SCOTTISH QUALIFICATIONS AUTHORITY

National Course Assessment

Creative Cake Production
Intermediate 2
C06E 11

Practical Assignment

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1. Practical Assignment course overview

The course Practical Assignment is a practical activity in which the candidates choose a brief from three given options, from this the candidate has to plan, develop and evaluate a product that suits the chosen brief. The Practical Assignment integrates the knowledge, understanding and skills gained in the individual course Units. The Practical Assignment should be introduced at an appropriate stage in the course to allow candidates to develop and integrate their course experiences with a view towards their final assessment.

Assessment will be based on the outcome of the Practical Assignment. An overall grade (A, B and C) will be determined by assessment of each candidate's performance in producing and evaluating the product. This assessment will be subject to visiting assessment, at the end of the Practical Assignment ie once all three stages are complete. To gain the course award, the candidate must pass all three Unit assessments, as well as the Practical Assignment.

Candidates must undertake one of the approved Practical Assignment briefs. The Practical Assignment has been devised to enable candidates to achieve any grade across the range. The final grade will be based on the practical performance of each candidate.

The Practical Assignment is primarily concerned with practical activity in the creation of a cake that suits the project brief scenario, however, the Practical Assignment also includes basic skills relating to the planning and evaluating of the activity as well as its development.

Candidates are expected to demonstrate attainment relating to:

- planning a design suitable for the selected occasion
- selecting materials suitable to achieve the design
- preparing a base suitable to achieve the design
- applying base coatings that are appropriate
- applying finishings specified in their design
- evaluating the finished product

Candidate evidence is required as follows:

- Practical Assignment design plan
- developing stage work plan
- product portfolio
- teacher/lecturer observation checklists
- evaluation

Further information on the key principles of assessment are provided in the document *Assessment* published in May 1996.

Copies of Units are available from the Scottish Qualifications Authority Sales Section, telephone 0141-242 2168; fax 0141-242 2244; email sales@sqa.org.uk

The Scottish Qualifications Authority Helpdesk is available on 0141-242 2214.

Note:
Please note that this specification should always be used in conjunction with the Creative Cake Production Arrangements document. The Arrangements document lays down the overall requirements for this course.

2. Recommended entry

The Practical Assignment is a holistic, integrative activity based on the Units in the National Course. For candidates who are undertaking the National Course, it is strongly recommended that the individual Course Units be completed before the candidate embarks on the external assessment.

However, there may be candidates who, for whatever reason, choose to undertake the external assessment on a stand-alone basis. Any such candidates who have not completed or embarked upon the Units of the National course *prior* to undertaking the external assessment should have demonstrated attainment in, or attained, the following qualifications:

- Standard Grade Home Economics at General level
- a course of Units in Hospitality at Intermediate 1 — Practical Cookery
- a course of Units in Hospitality at Intermediate 2 — Practical Cookery, or Professional Cookery
- equivalent relevant experience

Candidates who achieve the external assessment will not be certificated for the Course until they have successfully completed the component Units.

3. Subject/occupationally related knowledge and skills

The Practical Assignment allows candidates to develop and apply skills in:

Basic cake production principles, including the following skills:

- selecting
- weighing
- measuring
- depositing
- spreading
- creaming
- whisking
- blending
- incorporating

The basic principles of cake decorating including the following skills:

- rolling
- coating
- smoothing
- trimming
- crimping
- embossing
- use of commercially available aids/cutters
- piping

Candidates will also develop skills in:

- interpreting recipe quantities and production methods
- using specialist equipment and utensils
- using safe and hygienic working practices
- planning work, requisitioning materials and equipment
- completing tasks to a given time

4. Practical Assignment briefs

The assignment briefs from which candidates may choose are:

Brief 1

Produce a novelty cake suitable for a retirement function.

Brief 2

Produce a celebration cake suitable for an anniversary.

Brief 3

Produce a celebration cake for a religious festival.

Materials and resources

Candidates are expected to select from the following materials and resources as appropriate:

Information sources:

- recipe books
- internet sites
- course notes

Equipment to be used as required:

- scales and weights or electronic scales
- mixing bowl
- cake sandwich/cake tin (15cm/ 6 inch minimum)
- swiss-roll tray (25cm/20cm or 10inch x 8inch minimum)
- spatula
- whisk
- wire cooling tray
- electric mixer with bowl and flat beater attachment may be used
- palette knife
- rolling pin
- smoothing tool
- brush — apply liquids for adhesion
- revolving cutter/pastry wheel
- scraper
- piping-bag and plain or shell piping nozzle
- commercially available crimping tool
- commercially available embossing tool
- ready made cut-out shapes, and other edible cake decorating items

5. Outcome coverage

The component Units for the course are:

Unit title	Credit value	Unit number
Cake Production	1	D9GM 11
Cake Decorating	1	D9GL 11
Creative Cake Production: Organisation of Practical Skills	1	D9GN 11

The external assessment should cover a minimum of two thirds of the Outcomes for the component Units.

For this Practical Assignment all the Outcomes are covered and these are:

Unit: Cake Production
1. Demonstrate knowledge and understanding of the basic principles of cake making.
2. Select and use appropriate materials and techniques to prepare a specified product.
3. Produce the product to a commercially acceptable standard.
4. Use safe and hygienic working practices.

Unit: Cake Decorating
1. Demonstrate knowledge and understanding to the basic principles of cake decorating.
2. Select, prepare and apply fillings and coatings to cake bases.
3. Apply finishing decoration techniques to cakes.
4. Use safe and hygienic working practices.

Unit: Creative Cake Production: Organisation of Practical Skills
1. Prepare for tasks that require a minimum of twelve component parts and at least eighteen processes in their production.
2. Prepare a plan of work for the tasks chosen.
3. Carry out the tasks to achieve the desired Outcome.
4. Use safe working practices.

6. Candidate Evidence Requirements and allocation of marks

General information

The three stages of the course project for Creative Cake Production are:

- planning
- developing
- evaluating

Planning

Candidates must complete a plan for their Practical Assignment which should cover the following points:

- rationale for selecting a particular brief
- definition of the aims and objectives of the brief
- information gathering and research
- design illustration and rationale
- timescales and materials and resources needed to carry out the project

A profoma for the candidate to complete is provided in the appendices.

Centres should ensure that candidates either already have or are taught the necessary skills to devise their own plan before they start the Practical Assignment.

The plan should be produced in a supervised environment, although candidates may carry out preparation beforehand. Candidates may communicate with each other when producing their plans and simulations but each activity must be tailored to the candidate's own Practical Assignment and the responses should relate to the work to be carried out by the individual candidate.

The work produced should always be the candidate's own. However, teachers/lecturers are expected to provide candidates with advice, guidance and constructive criticism as necessary when they are making their planning choices. It is important to note that, as these choices underpin the rest of the Practical Assignment, centres should ensure that no candidate proceeds to the developing stage until the candidate has created a design plan that is potentially workable and will produce a product which is to a commercially acceptable standard. The level of support that candidates need to create a design plan will of course vary from candidate to candidate. Centres should take into account the level of support needed for each candidate when marking. This should not inhibit centres from providing constructive comment nor the candidate from acting on their own initiative and taking on board the advice. In some cases, however, if the level of support and intervention needed is more than that which would normally be seen as reasonable, the authenticity of the candidate's work may be called into question.

If the level of input needed from the teacher/lecturer is above normal (for example, the quality of the plan is such that it would mean that the Practical Assignment would be unworkable if the plan was not revised) then candidates cannot score more than a percentage of the marks allowed for the planning and simulation stage. Specific information is given on this in the section on marking and grading.

Developing

Candidates must provide evidence that:

- testifies to the quality of the hands-on practical activity
- documents the processes underpinning the activity

A developing stage ingredients and equipment list, time plan, product portfolio, and teacher/tutor checklist are provided in the appendices.

All of the evidence should be produced in a supervised environment. Candidates may communicate with each other but should produce work which can be clearly attributed to the candidate as being his or her own.

Evaluating

Candidates must produce an extended evaluation report which should:

- provide a brief summary of what the assignment was about
- review and update the action plan in the light of experience
- assess the effectiveness of the action plan
- summarise any unforeseen events and how they were handled
- identify knowledge and skills which have been gained and/or developed
- assess the strengths, weaknesses and quality of any hands-on activity
- assess the effectiveness of the research methods used
- determine to what extent the assignment met the original brief

The extended evaluation report should be 1,000 words (or equivalent) at Higher. Candidates may carry out the preparation for the report beforehand.

Candidates at Higher should be allowed up to three hours to complete an extended evaluation (including the summary). This is a generous time allowance and some candidates may require considerably less time — two hours should generally be sufficient.

Candidates should be allowed to take one side of an A4 page of notes (maximum 200 words or equivalent) which they have prepared, into the room with them. They should not be allowed to take a draft of the evaluation report into the room with them. The centre has the responsibility for ensuring that the notes brought in are the candidate's own work.

For this activity the accommodation should be arranged to reflect centre-invigilated conditions and candidates should not be allowed to communicate with each other in any way.

7. Allocation of marks and assessment arrangements — general information

The assessment evidence for this Practical Assignment is internally assessed and subject to visiting assessment by SQA.

The total mark for the Practical Assignment is 200, (this large mark allocation makes it easier to discriminate effectively between performances of candidates across the various parts of the assessment). These marks will be allocated to assessment evidence from the three Practical Assignment stages as follows in table A.

Table A

Practical Assignment Stage	Assessment Evidence	Mark Allocation
Planning	Design plan	40
Developing	The assembled product and associated written material	120
Evaluation	Completed evaluation form	40

These marks are broken down as follows:

Planning	
Evidence:	Design plan (see Appendix, Part 1 Candidate Project Proforma) 40 marks
Conditions of assessment	Supervised
Who assesses it?	Centre and SQA

Developing	
Evidence:	Developing stage ingredients and equipment list, time plan. Product Portfolio — photographic evidence (see Appendix — Part 2 of Candidate Project Proforma) Teacher/lecturer checklist (see Appendix — Teacher/lecturer guidance and checklists) 120 marks
Conditions of assessment	Supervised
Who assesses it?	Subject to visiting assessment type 1

Table A continued

Evaluation	
Evidence:	Evaluation report (see Appendix — Part 3 Candidate Project Proforma) 40 marks
Conditions of assessment	Supervised
Who assesses it?	Centre and SQA

Centres should refer to *Project-based National Courses: procedural guide for centres* for full procedural details of type 1 visiting assessment.

8. Grade descriptions — detailed information

To complete the internal marking process, assessors are expected to:

- be familiar with, and apply the broad criteria outlined in *Table A*
- for each assessable element, select a grade appropriate to the candidate's performance using the grade criteria given in *Table B*
- use observation and judgement to decide on a particular mark for the candidate within the mark range given for that grade criteria
- maintain a brief record of why a certain mark was given (for internal moderation purposes)
- follow the internal moderation processes within their centre (see the section on internal moderation below)
- aggregate the internally moderated marks for each candidate. That gives a total mark out of 200
- divide that total mark by 2 to give a percentage
- convert the overall % mark for each candidate into a grade and band using *Table C*

Table C

% Mark range	Grade		Band
85–100	A	(upper)	1
70–84	A	(lower)	2
65–69	B	(upper)	3
60–64	B	(lower)	4
55–59	C	(upper)	5
50–54	C	(lower)	6
45–49	Fail	(near miss)	7
40–44	Fail		8
Less than 40	Fail		9

- Check the grade given to candidates against the grade descriptions tabled below. This is to ensure that candidates have effectively integrated each stage of the Practical Assignment and that the overall grade is a fair reflection of the candidate's work. The grade descriptions are a touchstone against which grades can be checked.

Grade Descriptions for a Course Project at Intermediate 2

Table B

A	B	C
Content and scope appropriate for Intermediate 2		
Looking at the evidence as a whole:	**Looking at the evidence as a whole:**	**Looking at the evidence as a whole:**
A Practical Assignment at Grade A: ♦ produces high quality, clearly inter-related, documented and process or product-related evidence for the three essential phases of planning, developing and evaluating ♦ is an exercise to which candidates have brought an accurate and enthusiastic interpretation of the Practical Assignment brief ♦ is tightly structured, relevant to the content of the Units and displays a high level of subject/occupational expertise ♦ applies integrated and consolidated knowledge, understanding and skills effectively and consistently from the Course Units to situations and/or design specifications with varying degrees of complexity	**A Practical Assignment at Grade B:** ♦ produces good quality, inter-related, documented and process or product-related evidence for the three essential phases of planning, developing and evaluating ♦ is an exercise to which candidates have brought an accurate and fairly innovative and enthusiastic interpretation of the Practical Assignment brief ♦ is well structured, relevant to the content of the Units and displays a good level of subject/occupational expertise ♦ applies integrated and consolidated knowledge, understanding and skills fairly effectively and consistently from the Course Units to situations and/or design specifications with varying degrees of complexity	**A Practical Assignment at Grade C:** ♦ produces adequate, fairly well inter-related, documented and process or product-related evidence, for the three essential phases of planning, developing and evaluating ♦ an exercise to which candidates have brought an acceptable interpretation of the Practical Assignment brief ♦ is reasonably well structured, relevant to the content of the Units and displays an adequate level of subject/occupational expertise ♦ applies integrated and consolidated knowledge, understanding and skills from the Course Units with some lack of continuity and consistency

9. Re-assessment of Outcomes in individual course Units

It may be permissible for activities undertaken or products produced in the Practical Assignment to be used as re-assessment evidence of completion of Outcomes within individual course Units.

For this to be the case, the following conditions must be met:

- the individual course Unit Outcome must first have been attempted as part of that Unit
- the Practical Assignment specification must clearly identify the Units and the Outcomes to which this is applicable
- the activity or product used from the Practical Assignment must meet the Performance Criteria as specified in the individual Unit specification

10. Internal moderation — within the centre

The internal moderator oversees:

- The internal moderation process to ensure consistency of judgement or *reliability of assessment*. This process will vary according to the nature of the evidence and the number of assessors and sites. It is likely to involve agreement trials and/or Marker standardisation. The internal moderator should be a specialist in the subject. (It may be helpful in the first few years of these project-based National Courses to do a cross-subject moderation of samples of like parts such as the plans of action and evaluation reports. Such additional cross-subject internal moderation is however not mandatory.

- A consideration of whether, in come cases, candidates with similar overall marks/bands have been fairly treated. For example, some candidates may have produced more fully integrated projects than others. This may lead to a reconsideration of marking of the individual components for some candidates.

- Finalisation of estimate grades and submission of candidate evidence. A form will be available for this purpose.

(See *Guide to Assessment and Quality Assurance,* SQA June 1999 for further information relating to internal moderation. A guide to good practice for internal moderation is also available).

11. Ensuring evidence is authentic

All activities and documentation should be undertaken and completed under supervised or invigilated conditions. At all times conditions should be controlled to ensure reliability and credibility.

12. Core Skills

It is possible that successful attainment of this course would lead to the automatic certification of particular Core Skills or Core Skills components. A final statement will be provided at a later date by the Scottish Qualifications Authority once full validation procedures are complete.

It should be noted that this project, in common with other project-based Courses, follows the planning/developing/evaluation sequence. As a result of this it is highly likely that successful completion of the project will lead to automatic certification of the Problem Solving Core Skill at Access 3. The final Core Skills statement, as above, will confirm this.

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Appendix 1

Creative Cake Production, Intermediate 2

Practical Assignment

Candidate Name	

Centre Name	

Part 1

Creative Cake Production — Practical Assignment Design Plan

Chosen brief:
Rationale for selecting chosen brief *2 marks*
Define the aims and objectives of the Practical Assignment brief *3 marks*
Identify information sources *3 marks*

Information gathered
(Pictures of possible designs, recipes references etc can be inserted here)

Design illustration
4 marks
Design rationale
8 marks

Identified timescales for the project

10 marks

Identified materials, resources, equipment needed to carry out the project

8 marks

Part 2

Creative Cake Production — Developing Stage Work Plan

Ingredients and Equipment list 10 marks

Ingredients/Equipment	Quantity	Notes

Time plan 14 marks

Time	Task	Notes

Product portfolio

	Insert photograph of prepared and trimmed cake base
	Insert photograph of base coating/filling
	Insert photograph finishing decoration

Product portfolio

This section must be completed but marks are not allocated to this section.
The table below is for detailing the processes and techniques to be used in the developing stage of the project.

Process/technique	Mark available
Cake Decorating — fillings and coatings	
Process carried out:	4 marks
Process carried out:	4 marks
Process carried out:	4 marks
Process carried out:	4 marks
Process carried out:	4 marks
Process carried out:	4 marks
Cake Decorating — finishing technique	
Technique carried out:	7 marks
Technique carried out:	7 marks
Technique carried out:	7 marks
Technique carried out:	7 marks

Part 3

Creative Cake Production — Project Evaluation

Provide a summary of your assignment
2 marks
Review time plan in the light of experience
3 marks

Assess the effectiveness of the action plan
8 marks
Identify the skills and knowledge you have gained/developed
4 marks

Assess your strengths and weaknesses and quality of practical activity

10 marks

Assess your effectiveness of your information sourced and gathered
5 marks
To what extent your end product met your original chosen brief
8 marks

Creative Cake Production — Practical Assignment

Candidate Name:		
Activity	**Mark**	**Mark achieved**
Planning		
Rationale for selecting chosen brief	2 marks	
Define aims and objectives of Practical Assignment	3 marks	
Identify information sources	3 marks	
Information gathered to clarify brief	2 marks	
Design illustration	4 marks	
Design rationale	8 marks	
Identify timescales for the project stages	10 marks	
Identify materials, resources, equipment	8 marks	
Total (1 mark per valid/accurate point)	**40 marks**	
Developing		
Ingredients list and time plan	24 marks	
Preparation:		
Preparation of equipment	2 marks	
Selection of ingredients	2 marks	
Weighing and measuring ingredients	4 marks	
Cake Production		
Mixing	4 marks	
Consistency	4 marks	
Depositing	2 marks	
Baking process	5 marks	
Cooling	3 marks	
Cake Decorating: fillings and coatings		
4 marks are allocated to each process **or** each time the same process is carried out — Maximum 6 processes x 4 marks		
Processes: spreading, rolling, coating, smoothing, trimming	24 marks	
Cake Decorating: finishing decoration		
7 marks can be allocated for effective application of a technique — the same technique can be used twice on the same product so long as the technique is used for a different effect. Max 4 techniques.		
Techniques: embossing, crimping, use of commercial aids/cutters, piping	28 marks	
Overall Presentation	10 marks	
Professional Practice		
Safety	3 marks	
Hygiene	5 marks	
Total for developing stage	**120 marks**	
Evaluating		
Provide a summary of detail of the assignment	2 marks	
Review and update action plan in the light of experience	3 marks	
Assess the effectiveness of the action plan	8 marks	
Identify skills and knowledge gained/developed	4 marks	
Assess strengths and weaknesses and quality of practical activity	10 marks	
Assess the effectiveness of your information sourced and gathered	5 marks	
To what extent the practical activity met the original brief	8 marks	
Total (1 mark per valid/accurate point)	**40 marks**	
TOTAL	**120**	

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Appendix 2

Creative Cake Production, Intermediate 2

Practical Assignment

Teacher/lecturer guidance

Guidance on mark breakdown for the developing stage

Ingredients and equipment list and time plan (24 marks)
A half mark should be deducted for a minor error (eg weight of ingredient is incorrect, 1 mark should be deducted for a more substantial error)

- Ingredients list should show all necessary ingredients for cake production, filling, coating and finishing. Each ingredient should be identified to show at what stage it is being used.
- Equipment list should show all equipment necessary for cake production, cake filling, coating, and finishing. Against each piece of equipment there should be an indication of what stage in the process the equipment would be used.
- The time plan should show a breakdown of tasks against an estimated time for each task. The time plan should reflect the sequence of events that has to take place in the production of the cake.

Preparation (8 marks available)
Preparation of equipment — 2 marks

- all items on the equipment list have been collected

Selection of ingredients — 2 marks

- all items on the ingredients list have been collected
- the items collected have been checked for quality

Weighing and Measuring — 4 marks

- all items are the correct weight or measure (half mark to be deducted for any items not weighed or measured correctly)

Cake Production (18 marks available)
Mixing — 4 marks

- correct equipment used
- equipment prepared
- mixing method used is appropriate
- correct sequence of incorporating ingredients

Consistency — 3 marks

- consistency correct to recipe
- smooth/no lumps
- correct colour

Depositing — 2 marks

- correct equipment is used
- mixture is smoothed/levelled/or dipped in centre for fruit cake

Baking process — 6 marks

- baking tin greased/lined
- oven preheated
- oven temperature correct prior to baking
- cake placed in correct position in oven
- cake monitored during cooking
- cake tested for readiness

Cooling — 3 marks

- cake turned out onto cooling tray
- appropriate time given for cooling/resting
- cake stored appropriately while cooling

Cake Decorating: fillings and coatings (24 marks available)
(4 marks for each process — maximum 6 processes to be marked)

Spreading
- correct equipment/utensils used
- appropriate coverage of product being spread is achieved
- consistent layer achieved
- appropriate thickness of layer is achieved

Rolling
- correct equipment/utensils used
- product being rolled was prepared correctly
- shape after rolling is appropriate
- size and thickness of product is appropriate

Coating
- correct equipment/utensils used
- product used was prepared correctly
- coating is applied appropriately
- coating provides appropriate coverage of cake base

Smoothing (does not apply to marzipan)
- correct equipment/utensils used
- product is prepared appropriately
- smooth finish is achieved — 2 marks available here

Trimming — cake
- correct equipment/utensils used
- cake is trimmed in accordance with design
- smooth finish achieved
- wastage kept to a minimum

Trimming — coating
- correct equipment/utensils used
- coating is trimmed
- smooth edge achieved
- wastage kept to a minimum

It is acceptable for a candidate to carry out one of the processes listed above more than once, for example — in making a celebration cake any six of the following seven processes could be used to accumulate marks:

1. **spread** with appropriate adhesive
2. **coated** with marzipan
3. marzipan is **trimmed**
4. **spread** with adhesive
5. **coated** with sugarpaste
6. sugarpaste is **smoothed**
7. coating **trimmed**

Cake Decorating: finishing decoration
(7 marks for each process — maximum 4 processes to be marked, the same technique can be used more than once so long as the technique that is used is used to create a different affect)

Embossing
- correct utensil/tool is selected — 1mark
- tool is used correctly — 1 mark
- positioning of the tool is in accordance with the design — 1 mark

(these marks can be allocated each time a different tool is used to create a different affect)

In addition marks can be allocated for:
Colouring
- equipment (brush) is correctly selected — 1mark
- consistency of colour is correct — 1 mark
- application of colour to embossed mark — 2 marks

Repeat design — marks should be allocated where a candidate has used a tool to create a design around the side of a cake or on the top but in a line or pattern.
- spacing — 1 mark
- line — 1 mark
- sequencing of pattern — 1 mark

Crimping
- correct utensil/tool is selected — 1mark
- application of tool is correct — 1 mark
- positioning of the tool is in accordance with the design — 1 mark
- crimped areas are evenly spaced or in accordance with design — 1 mark
- line is correct — 1 mark

(these marks can be allocated each time a different tool is used to create a different affect)

Use of commercial aid/cutter
- correct utensil/tool is selected — 1mark
- product going to be cut is prepared for cutting — 1 mark
- aid or cutter used appropriately — 1mark (1 mark can be allocated each time an item is cut appropriately)
- adhesive used to attached cut item/s is appropriate — 1 mark
- item/s placed without damaging other part of the cake — 1 mark
- item/s placed in accordance with the design — 1 mark

Piping
- correct equipment is selected (eg correct nozzle size) — 1 mark
- piping icing prepared — 1 mark
- piping bag filled — 1 mark
- piping carried out effectively — 1 mark (additional marks can be allocated for each type of piping carried out or when a different colour of icing is applied to create a different affect)
- piping applied in accordance with design — 1 mark

Overall presentation – 10 marks
A mark out of 10 should be awarded to the overall presentation of the finished cake. One mark should be allocated to the use of a cake board.

Professional Practice
Safety — 3 marks — all 3 stages of the developing stage are carried out in accordance with safe working practices.
Hygiene — 5 marks — Correct hygiene practices are followed throughout the making and decorating of the cake, including times when the cake has had to be stored.

Candidate Name	Plan of work *24 marks*	Preparation of equipment *2 marks*	Selection of ingredients *2 mark*	Weighing/measuring of ingredients *4 marks*	Mixing *4 marks*	Consistency *4 marks*	Depositing *2 marks*	Baking process *5 marks*	Cooling *3 marks*	TOTAL (out of 70)

Teacher/Lecturer signature:	**Date completed:**

Candidate Name	Process *4 marks*	Process *4 marks*	Process *4 marks*	Process *4 marks*	Process *4 marks*	Process *4 marks*	Technique carried out *7 marks*	Technique carried out *7 marks*	Technique carried out *7 marks*	Technique carried out 7 marks	Overall Presentation 10 marks	Safety 3 marks	Hygiene 5 marks	TOTAL (out of 70)

Teacher/Lecturer signature:	**Date completed**

PROCESSES KEY:
Sp = spreading
Co = coating
R = rolling
Sm = smoothing
T = trimming

TECHNIQUES KEY:
E = embossing
Cr = crimping
P = piping
U = use of commercial aids/cutters