18 Practice assignment and Decorating assessment (Christmas cake)</p> <p>Various/01/19 Planning in class for prelim cake 31/01/19 Bake prelim cake. This will be decorated the following week. (Valentines Theme)</p> <p>?/ 02/19 Written question paper (Prelim) 12/02/19 Start planning for final cake 06/03/19 Bake final cake 13/03/18 provisional day planned for decorating cakes (all day) 7/05/19 Written question paper (Final)</p>	<ul style="list-style-type: none"><li>• Revise the course booklets in small chunks regularly so the information becomes embedded</li><li>• Use mind maps or other revision tools to help with revision</li><li>• Choose study times carefully. Late at night when you are tired is not the best time</li><li>• Make a plan for studying so you can appropriate the time needed to all subjects</li><li>• Do not leave studying until just before exams. Revise work regularly</li><li>• Watch lots of 'You tube' videos on the decorative techniques and practise these at home whenever possible</li><li>• Watch subject related TV programs e.g Great British Bake Off, Cake Boss</li></ul> <p><b>Support from the Department</b></p> <p>Mrs Wilson (Teacher) is available during lunchtimes or after school for any extra support required by any pupil on a one to one basis or with others or as a group, upon request, for any aspect of the course.</p>