



National 5 Practical Cake Craft SCQF level 5 Coursework Assessment Task Candidate workbook Stage 3 and 4 – closed book

You must use this workbook to complete your coursework assessment task. The wording in this template must not be altered in any way.

There are spaces for your responses for each part of the assessment. You may complete the workbook by hand, or electronically.

Scottish Candidate Number:

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Stage 3: demonstrating knowledge and understanding – assignment, section 2 (8 marks)

1. Explain why your chosen recipe is suitable for the occasion you have selected. (1 mark)

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2. Identify **two** ingredients from your chosen recipe and explain their functional properties in the cake. (2 marks)

Ingredient 1:
Explanation:

Ingredient 2:
Explanation:

3. Identify a fault which could have occurred when you were baking your chosen cake and explain either how this could be prevented or what might have caused it. (2 marks)

Fault:
Prevention or cause:

4. Choose **one** processing technique from the following list that you used in the course and explain the effect it would have on taste, texture or appearance if not carried out correctly (1 mark):

- ♦ weighing and measuring
- ♦ incorporating
- ♦ depositing

Technique:
Explanation:

5. Choose **two of these** processing techniques you used in the course and explain why it is important to carry them out correctly. (2 marks)

- ♦ whisking
- ♦ creaming
- ♦ rubbing in
- ♦ melting
- ♦ mixing
- ♦ folding

Technique 1:
Explanation:

Technique 2:
Explanation:

Stage 4: evaluating – assignment, section 3 (5 marks)

6. Evaluate your completed cake by commenting on one of the following criteria (1 mark):

- ♦ colour balance
- ♦ design proportion
- ♦ shape

Criteria chosen:
Evaluation:

7. Evaluate **three** finishing decoration techniques you used on your cake. (3 marks)

Finishing decoration technique 1:
Evaluation:

Finishing decoration technique 2:
Evaluation:

Finishing decoration technique 3:
Evaluation:

8. Evaluate your finished cake in comparison to your design illustration (1 mark)

Evaluation: