NQ Verification 2015–16
Key Messages Round 1

01 ▸ Section 1: Verification group information

Verification group name:	Hospitality: Practical Cake Craft
Verification event/visiting information	Event
Date published:	March 2016

National Courses/Units verified:

H20F 75 National 5 Hospitality: Practical Cake Craft — Cake Baking
H20G 75 National 5 Hospitality: Practical Cake Craft — Cake Finishing

02 ▸ Section 2: Comments on assessment

Assessment approaches

The centres selected for verification were following the SQA-devised Unit assessment support packs (UASPs). Most centres had implemented the Unit by Unit approach. Where the combined approach was used, assessment approaches were valid and reliable.

In order to fully meet Assessment Standard 1.1, recipes used must be the current version found in the USAP. Where centres wish to use their own recipes, these must be prior verified by SQA. The stages of baking flow chart must be the candidate's own work and completed prior to the candidates undertaking the practical task. It should not be a re-write of the recipe. The plan is a prompt and should be used in conjunction with the recipe at the time of baking. In the Cake Baking Unit, Outcome 2 — Bake a range of cakes and other chosen items — the items chosen must be baked items eg chocolate brownie, Bakewell slice, lemon drizzle slab. Cake finishing techniques should be identified prior to carrying them out. Minimal cake finishing techniques are being used for the completion of this Unit.

Where centres are using the combined approach, to fully meet Assessment Standards 1.3 Stages of Baking section and 1.2 Stages of Finishing, candidates must plan both the baking and finishing of the gingerbread house, providing details of how they will apply their chosen finishing decoration techniques. Time

plans were not always logical and were minimal in detail. They should include testing for readiness, time in the oven and mixture consistency checks.

Minimal responses were given to appropriate texture and taste.

Assessment judgements

Most assessment judgements were valid and reliable. However, in Assessment Standard 2.4 — Cooling, storing and evaluating the baked items — many assessors made incorrect assessment decisions. Items should be completely cooled before wrapping and not when they are warm.

Candidates continue to struggle to successfully complete the evaluation pages of both Units and most are still making statements. Some examples of evaluative comments can be found in the Unit assessment support pack.

Most centres submitted evidence with clear signs of personalised comments on candidates' scripts by both assessor and internal verifier. This supports and explains how the assessment judgement has been reached.

It was encouraging to observe that centres had submitted good quality photographic evidence, demonstrating clear representation of candidate work.

03 ▶ Section 3: General comments

All candidate booklets should be marked by the assessor. Best practice would be for candidates to complete their booklets in pen. Candidate checklists should be fully completed showing assessor comments. Although there was some evidence of internal verification taking place, this was in the main cross-marking.

Internal verifier comments would have been useful to clarify the effectiveness of centre assessment decisions, provide feedback to assessors and identify incorrect judgements made by the assessor.

Centres may find it useful to refer to the SQA Internal Verification Toolkit, which can be found on SQA's website at www.sqa.org.uk/IVtoolkit.