

# **HOME ECONOMICS NATIONAL PROGRESSION AWARD IN BAKERY - Level 4/5**

The course consists of 4 mandatory 40 hour units which you will need to successfully complete in order to gain the award. All assessment is based primarily on practical activities.

## **Course Purpose**

The NPA is designed for individuals who are currently working in or desire to work in the bakery industry. Completion of the NPA may also provide candidates with opportunities for progression either within the industry or to other non-advanced or advanced level academic qualifications. The NPA was developed by SQA with the purpose of introducing a range of bakery skills.

The Units to be covered include:

### **Unit 1- CRAFT BAKING (LEVEL 4)**

Students will produce a range of bakery products from five different categories including dry goods, short sweet pastry, yeast, cakes and puff pastry.

### **Unit 2- PASTRY (LEVEL 5)**

Students will produce a range of different pastries under assessment conditions and complete a written assessment on their understanding of the functions of ingredients when producing various pastries.

### **Unit 3 INTRODUCTION TO BREAD MAKING (LEVEL 4)**

Students will produce a variety of different breads, using a range of flours using conventional and commercial processing methods.

### **Unit 4 INTRODUCTION TO CAKE DECORATION (LEVEL 4)**

Students will design and make a range of cakes of various shapes, including a mix of coatings for themes throughout the year.

## **Course Assessment**

The assessments for the NPA at SCQF level 4 will be challenging and meaningful, but nonetheless still achievable for all candidates who are prepared to work to gain the award. They are designed to familiarise candidates with a culture of attainment where assessments will challenge them, but do not put unreasonable obstacles between them and real achievement.

For all Units, assessment is based primarily on practical activities but the Pastry unit includes a written assessment at level 5.

### **Recommended entry requirements-**

This award is aimed at candidates who are interested in pursuing a career in the bakery and catering industries but do not necessarily have any prior experience.

This course is for self-motivated, hardworking pupils who have a genuine interest in baking and developing their skills.

This course has been designed to equip pupils with the skills required for success in current and future employment within the bakery and hospitality industries or for progression to further qualifications. It will provide invaluable experience and knowledge to candidates who aspire to the more technical professions which exist in bakery.

