NQ Verification 2015–16
Key Message Reports

Verification group name:	**Hospitality: Practical Cake Craft**
Levels	**N5**
Date published:	**October 2016**

This Report combines all Verification Key Messages for the academic session 2015-2016.

NQ Verification 2015–16
Key Messages Round 1

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

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.

NQ Verification 2015–16 Key Messages Round 2

01 Section 1: Verification group information

Verification group name:	Hospitality: Practical Cake Craft
Verification event/visiting information	Visiting
Date published:	June 2016

National Courses/Units verified:

C738 75   National 5   Hospitality: Practical Cake Craft

02 Section 2: Comments on assessment

Assessment approaches

Centres used the assessment approach described in the course assessment task during the practical activity. The marking instructions were applied and candidate performance was recorded appropriately.

Assessment judgements

Effective judgements were made using the marking instructions guidance. These were often enhanced by a centre-devised marking grid.

03 Section 3: General comments

Centres must ensure that they are using the most up-to-date materials for assessment purposes.

In some centres there was confusion regarding 'detailed models' and 'overall quality of finished cake'. Marking had been lenient for both and the marking guidelines were not adhered to. Visiting verifiers offered support and guidance where necessary.

There was good evidence that internal verification was used effectively by most centres.

Stage one: Planning

All candidates must use the practical activity assessment task in its given format as issued by SQA. Candidates should be encouraged to create plans of work in a logical sequence with all key elements included and should not progress to stage two until these have been marked by the assessor.

Centres selected for visiting verification are reminded that the Verification Sample Form should be completed prior to the visit from the visiting verifier team leader. Evidence of up to 12 candidates' finished cakes and pro formas should be marked by the assessor and internally verified prior to the visit.

Stage two: Implementing

Marks awarded for implementing were consistent in most instances and in line with the national standard. Many assessors included comments/justification against marks achieved, which provided constructive feedback for candidates.

Some candidates limited the number of marks they could have accessed by selecting only three finishing techniques. Cake finishing techniques such as modelling and piping should be assessed in line with current marking instructions.

Stage three: Evaluating

Candidates should be encouraged to use appropriate evaluative comments and not just statements.

The national standard has been maintained by the majority of centres verified.