



# **National 5 Practical Cake Craft Coursework Assessment Task Candidate workbook Stage 1 and 2**

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.

## **Design Brief**

**Design, prepare, bake and finish a cake for a special occasion of your choice.**

Scottish Candidate Number:

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## Stage 1: designing – assignment, section 1 (17 marks)

### Design illustration (6 marks)

Complete your design illustration on a separate sheet of A4 or A3 paper.

Place an X in the box below once you have completed this.

☐

### Recipe

You must include a copy of the recipe you will use to make your cake.

Place an X in the box below once you have included a copy of your chosen recipe.

☐

### Finishing decoration techniques

For stage 2: implementing (practical activity) you must carry out five finishing decoration techniques. You should identify in the table below which of these techniques you wish to be assessed on in your practical activity.

You must select **two** techniques from this list:

|           |  |
|-----------|--|
| crimping  |  |
| modelling |  |
| piping    |  |

You must select **three** techniques from this list:

|                               |  |
|-------------------------------|--|
| embossing                     |  |
| stenciling                    |  |
| texturing                     |  |
| using commercial aids/cutters |  |

## Resources (3 marks)

List the specialist equipment you will use to carry out the finishing decoration techniques identified in the above table. You must describe why each piece of equipment is required.

| Finishing decoration technique | Specialist equipment | Description of why equipment is required |
|--------------------------------|----------------------|------------------------------------------|
|                                |                      |                                          |
|                                |                      |                                          |
|                                |                      |                                          |
|                                |                      |                                          |
|                                |                      |                                          |

## Plan of work (8 marks)

Prepare a plan of work for baking and finishing your cake according to your design illustration.

Your plan should include the key steps that you will follow when:

- ◆ preparing for baking and finishing
- ◆ baking, cooling and storing your cake
- ◆ carrying out your chosen finishing application techniques
- ◆ carrying out your chosen finishing decoration techniques



## Stage 2: implementing – practical activity (70 marks)

Now follow your plan to prepare, bake and finish your chosen cake before completing any further stages in the assignment.

You must include photographic evidence of your completed cake in the space provided below. This can be used as a reference in your evaluation.

**Completed cake**