

Maximising Attainment Information

Which topics are covered at N5?		Are there important dates of which I should I be aware?		
Unit	Topics			
Barista NPA	<ul style="list-style-type: none"> Hygiene and safety Practical barista experience to industry standard Outcome 1 – Coffee theory Outcome 2 – Practical portfolio to evidence a range of hot and cold beverages 	November – December: <ul style="list-style-type: none"> Barista: Outcome 2 portfolio complete by December (practical evidence) Cake: Prelim experience (Christmas/Holiday cake) Cake: Prelim assignment complete by December (section 1,2,3,4) 		
Practical Cake: Baking unit	<ul style="list-style-type: none"> Categories of bakes Preparation methods Functions of ingredients Faults in baking 	October – February: <ul style="list-style-type: none"> Barista: Coffee theory and outcome 1 presentation complete Cake: Learning to focus on baking and finishing techniques 		
Practical Cake: Finishing unit	<ul style="list-style-type: none"> Icing techniques: crimping, piping, modelling, embossing, texturing, stencilling, cutting Cake covering with a range of icings Time-planning 	March: <ul style="list-style-type: none"> Barista: Practical and theory presentation complete and ready for submission. Cake: Practical exam (60% overall grade) and Assignment complete (section 1,2,3,4) 		

How is the course assessed?				
COMPONENT	DETAILS	LENGTH	MARKS	% (weighted)
Barista NPA	<ul style="list-style-type: none"> Pupils learn to make a range of hot and cold beverages on the barista machine Progress is evidenced through photographs and feedback forms Coffee theory must be maintained so pupils can complete their assessment presentation. Both components are required in order to achieve the full award. 	<p>Practical experience is built upon each lesson. There is no timed assessment.</p> <p>The presentation assessment is completed over the space of 1 month during class time.</p>	100%	100%
Practical Cake: Practical cake exam	<ul style="list-style-type: none"> Practical techniques will be taught and practised during class time by completing a range of themed project cakes. Pupils will need to confidently follow recipes and demonstrate safe working practise in the kitchen. The cake exam takes one full day. Pupils will have designed and illustrated their design beforehand and they will be required to follow their own flow of work plan. 	<p>One full day – pupils will arrive at the start of the school day. They will complete their cake from baking through to finishing. Cakes can be taken home the next day once they have been assessed.</p>	60%	60%
Practical Cake: Assignment	<ul style="list-style-type: none"> The assignment consists of 4 sections. Section 1 and 2 require candidates to create a design illustration and a time-plan of their final exam cake. Section 3 is the theory questions linking to the baking and finishing unit content. Section 4 is the final cake evaluation. 	<p>Section 1 and 2 is completed in class time before the exam.</p> <p>Section 3 and 4 is completed in 1 hour under exam conditions</p>	40%	40%

<p>What are the exam question command words?</p> <p>State: No depth required. Correct fact only.</p> <p>Describe: Full factual sentences required to provide adequate description.</p> <p>Explain: Factual description, STAB (so, therefore, as, because) and the consequence/impact of this fact.</p> <p>Evaluate: Description, Opinion (good or bad), Consequence</p>	<p>What resources can I use to support my learning:</p> <p>Teams/OneNote: All PowerPoints used in lessons in TEAMS general and One note used to support learning</p> <p>Bright Red N5 Practical Cake Craft textbook</p>
<p>Where can I find more information about the exam and assignment?</p> <p>Practical Cake Craft: The Qualifications Scotland Understanding Standards provides exemplars and grades awarded. https://www.understandingstandards.org.uk/</p>	<p>How do I ensure top marks?</p> <ul style="list-style-type: none"> • Ensure every answer you provide has accurate information, enough depth, and follows the correct command word structure. • Highlight the command word in the question before answering. • Practise previous exam questions timed. Use marks awarded as a guide to points made. Each mark should take less than 2 mins. Use the mark schemes to mark along with referencing command word guides. • Ensure homework is complete weekly or course content notes are maintained, this will give an excellent opportunity for practise, retrieval, and feedback. • Flash cards, quizzing, mind maps are all helpful revision tools that I would recommend. • Supported study will also be available for smaller group support on topics chosen by young people. • Practise baking at home – cleaning as you go will support your professional practise in the kitchen. There are lots of marks available in the exam for safety, hygiene and final cake presentation so it is very important standards are high.
<p>Where do I find the past papers? https://www.sqa.org.uk/pastpapers/findpastpaper.htm</p> <p>Where do I find more information about the course? The course spec gives detailed information about the full Practical Cake Craft course: https://www.sqa.org.uk/sqa/56929.html</p>	