



PRACTICAL CAKE CRAFT

What Themes or Topics will you study in this subject?

YOU WILL STUDY THE FOLLOWING TOPICS:

- CAKE DESIGN
- CAKE BAKING
- CAKE FINISHING

What Skills will you develop in this subject?

IN PRACTICAL CAKE CRAFT YOU WILL DEVELOP YOUR ORGANISATION, TIME KEEPING AND RESOURCE MANAGEMENT SKILLS WITHIN THE KITCHEN SETTING.

YOU WILL LEARN A VARIETY OF CAKE BAKING TECHNIQUES SUCH AS SPONGES AND SHORTCAKES AS WELL AS FINISHING SKILLS SUCH AS MODELLING AND PIPING.

YOU WILL DEVELOP YOUR CREATIVITY, PLANNING AND EVALUATION SKILLS IN RELATION TO THE CAKES YOU BAKE.

At what levels can you study this subject?

YOU CAN STUDY PRACTICAL CAKE CRAFT **NATIONAL 5**.

What Careers are available?

THERE ARE WIDE RANGE OF EMPLOYMENT OPPORTUNITIES WITHIN THE HOSPITALITY INDUSTRY IN AREAS SUCH AS HOTELS, CATERING, RESTAURANTS, CAFES, VISITOR ATTRACTIONS, HOLIDAY RESORTS AND EVENTS.

THE COURSE ALSO LINKS TO SPECIFIC CAREERS INCLUDING; CHEF AND HEAD COOK, BAKER, CONTRACT CATERING.

IT WILL ALSO PROVIDE A SKILL THAT YOU MAY WISH TO DEVELOP INTO YOUR OWN BUSINESS ENTERPRISE.

“Committed to care & Excellence”