



Course Report 2014

Subject	Practical Cake Craft
Level	National 5

The statistics used in this report have been compiled before the completion of any Post Results Services.

This report provides information on the performance of candidates which it is hoped will be useful to teachers/lecturers in their preparation of candidates for future examinations. It is intended to be constructive and informative and to promote better understanding. It would be helpful to read this report in conjunction with the published assessment and marking instructions for the examination.

Section 1: Comments on the Assessment

Component 1: Practical Activity

To gain the course award, learners must pass all the units as well as the Course assessment. The course assessment provides the basis for grading attainment in the course award.

There is one component in the course, a practical activity which is conducted in four stages.

Learners successfully demonstrated their skills, knowledge and understanding by: using skills in baking and cake finishing; using specialist tools and equipment with dexterity and flair; the overall finishing and presentation of the cake; demonstrating effective organisational skills; and working safely and hygienically.

Section 2: Comments on candidate performance

This is the first year of Practical Cake Craft at National 5. There were 58 centres delivering the course, with a total of 562 candidates entered for the award.

External Verification comments on candidate performance included:

- ◆ Candidate work presented was of a high standard
- ◆ A wide range of cake finishing techniques were demonstrated and associated paperwork was completed well.
- ◆ Photographic evidence was presented within the candidate workbooks and also electronically.

Section 3: Areas in which candidates performed well

Candidates performed well in the practical activity, and a wide range of techniques were demonstrated throughout the coursework.

Candidate workbooks were completed and photographic evidence of the finished cakes was available. The Principal Verifier report recommended that pupils use the SQA proforma issued.

Teachers were seen to be marking to the national standard. However, there was very little evidence of internal quality assurance and verification at the time of the visits.

Section 4: Areas which candidates found demanding

There was no evidence at this early stage of any areas which candidates found particularly demanding.

Section 5: Advice to centres for preparation of future candidates

For future consideration centres should:

- ◆ Ensure design illustrations are completed at the first stage of the assessment.
Candidates should state the occasion for which the cake is to be used.
- ◆ Time plans should show times and not only days.
- ◆ Care must be taken with the addition of marks on the back page of the assignment.
- ◆ Candidate proformas and marking should be completed in ink.

Statistical information: update on Courses

Number of resulted entries in 2013	0
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Number of resulted entries in 2014	561
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Statistical information: Performance of candidates

Distribution of Course awards including grade boundaries

Distribution of Course awards	%	Cum. %	Number of candidates	Lowest mark
Maximum Mark 100				
A	57.0%	57.0%	320	80
B	25.0%	82.0%	140	70
C	11.4%	93.4%	64	60
D	2.3%	95.7%	13	55
No award	4.3%	-	24	-