



# Questions & Answers

## Changes to assessment in National 5 Hospitality: Practical Cake Craft

### 1 Assignment and Practical Activity

**Do candidates have to keep their design A4 in the candidate booklet or can it be added into the booklet?**

The design illustration can be on A4 or A3 paper and the original placed inside the booklet when submitting to SQA.

**For the design part, can I give candidates a blank cake outline to add their designs to?**

Candidates should produce all parts of their design illustration themselves.

**Do the candidates choose which techniques they want to be assessed on?**

Yes, that is the candidate's responsibility. If they choose to demonstrate more than five techniques on their cake, they must decide which ones they wish to be assessed.

**Can candidates be provided with a recipe for their final cake or do they need to source their own recipe?**

It is acceptable for candidates to use a school recipe, but they should ensure that the quantities are appropriate for the size of their cake.

**Some candidates include models or flowers that are made in advance and allowed to dry before placing on the cake. Should making these be included in the plan?**

Yes, candidates should include details of making models and allowing time for them to dry into their plan.

**My candidates have asked if they can cover the cake with buttercream or ganache, rather than sugar paste? Is this possible?**

Candidates can select their own coatings. However, they should be reminded that the cake may need to be stored for a period of time, and that they should select a suitable coating.

### **How should wired flowers be marked?**

Wired flowers are not one of the National 5 finishing decoration techniques. If a candidate chooses to do them, they must be marked either as modelling, if they are formed from a ball of modelling medium, or as use of cutters if the candidate uses a cutter to form the shapes.

### **What is the difference between texturing and embossing?**

There is often confusion between texturing and embossing. In the Marking Instructions, embossing requires at least 8 repetitions to meet the criteria for 4 marks; texturing must cover the equivalent of 25% of the top of the cake to meet the criteria for 4 marks.

### **Please can you give an example of texturing?**

Using an extruder or garlic press to make hair or grass, or using a texturing mat or rolling pin would be considered to be texturing.

### **Which aspects of the practical activity should be internally verified?**

Centres should carry out internal verification on at least 25% of the marking. Much of this may be on the marking of finishing application or finishing decoration techniques.

### **Do we still submit the photographs?**

Yes, photographs will still need to be submitted, and there is space in the candidate workbook for them to be inserted.

### **Should cakes be tasted when marking them?**

No, the cakes are not tasted.

### **Is it correct that the cake to be evaluated (in the assignment) would need to be finished by the end of April so that component 2 can be submitted at end of April?**

Yes, it is correct that the evaluation is in the assignment. However, centres will still have a week or so to complete the marking of the practical activity before they have to be submitted in early May.

## **2 General**

### **Is the Course Code changing?**

All revised courses have new codes – SQA coordinators will have these.

### **Will the units have the same codes?**

The units are not part of the revised course.