

The logo consists of the letters 'N5' in a large, bold, white font, set against a solid purple square background.

National 5  
Coursework  
Assessment Task



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# National 5 Hospitality: Practical Cake Craft

## Assignment and practical activity Assessment task

Valid from session 2017-18 and until further notice.
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# Introduction

This document contains marking instructions, recording documentation and instructions for candidates for the National 5 Hospitality: Practical Cake Craft assignment and practical activity. It must be read in conjunction with the course specification.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

There are three course assessment components. The other component is a question paper worth 25 marks, which contributes 25% of the overall mark for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – designing, planning, making, finishing and evaluating a cake – which provides evidence for both components.

The assignment and practical activity combined task has three stages:

Stage 1: designing (assignment, section 1) has 20 marks

Stage 2: implementing (practical activity) has 70 marks

Stage 3: evaluating (assignment, section 2) has 10 marks

# Marking instructions

In line with SQA's normal practice, the following marking instructions are addressed to the marker. They will also be helpful for those preparing candidates for course assessment.

Assignment: stage 1: designing, and stage 3: evaluating, **will be submitted to SQA for marking.**

Practical activity: stage 2: implementing, will be internally marked and quality assured by centre staff, in line with the marking instructions provided in this document.

All marking will be quality assured by SQA.

## General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate responses in this assignment and practical activity. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- a Marks for each candidate response must **always** be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.

## Detailed marking instructions

The detailed marking instructions indicate how marks are to be awarded holistically for each of the skills, techniques and working practices assessed within the practical activity. The teacher or lecturer should select the descriptor which most closely represents the evidence presented. Once the descriptor with the best fit has been determined, award marks as follows:

- ◆ Where the evidence is close to the level above, award the highest available mark from the range.
- ◆ Where the evidence just meets the standard described, award the lowest mark from the range.
- ◆ Where the evidence lies somewhere between the parameters outlined above, award an appropriate mark from the middle of the range.

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 if a candidate coats a cake with marzipan and again with sugar-paste, the mark awarded should reflect both, up to the maximum available for the technique.

If a candidate demonstrates the same finishing decoration technique more than once, eg if the candidate demonstrates two different examples of embossing, they should be marked together according to the criteria in the marking instructions.

The teacher or lecturer must record the marks for the practical activity, this should be done using the assessment record provided in this document.

# Detailed marking instructions for the assignment and practical activity

## Stage 1: designing (assignment, section 1) 20 marks

Skill	Marking criteria	Allocation of marks		
<b>Design illustration (7 marks)</b>	The design should include: <ul style="list-style-type: none"> <li>◆ the occasion selected</li> <li>◆ cake type, shape, and size</li> <li>◆ details of the cake coating(s)</li> <li>◆ details of the colour scheme</li> <li>◆ cake drum/board type, size, and shape</li> <li>◆ details of individual finishing decorations</li> </ul>	<b>7 marks</b> All required details included	<b>1-6 marks</b> Some required details included	<b>0 marks</b> No required details included or All details included are inaccurate
<b>Resources (5 marks)</b>	For the planned design, the following should be included: <ul style="list-style-type: none"> <li>◆ appropriate recipe identified and justified</li> <li>◆ appropriate specialist equipment for finishing and decorating identified and justified</li> </ul>	<b>5 marks</b> Appropriate recipe identified and choice justified  All appropriate specialist equipment identified and choice justified	<b>1-4 marks</b> Appropriate recipe selected with some justification for choice  Some appropriate specialist equipment identified and choice justified	<b>0 marks</b> Inappropriate recipe selected <b>and/or</b> No appropriate justification offered  No appropriate specialist equipment identified <b>and/or</b> No appropriate justification for choice offered
<b>Plan of work (8 marks)</b>	The plan should show all steps to be undertaken for the cake, including: <ul style="list-style-type: none"> <li>◆ preparation for baking and finishing</li> <li>◆ baking, cooling, and storage</li> <li>◆ finishing application techniques</li> <li>◆ finishing decoration techniques</li> </ul>	<b>8 marks</b> All key activities identified and all are correctly sequenced	<b>1-7 marks</b> Some key activities identified and some are correctly sequenced	<b>0 marks</b> No key activities identified or All key activities are incorrectly sequenced

## Stage 2: implementing (practical activity) 70 marks

Skill	Marking criteria	Allocation of marks		
<b>Preparing tin(s)</b> <b>(2 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ correct size and shape of cake tin(s) selected in accordance with design illustration</li> <li>◆ cake tin(s) correctly prepared, for example: tin(s) correctly greased, paper cut to correct size and shape, base and side of tin(s) lined appropriately</li> </ul>	<b>2 marks</b>  All criteria for preparation of tin(s) demonstrated	<b>1 mark</b>  Some criteria for preparation of tin(s) demonstrated	<b>0 marks</b>  Incorrect cake tin(s) selected <b>and/or</b> Inadequately prepared
<b>Weighing, measuring and preparing ingredients for baking and finishing</b>  <b>Mixing cake ingredients and depositing in tin(s)</b> <b>(5 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ all ingredients accurately weighed/measured</li> <li>◆ all ingredients correctly prepared as necessary, eg:               <ul style="list-style-type: none"> <li>— flour sieved</li> <li>— fruit washed and dried</li> </ul> </li> <li>◆ correct equipment selected for mixing</li> <li>◆ correct method of incorporating ingredients demonstrated</li> <li>◆ correct consistency achieved as per recipe</li> <li>◆ mixture deposited correctly into tin(s), eg no air gaps, level surface, or surface dipped as necessary</li> </ul>	<b>5 marks</b>  All criteria for weighing, preparing, mixing and depositing cake ingredients demonstrated	<b>1-4 marks</b>  Some criteria for weighing, preparing, mixing and depositing cake ingredients demonstrated	<b>0 marks</b>  All weighing/ measuring carried out inaccurately <b>and/or</b> All criteria for preparation of ingredients, mixing and depositing carried out incorrectly
<b>Baking process</b> <b>(5 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ oven shelf in correct position prior to preheating</li> <li>◆ oven preheated to correct temperature</li> <li>◆ oven temperature adjusted during baking according to recipe</li> <li>◆ baking process monitored and cake tested correctly for readiness</li> <li>◆ cake cooled correctly following baking, according to recipe</li> <li>◆ cake correctly packaged when cool</li> <li>◆ cake stored correctly</li> </ul>	<b>5 marks</b>  All criteria for baking, cooling and storing the cake demonstrated	<b>1-4 marks</b>  Some criteria for baking, cooling and storing the cake demonstrated	<b>0 marks</b>  All criteria for baking, cooling and storing the cake carried out incorrectly

### Finishing application techniques (18 marks)

Marks available for each technique are shown below. Marks should only be awarded **once** for each technique. If a candidate demonstrates the same technique more than once, eg coats with marzipan and again with sugar-paste, the mark awarded should reflect both, up to the maximum mark available.

Technique	Marking criteria	Allocation of marks		
<b>Preparing cake for finishing (3 marks)</b>	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> <li>◆ selection of correct equipment for trimming/levelling cake</li> <li>◆ cake correctly trimmed to produce an even, flat base</li> <li>◆ minimum wastage during trimming process</li> <li>◆ any indentations correctly filled</li> </ul>	<p><b>3 marks</b></p> <p>All criteria for preparing the cake for finishing demonstrated</p>	<p><b>1-2 marks</b></p> <p>Some criteria for preparing the cake for finishing demonstrated</p>	<p><b>0 marks</b></p> <p>All criteria for trimming, filling, and levelling the cake carried out incorrectly or Technique not executed</p>
<b>Spreading (2 marks)</b>	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> <li>◆ selection of correct adhesive/spread</li> <li>◆ preparation of adhesive/spread to achieve correct consistency</li> <li>◆ even coverage of adhesive/spread</li> </ul>	<p><b>2 marks</b></p> <p>All criteria for spreading demonstrated</p>	<p><b>1 mark</b></p> <p>Some criteria for spreading demonstrated</p>	<p><b>0 marks</b></p> <p>All criteria for spreading carried out incorrectly or Technique not executed</p>
<b>Rolling (3 marks)</b>	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> <li>◆ correct preparation of product prior to rolling</li> <li>◆ product rolled to correct size, resulting in minimum waste</li> <li>◆ product rolled to correct and consistent thickness</li> </ul>	<p><b>3 marks</b></p> <p>All criteria for rolling demonstrated</p>	<p><b>1-2 marks</b></p> <p>Some criteria for rolling demonstrated</p>	<p><b>0 marks</b></p> <p>All criteria for rolling carried out incorrectly or Technique not executed</p>

Technique	Marking criteria	Allocation of marks		
<b>Coating (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/ utensils for preparation and application of coating medium(s)</li> <li>◆ correct preparation of coating product(s)</li> <li>◆ even coverage of cake base</li> </ul>	<b>4 marks</b> All criteria for coating demonstrated	<b>1-3 marks</b> Some criteria for coating demonstrated	<b>0 marks</b> All criteria for coating cake carried out incorrectly <b>or</b> Technique not executed
<b>Smoothing (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ smooth finish obtained, eg no cracks, lumps, air bubbles, or finger marks</li> </ul>	<b>4 marks</b> All criteria for smoothing demonstrated	<b>1-3 marks</b> Some criteria for smoothing demonstrated	<b>0 marks</b> All criteria for smoothing carried out incorrectly <b>or</b> Technique not executed
<b>Trimming (2 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ trimming coating(s) to required shape</li> <li>◆ coating(s) trimmed to leave a smooth edge with no gaps</li> </ul>	<b>2 marks</b> All criteria for trimming demonstrated	<b>1 mark</b> Some criteria for trimming demonstrated	<b>0 marks</b> All criteria for trimming carried out incorrectly <b>or</b> Technique not executed

### Finishing decoration techniques (30 marks)

Candidates should demonstrate up to **five** finishing decoration techniques, and will be awarded marks for these. Candidates may choose to incorporate more than five finishing decoration techniques in their cake, but techniques carried out in addition to the five techniques they have selected for assessment will not be awarded marks.

- ◆ In order to access all 30 marks, candidates must select **two** of their five techniques from **crimping, modelling and piping** – techniques which can be awarded up to 9 marks each. A further **three** techniques, which can be awarded up to 4 marks each, should be selected from the remaining techniques listed in the candidate pro forma. A maximum of 30 marks is available.
- ◆ Candidates who select **one** technique from **crimping, modelling and piping** can be awarded up to 9 marks for the technique chosen. A further **three** techniques, which can be awarded up to 4 marks each, should be selected from the remaining techniques listed in the candidate pro forma. A maximum of 21 marks is available for this option.
- ◆ Candidates who **do not** choose to carry out crimping, modelling or piping techniques can be awarded marks for **three** techniques only. These techniques, which can be awarded up to 4 marks each, should be selected from the remaining techniques listed in the candidate pro forma. A maximum of 12 marks is available for this option.

The finishing decoration techniques which the candidate has chosen for assessment must be identified before marking begins. Teachers and lecturers must refer to the detailed marking instructions when awarding marks for each technique carried out by the candidate.

Technique	Marking criteria	Allocation of marks				
Crimping (9 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ correct application of crimping tool, giving even results</li> <li>◆ process carried out before icing hardens</li> <li>◆ even spacing and sequencing of pattern</li> <li>◆ sufficient repetition of technique</li> </ul>	<b>9 marks</b>	<b>7-8 marks</b>	<b>5-6 marks</b>	<b>1-4 marks</b>	<b>0 marks</b>
		Repetition of pattern must be equivalent of completely round circumference of the cake/cake board  All criteria for crimping demonstrated	Repetition of pattern must be equivalent of completely round circumference of the cake/cake board  Some criteria for crimping demonstrated	Repetition of pattern must be equivalent of at least half of circumference of the cake/cake board  Some criteria for crimping demonstrated	Limited repetition of pattern  Some criteria for crimping demonstrated	No repetition of pattern <b>or</b> All criteria for crimping carried out incorrectly <b>or</b> Technique not executed

Technique	Marking criteria	Allocation of marks				
<b>Modelling (9 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ correct preparation of modelling medium</li> <li>◆ modelling medium coloured as appropriate</li> <li>◆ modelling technique(s) executed to a high standard:               <ul style="list-style-type: none"> <li>— models correctly proportioned and shaped</li> <li>— finishing details, eg facial features accurate and detailed</li> <li>— suitable adhesive used to attach model to cake</li> </ul> </li> </ul>	<b>9 marks</b>  Three or more detailed models, eg models of people or animals  All criteria for modelling demonstrated	<b>7-8 marks</b>  Three or more detailed models, eg of people or animals <b>or</b> A combination of two detailed models, eg of people or animals, and one or more straightforward models  Some criteria for modelling demonstrated	<b>5-6 marks</b>  Two detailed models, eg of people or animals <b>or</b> Three or more straightforward models  All criteria for modelling demonstrated	<b>1-4 marks</b>  One detailed model, eg of people or animals <b>or</b> Two or more straightforward models <b>or</b> Three or more simple models, eg parcels  Some criteria for modelling demonstrated	<b>0 marks</b>  All criteria for modelling carried out incorrectly <b>or</b> Technique not executed

Technique	Marking criteria	Allocation of marks				
<b>Piping (9 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils:               <ul style="list-style-type: none"> <li>— appropriate size of piping bag</li> <li>— correct shape of nozzle</li> <li>— appropriate size of nozzle</li> </ul> </li> <li>◆ piping medium correctly prepared:               <ul style="list-style-type: none"> <li>— correct consistency</li> <li>— piping bag correctly filled</li> </ul> </li> <li>◆ piping applied correctly:               <ul style="list-style-type: none"> <li>— consistent size</li> <li>— correct and consistent placement</li> </ul> </li> <li>◆ sufficient repetition of technique</li> <li>◆ more than one piping technique demonstrated</li> </ul>	<b>9 marks</b>  Repetition of pattern must be equivalent of completely round the circumference of the cake/cake board           More than one piping technique demonstrated, eg rosettes, shells, scrolls, lettering           All criteria for piping demonstrated	<b>7-8 marks</b>  Repetition of pattern must be equivalent of completely round the circumference of the cake/cake board           More than one piping technique demonstrated, eg rosettes, shells, scrolls, lettering           Some criteria for piping demonstrated	<b>5-6 marks</b>  Repetition of pattern must be equivalent of at least half of circumference of the cake/cake board           More than one piping technique demonstrated, eg rosettes, shells, scrolls, lettering, with some criteria for piping demonstrated           One piping technique used, with all criteria for piping demonstrated	<b>1-4 marks</b>  Limited repetition of pattern           One piping technique demonstrated, eg rosettes, shells, scrolls, lettering           Some criteria for piping demonstrated	<b>0 marks</b>  No repetition of pattern <b>or</b> All criteria for piping carried out incorrectly <b>or</b> Technique not executed

Technique	Marking criteria	Allocation of marks			
<b>Embossing (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ correct application of embossing tool:               <ul style="list-style-type: none"> <li>— even pressure throughout</li> <li>— correctly positioned</li> <li>— technique carried out before icing hardens</li> </ul> </li> <li>◆ appropriate spacing and sequencing of pattern</li> <li>◆ sufficient repetition of technique</li> </ul>	<b>4 marks</b>  Pattern must include at least eight repetitions  All criteria for embossing demonstrated	<b>2-3 marks</b>  Pattern must include at least eight repetitions  Some criteria for embossing demonstrated	<b>1 mark</b>  Pattern includes fewer than eight repetitions  Some criteria for embossing demonstrated	<b>0 marks</b>  Limited/no repetition of pattern  All criteria for embossing carried out incorrectly <b>or</b> Technique not executed
<b>Stencilling (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ correct application of stencilling tool</li> <li>◆ technique carried out after icing has hardened</li> <li>◆ appropriate positioning of stencilling tool</li> <li>◆ sufficient repetition of technique</li> </ul>	<b>4 marks</b>  At least four applications of stencil(s)  All criteria for stencilling demonstrated	<b>2-3 marks</b>  At least four applications of stencil(s)  Some criteria for stencilling demonstrated	<b>1 mark</b>  Fewer than four applications of stencil(s)  Some criteria for stencilling demonstrated	<b>0 marks</b>  All criteria for stencilling carried out incorrectly <b>or</b> Technique not executed

Technique	Marking criteria	Allocation of marks			
<b>Texturing (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ selection of correct equipment/utensils</li> <li>◆ correct application and spacing of texturing tool</li> <li>◆ technique carried out before icing sets</li> <li>◆ appropriate spacing and sequencing of pattern</li> <li>◆ sufficient repetition of technique – should texture the equivalent of at least 25% of the top of the cake</li> </ul>	<b>4 marks</b>  The equivalent of at least 25% of the top of the cake is textured    All criteria for texturing demonstrated	<b>2-3 marks</b>  The equivalent of at least 25% of the top of the cake is textured    Some criteria for texturing demonstrated	<b>1 mark</b>  Less than the equivalent 25% of the top of the cake is textured    Some criteria for texturing demonstrated	<b>0 marks</b>  Limited area textured   All criteria for texturing carried out incorrectly <b>or</b> Technique not executed

Technique	Marking criteria	Allocation of marks			
<b>Use of commercial aid/cutter (4 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ correct selection of equipment/utensils</li> <li>◆ correct preparation of medium to be cut:               <ul style="list-style-type: none"> <li>— appropriate and even thickness</li> </ul> </li> <li>◆ correct application of aid/cutter:               <ul style="list-style-type: none"> <li>— smooth edges, no tears</li> </ul> </li> <li>◆ suitable adhesive used to fix shape to cake</li> <li>◆ appropriate positioning on cake</li> <li>◆ sufficient repetition of technique – at least eight shapes produced and applied, or at least six shapes with additional shaping/manipulation applied</li> </ul>	<b>4 marks</b>  At least eight shapes produced and applied <b>or</b> At least six shapes which have had additional shaping/manipulation applied, eg flower petals with edges tapered produced and applied          All criteria for use of commercial aid/cutter demonstrated	<b>2-3 marks</b>  At least eight shapes produced and applied <b>or</b> At least six shapes which have had additional shaping/manipulation applied, eg flower petals with edges tapered are produced and applied          Some criteria for use of commercial aid/cutter demonstrated	<b>1 mark</b>  Fewer than eight shapes produced and applied <b>or</b> Fewer than six shapes which have had additional shaping/manipulation applied, eg flower petals with edges tapered are produced and applied          Some criteria for use of commercial aid/cutter demonstrated	<b>0 marks</b>  Limited number of shapes are produced          All criteria for use of commercial aid/cutter carried out incorrectly <b>or</b> Technique not executed

Safe and hygienic working practices (5 marks)				
Working practice	Marking criteria	Allocation of marks		
<b>Hygiene (3 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ acceptable standards of personal hygiene. Must include:               <ul style="list-style-type: none"> <li>— suitable protective clothing worn</li> <li>— hair tied back (if necessary)</li> <li>— no jewellery</li> <li>— no nail varnish</li> </ul> </li> <li>◆ acceptable standards of kitchen hygiene. Must include:               <ul style="list-style-type: none"> <li>— clean, tidy work area at all times</li> <li>— clean equipment</li> </ul> </li> <li>◆ hygienic storage of all food products during the period of assessment</li> </ul>	<b>3 marks</b> All criteria for hygiene demonstrated	<b>1-2 marks</b> Some criteria for hygiene demonstrated	<b>0 marks</b> Frequent lapses in hygienic working practices
<b>Safety (2 marks)</b>	Candidates should demonstrate: <ul style="list-style-type: none"> <li>◆ safe use of electrical equipment</li> <li>◆ safe use of knives and other cutting equipment</li> <li>◆ good standards of oven safety including appropriate use of oven gloves</li> </ul>	<b>2 marks</b> All criteria for safety demonstrated	<b>1 mark</b> Some criteria for safety demonstrated	<b>0 marks</b> Frequent lapses in safe working practices

Quality of finished product (5 marks)		
Skill	Marking criteria	Allocation of marks
<b>Finished product (5 marks)</b>	Award up to 5 marks for demonstration that: <ul style="list-style-type: none"> <li>◆ finished product exactly reflects original design</li> <li>◆ colour (when used) is: <ul style="list-style-type: none"> <li>— appropriate to design</li> <li>— applied/mixed appropriately</li> </ul> </li> <li>◆ all finishing decoration techniques are in scale: <ul style="list-style-type: none"> <li>— with size of cake</li> <li>— with each other</li> </ul> </li> </ul>	Marks for the standard of the finished product should be awarded holistically, taking into consideration all the criteria, up to the maximum of 5 marks. <p>Teachers and lecturers should use professional judgement when awarding these marks.</p>

### Stage 3: evaluating (assignment, section 2) 10 marks

Skill	Marking criteria	Allocation of marks
<b>Evaluating the finished cake (10 marks)</b>	<p>Up to 10 marks may be awarded for evaluative comments based on the following criteria, and evidence found within the practical activity:</p> <ul style="list-style-type: none"><li>◆ three evaluative comments based on three from: shape, colour balance, design proportion, and texture of finished product</li><li>◆ three evaluative comments on how well the completed cake compares with the design illustration</li><li>◆ four evaluative comments on the overall quality of the finished cake</li></ul>	<p><b>1 mark</b> may be awarded for each correct evaluative comment, based on evidence found within the practical activity.</p>

# Recording documentation

Teachers and lecturers should use the following recording document to record the marks awarded to candidates.

# National 5 Hospitality: Practical Cake Craft: practical activity assessment record

In the case of assessment by observation or oral questioning, evidence must include teacher or lecturer comments and other relevant supporting evidence that shows clearly the basis on which assessment judgements have been made.

Candidate name: \_\_\_\_\_ Class/group: \_\_\_\_\_ Candidate number: \_\_\_\_\_

Centre: \_\_\_\_\_ Teacher/lecturer: \_\_\_\_\_ Date: \_\_\_\_\_

Practical activity	Marks available	Mark awarded	Teacher/lecturer comments	Sub-total	Total
<b>Stage 2: implementing</b>				<b>70</b>	
Preparation of tin(s)	2				
Weighing, measuring and preparing ingredients, mixing cake ingredients and depositing in tin	5				
Baking process	5				
<b>Finishing application techniques</b>					
Preparing cake for finishing	3				
Spreading	2				
Rolling	3				
Coating	4				
Smoothing	4				
Trimming	2				

Practical activity	Marks available	Mark awarded	Teacher/lecturer comments	Sub-total	Total
<b>Finishing decoration techniques</b> ♦ Enter the five techniques identified for assessment below. ♦ Enter the mark awarded for each technique in the 'mark awarded' column.					
1	9				
2	9				
3	4				
4	4				
5	4				
Hygiene	3				
Safety	2				
Finished product	5				
					<b>70</b>

# Instructions for candidates

This assessment applies to the assignment and practical activity for National 5 Hospitality: Practical Cake Craft.

The assignment and practical activity are inter-related and are assessed using one activity. You must carry out one task – designing, planning, making, finishing and evaluating a cake – which provides evidence for both components.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

Your assignment and practical activity make up two of the three course assessment components. The other component is a question paper.

The assignment and practical activity combined task has three stages:

Stage 1: designing (assignment, section 1) has 20 marks

Stage 2: implementing (practical activity) has 70 marks

Stage 3: evaluating (assignment, section 2) has 10 marks

Your assignment (stages 1 and 3) is submitted to SQA for marking. The practical activity (stage 2) is marked by your teacher or lecturer.

This assignment and practical activity assess the following skills, knowledge and understanding:

- ◆ skills in cake baking and cake finishing
- ◆ using specialist tools and equipment
- ◆ demonstrating creativity
- ◆ effective organisational skills
- ◆ working safely and hygienically

In this assessment, you will:

- ◆ produce a design illustration for your cake based on a given design brief
- ◆ identify and justify your choice of recipe and specialist equipment you will use for finishing and decorating your cake
- ◆ prepare a plan of work for baking and finishing your cake
- ◆ prepare the ingredients and then bake your cake
- ◆ prepare fillings and/or coatings and then apply them to your cake using the correct finishing application techniques
- ◆ apply finishing decoration techniques to your coated cake
- ◆ work safely and hygienically
- ◆ give a detailed evaluation of your finished cake

Your teacher or lecturer will let you know how the assessment will be carried out and any required conditions for doing it.

# Administrative information

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## History of changes

Version	Description of change	Date

## Security and confidentiality

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