



Developing Assessment Items: Hospitality: Practical Cake Craft National 5

If a centre plans to develop their own assessments, including using alternative recipes, they must refer to the Judging evidence table in the relevant Unit assessment support pack to ensure that the assessment can meet all assessment standards. The assessment should then be submitted for prior verification before use.

If a centre wishes to use alternative recipes for assessment purposes, they should use the following guidelines to ensure that appropriate recipes are selected. These should then be submitted for prior verification.

Cake Baking (H20F 75)

- ◆ The recipe should include at least six different ingredients which should be weighed/measured using at least two from scales/measuring spoons/measuring jug.
- ◆ The recipe should require the cake tin/baking tray to be prepared appropriately.
- ◆ The recipe should allow for judgment of consistency by varying amount of liquid added to achieve correct consistency.
- ◆ The recipe must allow for at least two tests for readiness to be demonstrated.

Cake Finishing (H20G 75)

- ◆ Should not require prior verification as brief is sufficiently open to allow for several options to meet all assessment standards, ie one filling, one coating, two finishing decoration techniques.

Combined approach

- ◆ Task must meet all criteria for *Cake Baking* as detailed above.
- ◆ Task must meet all criteria for *Cake Finishing* as detailed above.

More information is available on the prior verification section of SQA's website:

www.sqa.org.uk/sqa/74666.6219.html