



National
Qualifications

Hospitality: Practical Cake Craft

Practical Activity

General assessment information

This pack contains general assessment information for centres preparing candidates for the practical activity Component of National 5 Hospitality: Practical Cake Craft Course assessment.

It must be read in conjunction with the specific assessment task for this Component of Course assessment, which may only be downloaded from SQA's designated secure website by authorised personnel.

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Introduction

This is the general assessment information for the National 5 Hospitality: Practical Cake Craft Course.

This practical activity is worth 100 marks. The marks contribute 100% of the overall marks for the Course assessment. The Course will be graded A-D.

The Course assessment has no other Components.

This practical activity has three stages.

Stage 1, titled 'Designing', has 20 marks.

Stage 2, titled 'Implementing', has 70 marks.

Stage 3, titled 'Evaluating', has 10 marks.

This document describes the general requirements for the assessment of the practical activity Component for this Course. It gives general information and instructions for assessors.

It must be read in conjunction with the assessment task for this Component of Course assessment.

Equality and inclusion

This Course assessment has been designed to ensure that there are no unnecessary barriers to assessment. Assessments have been designed to promote equal opportunities while maintaining the integrity of the qualification.

For guidance on assessment arrangements for disabled candidates and/or those with additional support needs, please follow the link to the Assessment Arrangements web page: www.sqa.org.uk/sqa/14977.html

Guidance on inclusive approaches to delivery and assessment in this Course is provided in the *Course Support Notes*.

What this assessment covers

This assessment contributes 100% of the total marks for the Course.

The assessment will assess the skills, knowledge and understanding specified for the practical activity in the *Course Assessment Specification*. These are:

- ◆ skills in cake baking and cake finishing
- ◆ using specialist tools and equipment with dexterity and flair
- ◆ demonstrating creativity and resourcefulness in the overall presentation of the finished cake
- ◆ effective organisational skills
- ◆ working safely and hygienically

Assessment

Purpose

The purpose of this assessment is to generate evidence for the added value of this Course by means of a practical activity.

The added value in this assessment consists of applying and extending candidates' ability to:

- ◆ interpret a given design brief that extends skills in cake baking and cake finishing in unfamiliar contexts
- ◆ independently select resources and make efficient use of them when following the design brief
- ◆ demonstrate flair, creativity and resourcefulness in fulfilling the requirements of the design brief
- ◆ evaluate their completed cake in terms of the design brief
- ◆ follow safe and hygienic working practices

Assessment overview

This practical activity is designed to allow candidates to work independently to design, plan, prepare, bake and finish a cake suitable for a special occasion of their choice, safely and hygienically.

Candidates will plan for carrying out the practical activity by completing a pro forma (or equivalent) which includes a design illustration and a plan of work for baking and finishing the cake.

Candidates will then implement their plan to prepare, bake and finish the cake. They will also evaluate the completed cake.

The cake must be baked and finished according to the design brief and must meet the following criteria:

- ◆ Any type of cake can be selected from the categories of baked items listed in the *Course Assessment Specification*.
- ◆ The cake may be any shape.
- ◆ The cake must be a minimum of 15 cm in length, breadth or diameter.
- ◆ Cake fillings and coatings included must be suitable for the selected cake type.
- ◆ Specialist tools, aids and equipment for finishing must be used in accordance with the design brief.

Each year, marks will be awarded for:

Stage One: Designing – 20 marks

Stage Two: Preparing, baking, preparing the cake base for finishing and finishing
– 70 marks

Stage Three: Evaluating – 10 marks

Assessment conditions

Assessors must exercise their professional responsibility in ensuring that evidence submitted by a candidate is the candidate's own work.

This assessment will be carried out over a period of time. Candidates should start at an appropriate point in the Course. This will normally be when they have developed the appropriate skills, knowledge and understanding gained while working through the Units of the Course.

During the Designing and Implementing stages of this assessment, there are no restrictions on the resources to which candidates may have access. Candidates must complete each stage of the practical activity under the supervision of an assessor.

Stage 1: Designing

Candidates must complete this stage before the assessment of stage 2 can take place.

Although the design illustration, resources and plan of work should be produced independently under the direct supervision of the assessor, candidates should be encouraged to carry out their own research prior to undertaking these tasks.

Candidates' original design illustration, resources and plan of work should then be marked and internally verified. These marks should be recorded in the Practical Activity Assessment Record. After candidate marks have been recorded, assessor input is acceptable in order to allow them to progress to the next stage of the assessment.

It is important to note that, as planning choices underpin the rest of the practical activity, assessors should ensure that no candidate proceeds to stage 2 until they have created a workable design illustration and plan of work. If a candidate has not produced a sufficiently effective design illustration or logical plan of work, assessors may provide candidates with advice and guidance as necessary.

Stage 2: Implementing

Candidates must carry out this stage independently. This should be made clear to them. Assessors can answer questions from candidates about accessing ingredients and equipment. Assessors may intervene to ensure that the health and safety of candidates is not compromised.

Assessors should ensure that photographs are taken of the prepared and trimmed and/or filled cake base (before it has been finished) and the completed cake.

Stage three: Evaluating

Candidates must complete this stage independently, under the direct supervision of the assessor.

Evidence to be gathered

The following candidate evidence is required for this assessment:

- ◆ the completed candidate pro forma
- ◆ photographs of the prepared and trimmed/filled cake base and the completed cake
- ◆ the candidate's completed cake

The practical activity assessment record (or equivalent) must also be completed by assessors for each candidate, to provide evidence of skills demonstrated during the practical activity that cannot readily be judged on the basis of other candidate evidence.

General Marking Instructions

Marking principles for National 5 Hospitality: Practical Cake Craft

These general principles should be applied when marking candidates' cakes and their responses in the candidate pro forma (or equivalent). These principles must be read in conjunction with the specific marking instructions provided for the practical activity.

Marks for this practical activity must always be awarded in line with these general marking principles and any specific marking instructions.

Marking should always be positive, ie marks should not be deducted for errors or omissions. Candidates must only be awarded whole marks.

Marks should be awarded for each of the skills, techniques, and working practices as listed in the specific marking instructions. These marks should be recorded appropriately by the assessor.

When the mark allocation for the skill, technique or working practice includes descriptors with a range of marks, this should be marked **holistically**. The assessor should select the descriptor which most closely represents the evidence presented. Once the descriptor with the best fit has been determined then, where the evidence:

- ◆ is close to the level above, the highest available mark from the range should be awarded
- ◆ just meets the standard described, the lowest mark from the range should be awarded

Where the evidence lies somewhere between the parameters outlined above, an appropriate mark from the middle of the range should be awarded.

It is acceptable for candidates to carry out some of the finishing application techniques more than once. If a candidate demonstrates the same finishing application technique more than once, eg coats a cake with marzipan and again with sugarpaste, the mark awarded should reflect both (up to the maximum available). If a candidate demonstrates the same finishing decoration technique more than once, eg two different examples of embossing, they should be marked together according to the criteria in the Specific Marking Instructions.

Administrative information

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History of changes

Version	Description of change	Authorised by	Date
1.1	There has been a change to the distribution of marks in each stage	Qualifications Manager	September 2014
2.0	Amendments to Assessment Overview section to show revised mark allocation for Stages Amendment to assessment conditions section for clarification of the support that may be given to candidates while completing Stage 1: Designing and Stage 3: Evaluating	Qualifications Manager	September 2015

Security and confidentiality

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