

Route map through assessment

Course: Practical Cake Craft

Level: National 5

This document is intended to assist teachers in planning and delivering the overall vision for Curriculum for Excellence.

The vision for the new national qualifications is to create assessment opportunities that follow and support learning and teaching. This follows the principles laid out in *Building the Curriculum 5* and makes assessment a natural part of learning and teaching.

This route map aims to signpost all of the relevant material that is available to support your subject. Your professional judgement is vital and the documents listed below are intended to support you in deciding the most appropriate ways to generate evidence and assess candidates.

Education Scotland has produced a professional focus paper for practical cake craft, and this is a good starting point as it provides support to help develop learning and teaching approaches that take forward the purposes and principles of Curriculum for Excellence through Practical Cake Craft National 5.

http://www.educationscotland.gov.uk/resources/nq/h/nqresource_tcm4744371.asp

Practical Cake Craft National 5 course content

Practical Cake Craft is only available at National 5. The main page can be found at <http://www.sqa.org.uk/sqa/56928.html>, with more detailed information on the course specification at http://www.sqa.org.uk/files_ccc/CfE_CourseSpec_N5_SocialStudies_Hospitality_PracticalCakeCraft.pdf. Staff should also regularly check the updates and announcements section of this page.

You may also find a course comparison of Intermediate 2 and National 5 of help to you.

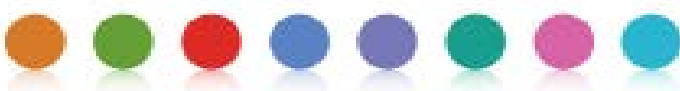
http://www.sqa.org.uk/sqa/files_ccc/Practical_Cake_Craft_Course_comparison.pdf

More detail on course coverage can be found in the course support notes.

http://www.sqa.org.uk/files_ccc/CfE_CourseUnitSupportNotes_N5_SocialStudies_HospitalityPracticalCakeCraft.pdf

Further mandatory information on course coverage is found on page 8 of the course assessment specification. This breaks each unit down into sections and topics.

http://www.sqa.org.uk/files_ccc/CfE_CourseAssessSpec_N5_SocialStudies_HospitalityPracticalCakeCraft.pdf



Course assessment

At National 5 added value will be assessed in a course assessment comprising one component, a practical activity, in response to a given design brief. The practical activity will be conducted in three stages: designing, implementing and evaluating. The course will be graded A–D. Up to 100 marks are available for the practical activity.

http://www.sqa.org.uk/files_ccc/CfE_CourseAssessSpec_N5_SocialStudies_HospitalityPracticalCakeCraft.pdf

The following document provides further information on the assessment of the practical activity component for this course and gives general information and instructions for assessors. It must be read in conjunction with the assessment task for this component of the course assessment.

http://www.sqa.org.uk/files_ccc/GAInfoNational5Hospitality_PracticalCakeCraft.pdf

Unit assessment

Units are mandatory when taken as part of the Practical Cake Craft National 5 course but they can be taken independently. Unit support notes follow on from the course support notes.

Each individual unit also has a National 5 unit specification.

Each unit specification gives details of the outcomes and assessment standards. There are **two** outcomes per unit:

Cake Baking: http://www.sqa.org.uk/files_ccc/CfE_Unit_N5_PracticalCakeCraft_CakeBaking.pdf

Cake Finishing: http://www.sqa.org.uk/files_ccc/CfE_Unit_N5_PracticalCakeCraft_CakeFinishing.pdf

Learners must meet all the outcomes and assessment standards, and staff should read the documentation carefully. Evidence should be generated through learning and teaching. Assessment evidence can be drawn from a variety of activities and presented in a variety of formats. Learners should have access to resources to complete the assessment task and no time restrictions should be imposed. Staff should use their professional judgment when looking at the assessment evidence and ensure that minimum competency is met. They should undertake quality assurance regularly.

Three different ways of gathering evidence have been suggested by SQA: a unit-by-unit approach, a combined approach and a portfolio approach. Practical Cake Craft National 5 lends itself to a combined approach whereby learners can demonstrate baking techniques and processes to produce a baked item from a required range of items and thereafter apply appropriate application and decoration finishing techniques to the item they have baked.

Verification

The verification process is designed to be supportive and not onerous.

Internal verification is the process of ensuring standards are applied uniformly and consistently within a school in line with national standards. External verification is the process of ensuring that national standards are maintained consistently across all schools. Information on quality assurance can be found at

<http://www.sqa.org.uk/sqa/58448.html>.

Prior verification

http://www.sqa.org.uk/files_ccc/Prior%20Verification%20Centre%20Guidance%20FINAL.pdf

Staff who devise their own assessments can send them to SQA for prior verification, free of charge. This is only necessary where significant changes have been made to the unit assessment provided. It gives departments confidence that their proposed assessment is fit for purpose and meets national standards.

Internal verification

http://www.sqa.org.uk/sqa/files_ccc/InternalVerificationGuideforSQACentres.pdf

As a matter of course staff should be quality assuring their assessments by carrying out the types of activities they have used previously, for example a sample of learners' work should be marked by more than one staff member in a department, and in single-person departments an arrangement should be made with another local authority school.

External verification

www.sqa.org.uk/sqa/66873.html

SQA intend that every school will be verified over the first few years. Verification will take place in November, February and May.

http://www.sqa.org.uk/sqa/files_ccc/Evidence_required_for_verificationevents.pdf

Schools must retain the evidence until 31 July of each academic year.

http://www.sqa.org.uk/sqa/files_ccc/SQA_Evidence_retention_requirements_A3_table.pdf

Key messages from verification will be put up on the SQA website.

Results services

http://www.sqa.org.uk/sqa/files_ccc/FA6669_SQA_Results_Services_A5_8pp_brochure_web.pdf

<http://www.sqa.org.uk/sqa/65427.html>

The SQA offers two services to replace the appeals service:

- Exceptional Circumstances Consideration Service (details to be provided to SQA within ten days of the learner sitting the external assessment)
- Post Results Service – this consists of a clerical check or marking review if the centre has concerns about the results of an individual or group.

Education Scotland support materials

Advice and support for new national qualifications (Glow password required):

<http://www.educationscotland.gov.uk/nqcoursematerials/subjects/practicalcakecraft/coursematerials.asp>

Other useful websites

A quick guide to finding vital information about Curriculum for Excellence:

<http://www.educationscotland.gov.uk/keycfesupport/index.asp>

This appears under three headings:

- the latest guidance, updates and plans for embedding Curriculum for Excellence
- information on assessment
- information on the new qualifications.

The BBC has pulled together all their learning content in a new Knowledge and Learning Beta site that includes Class Clips:

www.bbc.co.uk/education

The Bitesize websites have also been updated for National 5:

<http://www.bbc.co.uk/education/subjects/zhtsr82>