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National
Qualifications

Mark

Hospitality: Practical Cake Craft Assignment Candidate Workbook

X838/75/02

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth

Day

Month

Year

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Scottish Candidate Number

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Candidate Declaration

I confirm that:

- I understand that this coursework will be submitted to SQA for marking
- I have read SQA's *Your Coursework* booklet and I understand its contents
- I understand that SQA may impose a penalty on my award if I have not followed the rules in the *Your Coursework* booklet

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Hospitality: Practical Cake Craft National 5 Assignment

Skills, knowledge and understanding	Marks Available	Marks Awarded
1 (a) Design illustration	7	
1 (b) Resources	5	
1 (c) Plan of work	8	
3 (a) Evaluation of overall appearance against given criteria	3	
3 (b) Comparison of completed cake with design illustration	3	
3 (c) Evaluation of overall quality of finished cake	4	
Total	30	

Design brief

Design, prepare, bake and finish a cake for a special occasion of your choice.

Your cake must be at least 15 cm in length, breadth or diameter.

Your cake must be from one of the following categories:

- ◆ light/medium sponge-type cakes
- ◆ madeira-type cakes
- ◆ lightly fruited cakes
- ◆ heavily fruited cakes

Fillings (if used) and coatings must be appropriate to the cake type selected. Fillings and coatings must be selected from those listed below.

filling	Coating
<ul style="list-style-type: none">◆ buttercream◆ cream◆ ganache◆ jams and curds	<ul style="list-style-type: none">◆ buttercream◆ frosting◆ cream◆ ganache◆ melted chocolate◆ marzipan/almond paste◆ royal icing◆ sugar-paste

You must prepare your cake then apply the finishing application techniques listed below.

Finishing application technique
<ul style="list-style-type: none">◆ coating◆ rolling◆ smoothing◆ spreading◆ trimming

You must then choose and apply **five** finishing decoration techniques to your cake, from those listed below.

Finishing decoration techniques	
Select two techniques from	Select three techniques from:
<ul style="list-style-type: none">◆ crimping◆ modelling◆ piping	<ul style="list-style-type: none">◆ embossing◆ stencilling◆ texturing◆ using commercial aids/ cutters

Stage 1: designing - assignment, section 1

Design illustration

Produce a design illustration for your cake.

Your illustration should show both top and side elevations of your cake and should clearly specify the following:

- ◆ the special occasion that you have chosen
- ◆ the type, size and shape of the cake you have selected
- ◆ the cake coating(s) you will use to finish your cake
- ◆ the colour scheme you have chosen for your coating(s) and finishing decorations
- ◆ the size and shape of the cake board you will use and any form of decoration that you will include on your cake board
- ◆ details of any individual finishing decorations you are going to include

Your illustration could be an annotated drawing and may be created electronically or using any other appropriate method. Whatever method you choose to use should show clearly what your cake will look like.

Design illustration

Special occasion:	

You may use another larger sheet if required, and attach it to this booklet.

Resources

Recipe

You must include a copy of the recipe you will use and explain why the recipe is suitable.

Cake recipe

Reasons why you chose this recipe

Finishing decoration techniques

You should identify the finishing decoration techniques you will carry out by:

- ◆ placing a tick (✓) in the second column beside the techniques you will use
- ◆ placing a tick (✓) in the third column beside the **five** techniques you wish to be included for assessment

Finishing decoration techniques	Finishing decoration techniques to be used	5 techniques to be assessed
◆ crimping		
◆ modelling		
◆ piping		
◆ embossing		
◆ stencilling		
◆ texturing		
◆ using commercial aids/cutters		

You must list the **specialist** equipment you will use to decorate your cake.

Describe why **each** piece of equipment is required.

Equipment	Description of use

Plan of work

Prepare a plan of work for baking and finishing your cake according to your design illustration.

Your plan should include the key steps that you will follow when:

- ◆ preparing for baking and finishing
- ◆ baking, cooling and storing your cake
- ◆ carrying out your chosen finishing application techniques
- ◆ carrying out your chosen finishing decoration techniques

Plan of work

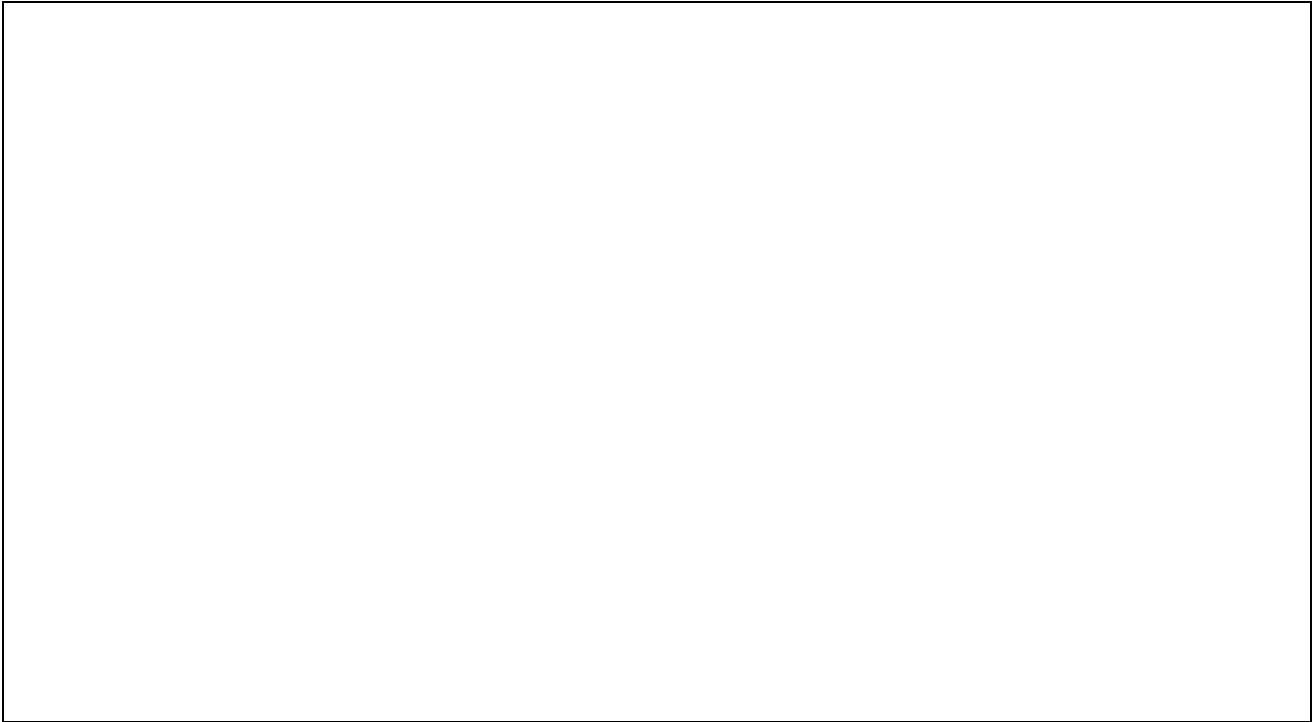
Plan of work

Stage 2: implementing - practical activity

Now follow your plan to prepare, bake and finish your cake

Baking and preparing for finishing

Insert a photograph of your prepared and trimmed and/or filled cake base.



Finishing

Insert a photograph of your completed cake.



Stage 3: evaluating - assignment, section 2

Evaluate your completed cake by commenting on **three** of the following criteria:

- ◆ shape
- ◆ colour balance
- ◆ design proportion
- ◆ texture

Make **one** evaluative comment under each of the headings in the box below.

Criteria 1:	
Criteria 2:	
Criteria 3:	

Make **three** evaluative comments about how well your completed cake compares with your design illustration.

Comment 1:
Comment 2:
Comment 3:

Make four evaluative comments about the overall quality of your finished cake.

Comment 1:
Comment 2:
Comment 3:
Comment 4: