



Common questions about National 5 Hospitality: Practical Cake Craft

Where can additional support materials be found?

Understanding Standards materials for unit and course assessments can be found in the Understanding Standards section of SQA's secure website. PowerPoint presentations and workshop materials can be found by following the link for Understanding Standards Events Materials on the Hospitality: Practical Cake Craft subject page.

Are unit assessments carried out under examination conditions?

Centres should refer to the Assessment Conditions section of unit assessment support packs for individual unit assessment conditions.

Can the unit assessment in the support pack be amended before use?

All unit assessment support packs are produced in Word. This enables a centre to alter the layout of the assessment to suit their candidates, eg to allow more space for candidate responses. However, if the method used by candidates to provide evidence for the assessment standards is altered, then this should be prior verified before use.

What types of products would be suitable for the tray bake in the Cake Baking unit?

In the Cake Baking unit all items, including tray bakes must be baked. Consequently, items which have not been baked would not meet the assessment standards.

What is the difference between texturing and embossing?

Texturing:

Texturing is achieved by using a scribing tool to create an irregular surface. This technique must be used before the icing sets. Examples include teddy bear fur, grass or to create a specific hair look on some models.

Embossing:

Embossing is applied to soft sugarpaste with an individual specialist tool to create specific individual designs, guidelines for piping, eg lettering or used to create/enhance an overall design on cake boards, top and side elevations of cakes.

Impression mats

Where these are used, the centre should determine whether the effect is texturing or embossing and award these marks within the relevant mark allocation. This should be confirmed in the centre internal verification processes.

Is it necessary to include a photograph in Unit assessments?

Good quality photographs can help clarify assessor judgments, and can be used in conjunction with a less detailed assessor comment. If a photograph is not available, then a detailed assessor comment indicating where each assessment standard has been met is required. This could be either on the candidate workbook or in the Assessor's Checklist of Candidate Attainment, copies of which can be found in the unit assessment support pack.

How can candidates ensure that evaluations are acceptable?

An evaluation requires the candidate to **make a judgement** about the suitability/acceptability of a feature of their cake based on evidence that can be found in the assessment. There are some examples of suitable evaluative comments in column 4 of the Judging evidence table in the relevant unit assessment support packs.

Why are some of the finishing decoration techniques in the course assessment worth more marks than others?

Piping, modelling and crimping are more complex techniques than the remaining four finishing decoration techniques in the Course Assessment Specification. Consequently, candidates can be awarded up to 9 marks for demonstrating these techniques if they meet all the criteria in the Specific Marking Instructions. However, if a candidate only demonstrates a limited amount of the technique, or does not meet all the criteria, then they cannot access all the available marks. In order to access all 30 marks for finishing decoration techniques, a candidate must demonstrate two of these techniques.

What happens if a candidate does not wish to select two of the '9 mark' finishing decoration techniques in their Course Assessment?

In order to access all 30 marks for Finishing Decoration Techniques, a candidate must demonstrate two of the 9 mark techniques. If they choose to demonstrate fewer than two 9 mark techniques, then they will not be able to access all 30 available marks, as they will not be able to be awarded marks for five techniques. A candidate who demonstrates one 9 mark technique will only be able to access a maximum of 21 marks, i.e. 9 marks for the one 9 mark technique selected, plus three techniques which may be awarded 4 marks each. A candidate who opts not to select any of the 9 marks techniques will only be able to access a maximum of 12 marks, i.e. three techniques which may be awarded 4 marks each. Details of the application of marks for Finishing Decoration Techniques can be found in the Specific Marking Instructions in the *Hospitality: Practical Cake Craft Practical Activity Assessment Task* document.

What is considered to be a detailed model in the course assessment?

In order to access all 9 marks for modelling in the course assessment, candidates must produce at least three detailed models. Information about the requirements for detailed models can be found in the Specific Marking Instructions in the *Hospitality: Practical Cake Craft Practical Activity Assessment Task* document.

For example, if a candidate chooses to include modelled flowers in their design, then they must be modelled from a ball of a suitable modelling medium, and include all features appropriate to the flower such as petals, stamens, calyx and leaves. Flowers which are produced using cutters or models produced from moulds do not constitute a detailed model and should be marked according to the criteria for use of commercial aids/cutters.

Models that do not meet the criteria for 'detailed' should be marked against the criteria for 'straightforward' and awarded marks accordingly (eg people or animals where features etc have insufficient detail). Similarly, models that do not meet the criteria for 'straightforward' should be marked against the criteria for 'basic' and awarded marks accordingly (eg simple shapes like parcels).

National Qualification questions and answers can be found on the [frequently asked questions section](#) of SQA's website.