



Questions & Answers

NPA/NC Bakery

When will the resources be available?

We are waiting to establish if they can be placed on UShare and on the Bakery subject page on the SQA website

For the level 4 units could we have one end of unit assessment to consolidate pupils learning?

This is not something that can be easily changed as it would require a complete overhaul of the qualification and assessments. We will discuss when we come to review the qualification.

Should they (learner) evaluate everything they bake, or a selection from each unit?

Ideally yes, as this gives the learner the opportunity to review everything they bake and will allow them to reflect on their ability to perform, learn from good practice and identify areas of development.

For the pastry unit, do we need to make puff pastry?

It is a pastry component that must be used at least once within the four hot and four cold pastry products. The assessment does not require the puff pastry to be made, it can be bought in or pre-made.

Would making a quiche cover custard for the pastry unit?

A custard would usually be related to something that would be identified as a cold sweet flavoured custard for example, a simple egg custard tart, crème pat filled choux pastry, flavoured egg custard or crème brûlée . A quiche, whilst egg-based is not classified as a custard as it does not have the same texture, consistency and is classified as a savoury dish.

Who is it I speak to regarding an upcoming verification visit?

You can email vanessa.lawrance@sqa-ext.org.uk as the Senior Verifier for the verification group, alternatively, you can email QAV@sqa.org.uk for direct access to the verification logistics officer.

I can see that there is Sugarpaste and Fondant listed in cake decorating. SQA have stated they are the same, can you please clarify this?

Whilst commonly advertised in supermarkets as the same product, within bakery, they are different. In the UK, fondant icing is comparable to royal icing, although it does not set firm, it

does have a pourable consistency which is ideal for dipping little cakes in, for example, the French Fancy.

In the UK, sugar paste is a soft, malleable and sweet tasting icing that you can roll out effortlessly. It has a pleasant consistency which is ideal for decorating and covering cakes. You can also mould sugar paste into decorative items such as flowers and use cutters to create cake toppers, embossing and crimping.

Where do I track down Scottish Bakers videos? I only seem to find who wins the awards.

The Scottish Bakers channel does indeed have many videos regarding finalists and there are also many short videos showing individual Scottish bakers producing different items. We also have a range of videos and pictures we will be sharing on UShare.

I am looking to introduce this next year. Does it need an application to be able to deliver?

Similar to any other SQA award, you will need to request approval to deliver the qualification. The application form and guidance can be found on the SQA website for Bakery under the 'deliver this qualification' [NPA Bakery SCQF level 4 - SQA](#), alternatively, you can ask to speak to your centre's SQA regional manager who will assist you through the application process. This person can be contacted via your centre's SQA co-ordinator.