

# NQ Verification 2014–15

## Key Messages Round 2

### 01 Section 1: Verification group information

Verification group name:	Hospitality: Practical Cake Craft
Verification event/visiting information	Visiting
Date published:	June 2015

#### National Courses/Units verified:

C738 75 Hospitality: Practical Cake Craft (National 5)

### 02 Section 2: Comments on assessment

#### Assessment approaches

Approaches to assessment were in line with the national standard in almost all centres.

#### Assessment judgements

Assessment judgements were in line with the national standard in almost all centres. In some centres incorrect assessment judgements were made regarding the awarding of marks for piping.

### 03 Section 3: General comments

There was evidence of confusion in some centres regarding tray bakes. For the purposes of Practical Cake Craft assessment, a tray bake must be an item which has been baked in a tray, eg any slab cake — carrot, lemon drizzle, paradise slice, iced ginger cake, sponge, millionaire's shortbread. Mars slice, rocky road and no-cook crunch type products are not acceptable.

Many candidates had been awarded marks for piping as an application technique when in fact they had used piping as a finishing decoration technique. These marks had to be adjusted during visiting verification. Piping as a finishing application technique is quite different from piping as a finishing decoration technique and must be marked accordingly.

Piping as a finishing application technique is suitable when piping is used at the stage where cakes are being prepared prior to decoration — eg when piping buttercream as an adhesive for sugar paste or piping royal icing as an adhesive for gingerbread panels.

Piping as a finishing decoration technique is suitable when piping is used at the stage where cakes are being completed — following the preparation stage eg any decorations at the final decorating stage.

All cakes and photographic evidence were available on arrival at the centres. Most completed cakes were of a high standard.

Candidates must use the pro forma as issued by SQA. All scripts should be completed and marked by the teacher prior to the visit from the Team Leader Visiting Verifier. All candidates must state the occasion for which the cake is to be used. They should write in ink and teachers should show evidence of how assessment decisions have been made (in ink) on candidates' scripts.

Centres should take care when transferring marks and also with addition of marks on the back page of the assignment.

There was good evidence of internal verification in most centres.