



Common questions about National 5 Hospitality: Practical Cake Craft

What is the difference between texturing and embossing?

Texturing

Texturing is achieved by using a scribing tool to create an irregular surface. This technique must be used before the icing sets. Examples include grass, wood or brick effects. Using, for example brown sugar or crushed biscuit does not meet the criteria for texturing. To achieve 4 marks for texturing in the practical activity, candidates must apply texture to the equivalent of at least 25% of the top of the cake. Centres should note that if texturing is used to add detail to models, for example to create hair or teddy bear fur, this is marked as detail for modelling, and not as texturing

Embossing

Embossing is applied to soft sugarpaste with an individual specialist tool to create specific individual designs, guidelines for piping (for example lettering), or an overall design on the top and/or side elevations of cakes or a cake board. To achieve 4 marks for embossing in the practical activity, candidates must make at least eight separate impressions.

Impression mats and embossing rolling pins

If candidates use impression mats or embossing rolling pins, they are more likely to meet the criteria for texturing. In some cases, however, they could meet the criteria for embossing. Use of impression mats or embossing rolling pins must always be marked using the detailed marking instructions for the practical activity. If the technique is to be marked as embossing, there must be at least eight separate repetitions to meet the criteria for up to 4 marks to be awarded.

Why are some of the finishing decoration techniques in the practical activity worth more marks than others?

Piping, modelling and crimping are more complex than the other finishing decoration techniques listed in the course specification. Consequently, candidates can be awarded up to 9 marks for demonstrating these more complex techniques if they meet all the criteria in the detailed marking instructions. However, if a candidate only demonstrates a limited amount of the technique, or does not meet all the criteria, then they cannot achieve all the available marks. In order to achieve all 30 marks for finishing decoration techniques, a candidate must demonstrate two of these techniques.

What happens if a candidate does not select two of the 9-mark finishing decoration techniques in their practical activity?

To achieve all 30 marks for finishing decoration techniques, a candidate must demonstrate two of the 9-mark techniques.

A candidate who demonstrates one 9-mark technique will only be able to achieve a maximum of 21 marks, that is, up to 9 marks for the one 9-mark technique selected, plus up to 4 marks each for three less complex techniques.

A candidate who does not demonstrate any of the 9-mark techniques will only be able to achieve a maximum of 12 marks, that is, up to 4 marks each for three less complex techniques.

A candidate who demonstrates all three 9-mark techniques must indicate in their candidate workbook which two they wish to be assessed. They will not be awarded any marks for the third 9-mark technique. A third 9-mark technique cannot be marked as a 4-mark technique.

Detailed marking instructions for finishing decoration techniques can be found in the [Hospitality: Practical Cake Craft coursework assessment task](#).

Can you get marks for piping on top of crimping?

If a candidate pipes on top of their crimping, marks can only be awarded for their piping. Marks would not be awarded for crimping in this situation as not all the technique can be seen.

How is modelling marked in the practical activity?

To achieve all 9 marks for modelling in the practical activity, candidates must produce at least three detailed models. The criteria for models can be found in the detailed marking instructions in the [Hospitality: Practical Cake Craft coursework assessment task](#).

If a candidate includes modelled flowers in their design, then these must be modelled from a ball of a suitable modelling medium, and include all features appropriate to the flower, such as petals, stamens, calyces and leaves. Flowers produced using cutters or models produced from moulds do not meet the criteria for models, and should be marked according to the criteria for use of commercial aids or cutters.

Models that do not meet the criteria for 'detailed' should be marked against the criteria for 'straightforward' and awarded marks accordingly (for example people or animals where features have insufficient detail). Similarly, models that do not meet the criteria for 'straightforward' should be marked against the criteria for 'basic' and awarded marks accordingly (for example simple shapes like parcels).

Is it necessary to include dates/times in the plan of work?

Specific dates/times are not required. Good practice would be either to use the key steps indicated in the candidate workbook, or to indicate that tasks are completed on, for example day 1, day 2 and so on.

How should candidates evaluate their finished cake?

An evaluation requires the candidate to make a judgement about the suitability or acceptability of a feature of their cake based on evidence that can be found in the assignment, ie the photographs of both the trimmed cake and the finished cake. There are examples of suitable evaluative comments in the Understanding Standards section of SQA's secure website.

Where can I find additional support materials?

Understanding Standards materials relating to course assessment can be found in the Understanding Standards section of SQA's secure website. PowerPoint presentations and workshop materials, including a specimen question paper are available. For more information about Understanding Standards materials, please visit:

www.sqa.org.uk/understandingstandards.

You will find general questions and answers about National Qualifications on our website at www.sqa.org.uk/faq.