



Questions & Answers

Changes to assessment in National 5 Hospitality: Practical Cake Craft

1 Assignment and Practical Activity

Do candidates have to keep their design A4 in the candidate booklet or can it be added into the booklet?

The design illustration can be on A4 or A3 paper and the original placed inside the booklet when submitting to SQA.

For the design part, can I give candidates a blank cake outline to add their designs to?

Candidates should produce all parts of their design illustration themselves.

Do the candidates choose which techniques they want to be assessed on?

Yes, that is the candidate's responsibility. If they choose to demonstrate more than five techniques on their cake, they must decide which ones they wish to be assessed.

Can candidates be provided with a recipe for their final cake or do they need to source their own recipe?

It is acceptable for candidates to use a school recipe, but they should ensure that the quantities are appropriate for the size of their cake.

Some candidates include models or flowers that are made in advance and allowed to dry before placing on the cake. Should making these be included in the plan?

Yes, candidates should include details of making models and allowing time for them to dry into their plan.

My candidates have asked if they can cover the cake with buttercream or ganache, rather than sugar paste? Is this possible?

Candidates can select their own coatings. However, they should be reminded that the cake may need to be stored for a period of time, and that they should select a suitable coating.

How should wired flowers be marked?

Wired flowers are not one of the National 5 finishing decoration techniques. If a candidate chooses to do them, they must be marked either as modelling, if they are formed from a ball of modelling medium, or as use of cutters if the candidate uses a cutter to form the shapes.

What is the difference between texturing and embossing?

There is often confusion between texturing and embossing. In the Marking Instructions, embossing requires at least 8 repetitions to meet the criteria for 4 marks; texturing must cover the equivalent of 25% of the top of the cake to meet the criteria for 4 marks.

Please can you give an example of texturing?

Using an extruder or garlic press to make hair or grass, or using a texturing mat or rolling pin would be considered to be texturing.

Which aspects of the practical activity should be internally verified?

Centres should carry out internal verification on at least 25% of the marking. Much of this may be on the marking of finishing application or finishing decoration techniques.

Do we still submit the photographs?

Yes, photographs will still need to be submitted, and there is space in the candidate workbook for them to be inserted.

Should cakes be tasted when marking them?

No, the cakes are not tasted.

Is it correct that the cake to be evaluated (in the assignment) would need to be finished by the end of April so that component 2 can be submitted at end of April?

Yes, it is correct that the evaluation is in the assignment. However, centres will still have a week or so to complete the marking of the practical activity before they have to be submitted in early May.

2 General

Is the Course Code changing?

All revised courses have new codes – SQA coordinators will have these.

Will the units have the same codes?

The units are not part of the revised course.