



Course Choice Information – NPA Bakery

S5/6 only

Course Information & Content

The general aim of the National Progression Award in Bakery is to provide candidates with the opportunity to develop practical bakery skills in breadmaking, craft baking, cake decorating and pastry. As a result, it is hoped the successful candidates would then be able to either progress in education, find suitable employment or progress within current employment.

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

There will be a charge of £50 towards the cost of ingredients. This may be paid in instalments via Parent Pay.

Assessment

Pupils will be assessed internally through practical activities carried out in a realistic working environment and supported by assessor observation checklists.

The National Progression Award in Bakery consists of four mandatory Units; three of the Units are at SCQF level 4 and one at SCQF level 5.

Homework

Pupils should arrive to class with an appropriate container to transport food home safely.

Pupils may be asked to practice skills prior to assessments at home if possible.

Progression

National 5 Practical Cookery | College | Apprenticeship

Career Options

Baker | Butcher | Chef | Cake decorator | Catering manager | Kitchen manager | Restaurant manager | Catering Assistant | Wholesaler | Food Service Assistant | Catering Consultant | Army Chef

[Further information - SQA](#)

