

## What will I study?

There are two areas of study:

**Cake Baking:** Gain knowledge and understanding of methods of cake production.

**Cake Finishing:** You develop a range of artistic techniques drawing on all aspects of design, such as shape, colour, texture, balance and precision. You will be given the opportunity to produce a variety of individualised cakes and other baked items, and to creatively interpret a design brief.

## What skills will I develop?

You will develop many technical and creative skills in cake baking and cake finishing. There will also be a significant emphasis on the development of organisational skills in the context of managing time and resources.

You will also learn about functional properties of ingredients used in cake production and develop current knowledge of cake design and trends in cake production.

## How will I be assessed?

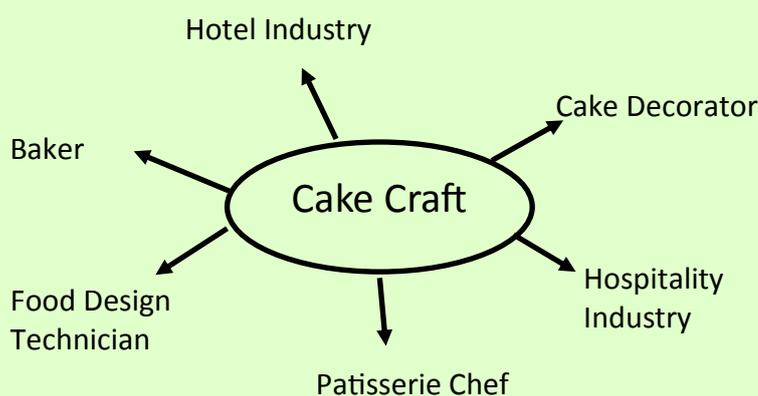
### National 5

Pupils complete a practical exam where you are required to plan, produce and decorate a cake. This will be assessed in school, however, your plan will be sent away to be marked. You will sit a written exam that will also be sent away to get marked.

## What can I go on and study in fifth and sixth year?

**National 5** → National 5 Practical Cookery, National 5 Health and Food Technology.

## Possible Careers



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