



National 5
Coursework
Assessment Task



National 5 Practical Cake Craft

Assignment and practical activity

Assessment task

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Introduction

This document contains marking instructions, recording documentation and instructions for candidates for the National 5 Practical Cake Craft assignment and practical activity. It must be read in conjunction with the course specification.

The assignment and practical activity are together worth 100 marks. The marks contribute 100% of the overall marks for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – designing, planning, making, finishing, demonstrating knowledge and understanding, and evaluating the finished cake – this provides evidence for both components.

The assignment and practical activity combined task has four stages:

Stage 1: designing (assignment, section 1) has 17 marks

Stage 2: implementing (practical activity) has 70 marks

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

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

Marking instructions

In line with SQA's normal practice, the following marking instructions are addressed to the marker. They will also be helpful for those preparing candidates for course assessment.

Assignment: stage 1: designing, stage 3: demonstrating knowledge and understanding and stage 4: evaluating, **will be submitted to SQA for marking.**

Practical activity: stage 2: implementing, **will be internally marked** and quality assured by centre staff, in line with the marking instructions provided in this document.

All marking will be quality assured by SQA.

General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate responses in this assignment and practical activity. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- a Marks for each candidate response must **always** be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.

Detailed marking instructions for the assignment and practical activity

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

Skill	Marking criteria	6 marks	5 marks	3-4 marks	1-2 marks	0 marks
Design illustration (6 marks)	<p>The design should include:</p> <ul style="list-style-type: none"> ♦ the occasion selected ♦ cake type, shape, and size ♦ details of the cake coating(s) ♦ details of the colour scheme ♦ cake drum/board type, size, and shape ♦ details of individual finishing decorations 	All required information included in detail.	Almost all required information included in detail.	<p>Most required information included in detail.</p> <p>or</p> <p>All required information included, but lacking in detail.</p>	Some required information included, in some detail.	<p>Design illustration produced retrospectively.</p> <p>No required information included.</p> <p>All information included is inaccurate.</p>

Skill	Marking criteria	3 marks	2 marks	1 mark	0 marks
Resources (3 marks)	<p>The specialist equipment required to carry out the finishing decoration techniques should:</p> <ul style="list-style-type: none"> ♦ be identified correctly with an appropriate description of why each piece of equipment is required 	All specialist equipment identified and given an appropriate description.	Almost all specialist equipment identified and given an appropriate description.	Some specialist equipment identified and given an appropriate description.	<p>No specialist equipment identified.</p> <p>No appropriate description for use.</p> <p>Specialist equipment and/or description for use produced retrospectively.</p>

Skill	Marking criteria	8 marks	6-7 marks	4-5 marks	1-2 marks	0 marks
Plan of work (8 marks)	<p>The plan should show all steps to be undertaken for the cake, including:</p> <ul style="list-style-type: none"> ♦ preparation for baking and finishing ♦ baking, cooling, and storage ♦ finishing application techniques ♦ finishing decoration techniques 	All key activities identified in detail and all are correctly sequenced.	<p>Almost all key activities identified in detail.</p> <p>Almost all are correctly sequenced.</p>	<p>Most key activities identified.</p> <p>Detail provided for most key activities.</p> <p>Most key activities are correctly sequenced.</p>	<p>Some key activities identified.</p> <p>Some detail provided for some key activities.</p> <p>Some key activities are correctly sequenced.</p>	<p>No key activities identified.</p> <p>No key activities correctly sequenced.</p> <p>Plan written retrospectively.</p>

Stage 2: implementing (practical activity) 70 marks

Skill	Marking criteria	2 marks	1 mark	0 marks
Preparing tin(s) (2 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ♦ correct size and shape of cake tin(s) selected in accordance with design illustration ♦ cake tin(s) correctly prepared, for example: tin(s) correctly greased, paper cut to correct size and shape, base and side of tin(s) lined appropriately 	All criteria for preparation of tin(s) demonstrated to a high standard.	<p>All criteria for preparation of tin(s) demonstrated but with some inaccuracies.</p> <p>or</p> <p>Some criteria for preparation of tin(s) demonstrated to a high standard.</p>	Incorrect cake tin(s) selected and/or inadequately prepared.

Skill	Marking criteria	5 marks	1-4 marks	0 marks
<p>Weighing, measuring and preparing ingredients for baking and finishing</p> <p>Mixing cake ingredients and depositing in tin(s) (5 marks)</p>	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ♦ all ingredients accurately weighed/measured ♦ all ingredients correctly prepared as necessary, for example: <ul style="list-style-type: none"> — flour sieved — fruit washed and dried ♦ correct equipment selected for mixing ♦ correct method of incorporating ingredients demonstrated ♦ correct consistency achieved as per recipe ♦ mixture deposited correctly into tin(s), for example no air gaps, level surface, or surface dipped as necessary 	All criteria for weighing, preparing, mixing and depositing cake ingredients demonstrated to a high standard.	<p>Some criteria for weighing, preparing, mixing and depositing cake ingredients demonstrated to a high standard.</p> <p>or</p> <p>All criteria demonstrated but with some inaccuracies.</p>	<p>All weighing/measuring carried out inaccurately.</p> <p>and/or</p> <p>All criteria for preparation of ingredients, mixing and depositing carried out incorrectly.</p>

Skill	Marking criteria	5 marks	1-4 marks	0 marks
Baking process (5 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ◆ oven shelf in correct position prior to preheating ◆ oven preheated to correct temperature ◆ oven temperature adjusted during baking according to recipe ◆ baking process monitored and cake tested correctly for readiness ◆ cake cooled correctly following baking, according to recipe ◆ cake correctly packaged when cool ◆ cake stored correctly 	All criteria for baking, cooling and storing the cake demonstrated to a high standard.	<p>Some criteria for baking, cooling and storing the cake demonstrated to a high standard.</p> <p>or</p> <p>All criteria demonstrated but with some inaccuracies.</p>	All criteria for baking, cooling and storing the cake carried out incorrectly.

Finishing application techniques (18 marks)

Marks available for each technique are shown below. Marks should only be awarded **once** for each technique. If a candidate demonstrates the same technique more than once, for example coats with marzipan and again with sugar-paste, the mark awarded should reflect both, up to the maximum mark available.

Technique	Marking criteria	3 marks	1-2 marks	0 marks
Preparing cake for finishing (3 marks)	Candidates should demonstrate: <ul style="list-style-type: none">♦ selection of correct equipment for trimming and/or levelling cake♦ cake correctly trimmed to produce an even, flat base♦ minimum wastage during trimming process♦ any indentations correctly filled	All criteria for preparing the cake for finishing demonstrated to a high standard.	Some criteria for preparing the cake for finishing demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for trimming, filling, and levelling the cake carried out incorrectly. or Technique not executed.

Technique	Marking criteria	2 marks	1 mark	0 marks
Spreading (2 marks)	Candidates should demonstrate: <ul style="list-style-type: none">♦ selection of correct adhesive or spread♦ preparation of adhesive or spread to achieve correct consistency♦ even coverage of adhesive or spread	All criteria for spreading demonstrated to a high standard.	Some criteria for spreading demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for spreading carried out incorrectly. or Technique not executed.

Technique	Marking criteria	3 marks	1-2 marks	0 marks
Rolling (3 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ correct preparation of product prior to rolling ♦ product rolled to correct size, resulting in minimum waste ♦ product rolled to correct and consistent thickness 	All criteria for rolling demonstrated to a high standard.	Some criteria for rolling demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for rolling carried out incorrectly. or Technique not executed.

Technique	Marking criteria	4 marks	1-3 marks	0 marks
Coating (4 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ selection of correct equipment and utensils for preparation and application of coating medium(s) ♦ correct preparation of coating product(s) ♦ even coverage of the cake 	All criteria for coating demonstrated to a high standard.	Some criteria for coating demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for coating cake carried out incorrectly. or Technique not executed.

Technique	Marking criteria	4 marks	1-3 marks	0 marks
Smoothing (4 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ selection of correct equipment and utensils ♦ smooth finish obtained, for example no cracks, lumps, air bubbles, or finger marks 	All criteria for smoothing demonstrated to a high standard.	Some criteria for smoothing demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for smoothing carried out incorrectly. or Technique not executed.

Technique	Marking criteria	2 marks	1 mark	0 marks
Trimming (2 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ trimming coating(s) to required shape ♦ coating(s) trimmed to leave a smooth edge with no gaps 	All criteria for trimming demonstrated to a high standard.	Some criteria for trimming demonstrated to a high standard. or All criteria demonstrated but with some inaccuracies.	All criteria for trimming carried out incorrectly. or Technique not executed.

Finishing decoration techniques (30 marks)

Candidates should demonstrate up to **five** finishing decoration techniques and will be awarded marks for these. Candidates may choose to incorporate more than five finishing decoration techniques in their cake, but techniques carried out in addition to the five techniques they have selected for assessment will not be awarded marks.

A maximum of 30 marks is available if:

- ◆ candidates select **two** of their five techniques from – crimping, modelling and piping which can be awarded up to 9 marks each and a further **three** techniques, are selected from – embossing, stencilling, texturing, and use of commercial aids/cutters, which can be awarded up to 4 marks each.

A maximum of 21 marks is available if:

- ◆ candidates select **one** technique from – crimping, modelling and piping which can be awarded up to 9 marks each and a further **three** techniques are selected from – embossing, stencilling, texturing and use of commercial aids/cutters, which can be awarded up to 4 marks each.

A maximum of 12 marks is available if:

- ◆ candidates choose not to select any of the crimping, modelling or piping techniques but **three** techniques are selected from – embossing, stencilling, texturing and use of commercial aids/cutters, which can be awarded up to 4 marks each

Points to consider

The finishing decoration techniques which the candidate has chosen for assessment must be identified before marking begins. Teachers and lecturers must refer to the detailed marking instructions when awarding marks for each technique carried out by the candidate. It must be noted that the quantity of the finishing decoration technique demonstrated indicates the highest mark band where marks may be awarded.

If any finishing decoration technique is not fully visible then the candidate cannot achieve the full mark for this technique.

It must also be noted that, for example, where a model includes another technique to provide detail, this is included in the marking of the model. The additional technique cannot be awarded further marks as a separate technique.

Technique	Marking criteria	9 marks	7-8 marks	5-6 marks	1-4 marks	0 marks
Crimping (9 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ selection of correct equipment/utensils ♦ correct application of crimping tool, giving even results ♦ process carried out before icing hardens ♦ even spacing and sequencing of pattern ♦ sufficient repetition of technique 	Repetition of pattern must be equivalent of completely around the circumference of the cake/cake board. Plus All criteria for crimping demonstrated to a high standard.	Repetition of pattern must be equivalent of completely around the circumference of the cake/cake board. Plus Almost all criteria for crimping demonstrated to a high standard.	Repetition of pattern must be equivalent of at least half of the circumference of the cake/cake board. Plus Almost all criteria for crimping demonstrated to a high standard.	Limited repetition of pattern. Plus Some criteria for crimping demonstrated.	No repetition of pattern. No criteria for crimping carried out correctly. or Technique not executed.

Technique	Marking criteria	9 marks	7-8 marks	5-6 marks	1-4 marks	0 marks
Modelling (9 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ◆ selection of correct equipment/utensils ◆ correct preparation of modelling medium ◆ modelling medium coloured as appropriate ◆ modelling technique(s) executed to a high standard: <ul style="list-style-type: none"> — models correctly proportioned and shaped — finishing details, for example facial features accurate and detailed — suitable adhesive used to attach model to cake 	<p>Three or more detailed models, for example models of people or animals.</p> <p>Plus</p> <p>All criteria for modelling demonstrated to a high standard.</p>	<p>Three or more detailed models, for example of people or animals.</p> <p>or</p> <p>A combination of two detailed models, for example of people or animals, and one or more straightforward models.</p> <p>Plus</p> <p>Almost all criteria for modelling demonstrated to a high standard.</p>	<p>Two detailed models, for example of people or animals.</p> <p>or</p> <p>Three or more straightforward models.</p> <p>Plus</p> <p>Most criteria for modelling demonstrated to a high standard.</p>	<p>One detailed model, for example of people or animals.</p> <p>or</p> <p>Two or more straightforward models.</p> <p>or</p> <p>Three or more simple models, for example parcels.</p> <p>Plus</p> <p>Some criteria for modelling demonstrated to an acceptable standard.</p>	<p>No criteria for modelling carried out correctly.</p> <p>or</p> <p>Technique not executed.</p>

Technique	Marking criteria	9 marks	7-8 marks	5-6 marks	1-4 marks	0 marks
Piping (9 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ♦ selection of correct equipment/utensils: <ul style="list-style-type: none"> — appropriate size of piping bag — correct shape of nozzle — appropriate size of nozzle ♦ piping medium correctly prepared: <ul style="list-style-type: none"> — correct consistency — piping bag correctly filled ♦ piping applied correctly: <ul style="list-style-type: none"> — consistent size — correct and consistent placement ♦ sufficient repetition of technique ♦ more than one piping technique demonstrated 	<p>Repetition of pattern must be equivalent of completely around the circumference of the cake/cake board.</p> <p>More than one piping technique demonstrated, for example rosettes, shells, scrolls, lettering.</p> <p>Plus</p> <p>All criteria for piping demonstrated to a high standard.</p>	<p>Repetition of pattern must be equivalent of completely around the circumference of the cake/cake board.</p> <p>More than one piping technique demonstrated, for example rosettes, shells, scrolls, lettering.</p> <p>Plus</p> <p>Almost all criteria for piping demonstrated to a high standard.</p>	<p>Repetition of pattern must be equivalent of at least half of the circumference of the cake/cake board.</p> <p>More than one piping technique demonstrated, for example rosettes, shells, scrolls, lettering, with most criteria for piping demonstrated to a high standard.</p> <p>or</p> <p>One piping technique used, with almost all criteria for piping demonstrated to a high standard.</p>	<p>Limited repetition of pattern.</p> <p>One piping technique demonstrated, for example rosettes, shells, scrolls, lettering.</p> <p>Plus</p> <p>Some criteria for piping demonstrated to an acceptable standard.</p>	<p>No repetition of pattern.</p> <p>or</p> <p>No criteria for piping carried out correctly.</p> <p>or</p> <p>Technique not executed.</p>

Technique	Marking criteria	4 marks	2-3 marks	1 mark	0 marks
Embossing (4 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ selection of correct equipment/utensils ♦ correct application of embossing tool: <ul style="list-style-type: none"> — even pressure throughout — correctly positioned — technique carried out before icing hardens ♦ appropriate spacing and sequencing of pattern ♦ sufficient repetition of technique 	Pattern must include at least eight repetitions. Plus All criteria for embossing demonstrated to a high standard.	Pattern must include at least eight repetitions. Plus Almost all criteria for embossing demonstrated	Pattern includes fewer than eight repetitions. Plus Some criteria for embossing demonstrated.	Limited/no repetition of pattern. No criteria for embossing carried out correctly. or Technique not executed.

Technique	Marking criteria	4 marks	2-3 marks	1 mark	0 marks
Stencilling (4 marks)	Candidates should demonstrate: <ul style="list-style-type: none"> ♦ selection of correct equipment/utensils ♦ correct application of stencilling tool ♦ technique carried out after icing has hardened ♦ appropriate positioning of stencilling tool ♦ appropriate consistency of stencilling medium ♦ sufficient repetition of technique 	At least four applications of stencil(s). Plus All criteria for stencilling demonstrated to a high standard.	At least four applications of stencil(s). Plus Almost all criteria for stencilling demonstrated.	Fewer than four applications of stencil(s). Plus Some criteria for stencilling demonstrated.	Technique not executed. or No criteria for stencilling carried out correctly.

Technique	Marking criteria	4 marks	2-3 marks	1 mark	0 marks
Texturing (4 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ♦ selection of correct equipment/utensils ♦ correct application and spacing of texturing tool ♦ technique carried out before icing sets ♦ appropriate spacing and sequencing of pattern <p>sufficient repetition of technique – should texture the equivalent of at least 25% of the top of the cake</p>	<p>The equivalent of at least 25% of the top of the cake is textured.</p> <p>Plus</p> <p>All criteria for texturing demonstrated to a high standard.</p>	<p>The equivalent of at least 25% of the top of the cake is textured.</p> <p>Plus</p> <p>Almost all criteria for texturing demonstrated.</p>	<p>Less than the equivalent of 25% of the top of the cake is textured.</p> <p>Plus</p> <p>Some criteria for texturing demonstrated.</p>	<p>Limited area textured.</p> <p>No criteria for texturing carried out correctly.</p> <p>or</p> <p>Technique not executed.</p>

Technique	Marking criteria	4 marks	2-3 marks	1 mark	0 marks
Use of commercial aid/cutter (4 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ♦ correct selection of equipment/utensils ♦ correct preparation of medium to be cut: <ul style="list-style-type: none"> — appropriate and even thickness ♦ correct application of aid/cutter: <ul style="list-style-type: none"> — smooth edges, no tears ♦ suitable adhesive used to fix shape to cake ♦ appropriate positioning on cake ♦ sufficient repetition of technique – at least eight shapes produced and applied, or at least six shapes with additional shaping/manipulation applied 	<p>At least eight shapes produced and applied.</p> <p>or</p> <p>At least six shapes which have had additional shaping/manipulation applied, for example flower petals with edges tapered produced and applied.</p> <p>Plus</p> <p>All criteria for use of commercial aid/cutter demonstrated to a high standard.</p>	<p>At least eight shapes produced and applied.</p> <p>or</p> <p>At least six shapes which have had additional shaping/manipulation applied, for example flower petals with edges tapered are produced and applied.</p> <p>Plus</p> <p>Almost all criteria for use of commercial aid/cutter demonstrated.</p>	<p>Fewer than eight shapes produced and applied.</p> <p>or</p> <p>Fewer than six shapes which have had additional shaping/manipulation applied, for example flower petals with edges tapered are produced and applied.</p> <p>Plus</p> <p>Some criteria for use of commercial aid/cutter demonstrated.</p>	<p>Limited number of shapes are produced.</p> <p>or</p> <p>Technique not executed.</p> <p>Plus</p> <p>No criteria for use of commercial aid/cutter carried out correctly.</p>

Safe and hygienic working practices (5 marks)

Working practice	Marking criteria	3 marks	1-2 marks	0 marks
Hygiene (3 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ◆ acceptable standards of personal hygiene. Must include: <ul style="list-style-type: none"> — suitable protective clothing worn — hair tied back (if necessary) — no jewellery — no nail varnish ◆ acceptable standards of kitchen hygiene. Must include: <ul style="list-style-type: none"> — clean, tidy work area at all times — clean equipment ◆ hygienic storage of all food products during the period of assessment 	All tasks were carried out to an acceptable standard of hygiene.	Most tasks were carried out to an acceptable standard of hygiene.	Frequent lapses in hygiene.

Working practice	Marking criteria	2 marks	1 mark	0 marks
Safety (2 marks)	<p>Candidates should demonstrate:</p> <ul style="list-style-type: none"> ◆ safe use of electrical equipment ◆ safe use of knives and other cutting equipment ◆ good standards of oven safety including appropriate use of oven gloves 	All tasks were carried out with due regard to safe working practices.	Most tasks were carried out with due regard to safe working practices.	Frequent lapses in safety.

Quality of finished product (5 marks)

Skill	Marking criteria	Allocation of marks
Finished product (5 marks)	<p>Award up to 5 marks for demonstration that:</p> <ul style="list-style-type: none">♦ finished product exactly reflects original design♦ colour (when used) is:<ul style="list-style-type: none">— appropriate to design— applied/mixed appropriately♦ all finishing decoration techniques are in scale:<ul style="list-style-type: none">— with size of cake— with each other	<p>Marks for the standard of the finished product should be awarded holistically, taking into consideration all the criteria, up to the maximum of 5 marks.</p> <p>Teachers and lecturers should use professional judgement when awarding these marks.</p>

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

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

Marking criteria	1 mark	0 marks
Candidates should give a clear, relevant explanation of the suitability of their chosen cake for the occasion they have chosen.	Clear explanation of why the chosen cake is suitable for the occasion that has been selected.	Explanation was not clear. or Did not link to the suitability of the occasion chosen.

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

Marking criteria	2 marks	1 mark	0 marks
<p>Candidates should identify two ingredients from their chosen cake recipe.</p> <p>Candidates should give a clear relevant explanation of their functional properties in the cake.</p> <p>The candidate must correctly identify an appropriate ingredient from their recipe to gain the mark for explanation.</p> <p>Possible candidate response: Dark Brown Sugar This will contribute to the colour of the cake as it will turn golden/dark brown when exposed to heat/baked.</p> <p>Butter When creamed with the sugar will trap air so will help the cake to rise/will give it a lighter texture.</p> <p>Or any other valid response.</p>	<p>Two correctly identified ingredients from the candidate's recipe.</p> <p>Plus</p> <p>Two explanations clearly linked to the functional property of the ingredient identified.</p>	<p>One correctly identified ingredient from the candidate's recipe.</p> <p>Plus</p> <p>One explanation clearly linked to the functional property of the ingredient identified.</p>	<p>No correctly identified ingredients from the candidate's recipe.</p> <p>or</p> <p>No explanations clearly linked to the functional property of the ingredient identified.</p>

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

Marking criteria	2 marks	1 mark	0 marks
<p>Candidates should identify one fault which could have occurred when they were making their chosen cake.</p> <p>The candidate must correctly identify an appropriate fault to gain the mark for the explanation.</p> <p>Candidates should clearly explain either how the fault could be prevented or what might have caused it.</p> <p>Possible candidate response:</p> <p>Fault: Cake has peaked and cracked on the top after baking.</p> <p>Prevention or cause Prevention: The oven should be checked that it is at the correct temperature for the cake to be baked at before putting the cake in the oven, this will therefore hopefully prevent this from happening. OR Cause: This could have happened because the temperature of the oven was too high, I should have therefore double checked that the oven was the correct temperature before putting my cake in.</p> <p>Fault: Fruit has sunk to the bottom of the cake.</p> <p>Prevention or cause Prevention: The fruit should be tossed in some of the flour for the cake before it is added to the mixture, this therefore should prevent the fruit from sinking to the bottom of the cake when baked.</p>	<p>One correct fault identified.</p> <p>Plus</p> <p>One clear explanation of either how the fault could be prevented or what might have caused it.</p>	<p>One correct fault identified.</p> <p>No explanation given.</p> <p>or</p> <p>Explanations did not clearly link to how the fault could be prevented or what might have caused it.</p>	<p>No correct fault identified.</p> <p>or</p> <p>Fault identified was incorrect.</p> <p>No explanation given.</p> <p>or</p> <p>Explanations did not clearly link to how the fault could be prevented or what might have caused it.</p>

Marking criteria	2 marks	1 mark	0 marks
<p>OR Cause: The cake mixture was too wet and the heavy fruit couldn't be held evenly throughout, so it is important to check that the consistency of the cake mixture is correct.</p> <p>Fault: The cake has sunk in the middle. Prevention or cause Prevention: It is important that the oven door is not opened during the baking time before the gluten has set, because the cold air could make the cake sink.</p> <p>OR Cause: Weighing of the sugar was maybe not accurate and too much sugar was added this therefore could cause the gluten to become over softened and the cake collapsing in the middle.</p> <p>Or any other valid response.</p>			

Choose one processing technique you used in the course from: weighing and measuring, incorporating or depositing and explain why it is important to carry it out correctly. (1 mark)

Marking criteria	1 mark	0 marks
<p>Candidates should give one clear, relevant explanation as to why it is important to carry out the processing technique correctly.</p> <p>Possible candidate response:</p> <p>Weighing and measuring Cake recipes rely on accurate proportions of ingredients to form the right structure so if weighing and measuring is not accurate for example, too much flour or not enough liquid can result in a dry or dense cake.</p> <p>Incorporating It is important to incorporate ingredients correctly when making cakes as it ensures that all ingredients are evenly distributed throughout the batter, therefore ensuring that the cake will rise uniformly and results in an even texture without pockets of unblended ingredients, which could lead to uneven baking.</p> <p>Depositing It is important to deposit ingredients evenly to ensure everything mixes properly. For example, adding dry ingredients gradually to wet ingredients prevents clumping. Uneven depositing could cause pockets of flour or sugar, resulting in an uneven texture or taste.</p> <p>Or any other valid response.</p>	<p>One clear explanation of why it is important to carry out the processing technique they have chosen correctly.</p>	<p>No explanation given.</p> <p>or</p> <p>Explanation did not clearly link to why it is important to carry out the processing technique they have chosen correctly.</p>

Choose two processing techniques you used in the course from: whisking, creaming, rubbing in, melting, mixing, folding and explain why it is important to carry them out correctly. (2 marks)

Marking criteria	2 marks	1 mark	0 marks
<p>Candidates should give two clear, relevant explanations as to why it is important to carry out these two processing techniques correctly.</p> <p>Possible candidate response:</p> <p>Whisking It is important to whisk correctly as this help to add air into the mixture. This therefore ensures that a light and fluffy texture is created.</p> <p>Creaming Creaming involves mixing fat and sugar together – it is important to carry this out correctly as the air bubbles become trapped and therefore ensures that the cake mixture is lighter in colour and the volume increases.</p> <p>Rubbing in Rubbing in is mixing the fat with the flour until the mixture resembles breadcrumbs, it creates a light airy texture in the final product, it is important to carry this out correctly because if it is not carried out properly the cake can be dense or greasy when baked.</p> <p>Melting Melting ingredients such as butter, helps to create a smooth batter for the cake mixture, it is important to make sure the butter is melted correctly because if there are still clumps it could result in the finished cake having an uneven texture.</p>	<p>Two clear explanations of why it is important to carry out the processing techniques they have chosen correctly.</p>	<p>One clear explanation of why it is important to carry out one of the processing techniques they have chosen correctly.</p>	<p>No explanations given.</p> <p>or</p> <p>Explanations did not clearly link to why it is important to carry out the processing techniques they have chosen correctly.</p>

Marking criteria	2 marks	1 mark	0 marks
<p>Mixing Mixing is a very important stage in making a cake as it ensures all the ingredients are evenly combined throughout the mixture and if not done correctly can impact the final cake with regards to taste and texture.</p> <p>Folding Folding is important as it helps to retain the air in ingredients which have been whisked, if this is not carried out correctly it can deflate the mixture resulting in a denser cake.</p> <p>Or any other valid response.</p>			

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

Evaluate your completed cake by commenting on colour balance, design proportion or shape. (1 mark)

Marking criteria	1 mark	0 marks
<p>Candidates should evaluate their completed cake by commenting on either colour balance, design proportion or shape.</p> <p>Candidates must:</p> <ul style="list-style-type: none">♦ show a clear understanding of either colour balance, design proportions or shape♦ include an appropriate judgement♦ comment on the impact of either colour balance, design proportion or shape on the completed cake <p>Possible candidate response:</p> <p>Colour balance The colours which were used in the completed cake contrasted well against each other, the bright pink lettering worked well against the white background, this is good as it helped the lettering stand out and made the cake look visually attractive.</p> <p>Design proportion The completed cake had three large models on them, and they were too big for the 15 cm round cake, this is bad as the cake looked too full and cluttered which was not appealing.</p> <p>Shape The completed cake was neat and level, this was good as it provided an even surface to place the decorations on.</p> <p>Or any other valid response.</p>	<p>One evaluative point clearly linked to the chosen criteria and candidate's completed cake.</p>	<p>No evaluation given.</p> <p>or</p> <p>Evaluation point did not clearly link to the chosen criteria and/or completed cake.</p>

Evaluate three finishing decoration techniques used in your cake. (3 marks)

Marking criteria	3 marks	2 marks	1 mark	0 marks
<p>Candidates should evaluate three of their finishing decoration techniques used in their cake.</p> <p>Candidates must:</p> <ul style="list-style-type: none"> ♦ show a clear understanding of the finishing decoration technique ♦ include an appropriate judgement ♦ comment on the impact of the finishing decoration technique used on their cake. <p>Possible candidate response:</p> <p>Crimping I carried out crimping all around the edge of my cake board, however my sugar paste cracked as my sugar paste was not soft enough, this is not good as it meant my cake did not look as good when finished as I wanted.</p> <p>Modelling The models that I used on my cake were made to an acceptable standard. I found this difficult. This is not good as I think I could have made them better and made the cake look more appealing and professional.</p> <p>Piping I piped a snail trail along the bottom of my cake where it meets the cake board, this was good as it made my cake look neat and tidy and more attractive.</p> <p>Embossing I embossed eight leaves onto the side of my cake and they were evenly pressed – this is good as it meant all the leaves were an even depth and gave my cake an attractive finish.</p>	<p>Three evaluative points clearly linked to three finishing decoration techniques and the impact on the cake.</p>	<p>Two evaluative points clearly linked to two finishing decoration techniques and the impact on the cake.</p>	<p>One evaluative point clearly linked to one of the finishing decoration techniques and the impact on the cake.</p>	<p>No evaluations given.</p> <p>or</p> <p>Evaluations did not clearly link to the finishing decoration technique and the impact on the cake.</p>

Marking criteria	3 marks	2 marks	1 mark	0 marks
<p>Stencilling I had four applications of my stencil on my cake, I took time to carry this out and when removing the stencils from the cake I lifted it straight up and didn't drag it, this was good as it meant the cake looked good as there was no smudging.</p> <p>Texturing I used a cobblestone effect texture on my cake board, it was even and joined together – this was good as it made it look realistic and enhanced the overall appearance of my cake.</p> <p>Using commercial aids or cutters The sugar paste was not rolled to an even thickness before I cut out the letters using the cutters. This was not good as it meant that the letters were all different thicknesses when attached to the cake and it looked messy and spoiled the overall appearance of the finished cake.</p> <p>Or any other valid response.</p>				

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

Marking criteria	1 mark	0 marks
<p>Candidates should evaluate their finished cake by linking it to their original design illustration</p> <p>Candidates must:</p> <ul style="list-style-type: none"> ♦ show a clear understanding of linking the finished cake to the design illustration ♦ include an appropriate judgement ♦ comment on the impact of any changes which were or were not made to the finished cake. <p>Possible candidate response: I placed two stars either side of my cake board, which was different from my design illustration, as I had only planned to have one star placed at the front of my cake. However, this was a good change as it made my finished cake look more balanced and therefore more appealing once finished.</p>	<p>One evaluative point clearly linked to the finished cake and design illustration.</p>	<p>No evaluation given.</p> <p>or</p> <p>Evaluation point did not clearly link to the finished cake and design illustration.</p>

Recording documentation

Teachers and lecturers should use the following recording document to record the marks awarded to candidates.

National 5 Practical Cake Craft: practical activity assessment record

In the case of assessment by observation or oral questioning, evidence must include teacher or lecturer comments and other relevant supporting evidence that shows clearly the basis on which assessment judgements have been made.

Candidate name: _____ Class/group: _____ Candidate number: _____

Centre: _____ Teacher/lecturer: _____ Date: _____

Practical activity	Marks available	Mark awarded	Teacher/lecturer comments	Sub-total	Total
Stage 2: implementing				70	
Preparation of tin(s)	2				
Weighing, measuring and preparing ingredients, mixing cake ingredients and depositing in tin	5				
Baking process	5				
Finishing application techniques					
Preparing cake for finishing	3				
Spreading	2				
Rolling	3				
Coating	4				
Smoothing	4				
Trimming	2				

Practical activity	Marks available	Mark awarded	Teacher/lecturer comments	Sub-total	Total
Finishing decoration techniques ♦ Enter the five techniques identified for assessment below. ♦ Enter the mark awarded for each technique in the 'mark awarded' column.					
1	9				
2	9				
3	4				
4	4				
5	4				
Hygiene	3				
Safety	2				
Finished product	5				
					70

Instructions for candidates

This assessment applies to the assignment and practical activity for National 5 Practical Cake Craft.

The assignment and practical activity are together worth 100 marks. The marks contribute 100% of the overall marks for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – designing, planning, making, finishing, demonstrating knowledge and understanding, and evaluating the finished cake – this provides evidence for both components.

The assignment and practical activity combined task has four stages:

Stage 1: designing (assignment, section 1) has 17 marks

Stage 2: implementing (practical activity) has 70 marks

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

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

Your assignment (stages 1, 3 and 4) is submitted to SQA for marking. The practical activity (stage 2) is marked by your teacher or lecturer.

This assignment and practical activity assess the following skills, knowledge and understanding:

- ♦ skills in cake baking and cake finishing
- ♦ using specialist tools and equipment
- ♦ demonstrating creativity
- ♦ effective organisational skills
- ♦ working safely and hygienically

In this assessment, you will:

- ♦ produce a design illustration for your cake based on a given design brief
- ♦ identify and explain your choice of specialist equipment that you will use for finishing and decorating your cake
- ♦ prepare a plan of work for baking and finishing your cake
- ♦ prepare the ingredients and then bake your cake
- ♦ prepare fillings and/or coatings and then apply them to your cake using the correct finishing application techniques
- ♦ apply finishing decoration techniques to your coated cake
- ♦ work safely and hygienically
- ♦ demonstrate knowledge and understanding
- ♦ give a detailed evaluation of your finished cake

Your teacher or lecturer will let you know how the assessment will be carried out and any required conditions for doing it.

You must complete the four stages of the coursework assessment task using the design brief and criteria on this page.

Design brief: Design, prepare, bake and finish a cake for a special occasion of your choice

Criteria for cake:

- ◆ Your cake must be at least 15 cm in length, breadth or diameter.
- ◆ Your cake must be made from one of the following categories:
 - Light/medium sponge-type cakes
 - Maderia-type cakes
 - Lightly fruited cakes
 - Heavily fruited cakes

Fillings (if used) and coatings must be appropriate to the cake type selected. You must select them from the list below:

Filling:

- ◆ Buttercream
- ◆ Cream
- ◆ Ganache
- ◆ Jams and curds

Coating:

- ◆ Buttercream
- ◆ Frosting
- ◆ Cream
- ◆ Ganache
- ◆ Melted chocolate
- ◆ Marzipan or almond paste
- ◆ Royal icing
- ◆ Sugar paste

You must prepare your cake and apply the finishing application techniques listed below:

- ◆ coating
- ◆ rolling
- ◆ smoothing
- ◆ spreading
- ◆ trimming

You must choose and apply five finishing decoration techniques to your cake, from those listed below:

You must select two techniques from:	You must select three techniques from:
◆ crimping	◆ embossing
◆ modelling	◆ stencilling
◆ piping	◆ texturing
	◆ using commercial aids/cutters

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

This part of the assessment is submitted to SQA for marking.

Design illustration (6 marks)

You must produce a design illustration for your cake, this should show both top and side elevations of your cake and it should show clearly what your cake will look like.

The design illustration can be created by any appropriate method and should be completed on a separate sheet of A4 or A3 paper and attached to your candidate workbook.

The design illustration must include the following criteria:

- ◆ the special occasion that you have chosen
- ◆ the type, size and shape of the cake you have selected
- ◆ the cake coating(s) you will use to finish your cake
- ◆ the colour scheme you have chosen for your coating(s) and finishing decorations
- ◆ the size and shape of the cake board you will use and any form of decoration that you will include on your cake board
- ◆ details of any individual finishing decorations you are going to include

Resources (3 marks)

You must include a copy of the recipe you will use to make your chosen cake. This can be printed on a separate sheet of paper and attached to the candidate workbook.

For stage 2: implementing (practical activity) you must carry out five finishing decoration techniques from a specified list. You must identify in your candidate workbook which of these you wish to be assessed on.

In your candidate workbook you must list the specialist equipment you will use to carry out the finishing decoration techniques. You must describe why each piece of equipment is required to obtain marks for this section.

Plan of work (8 marks)

You must prepare a plan of work for baking and finishing your cake according to your design illustration. You must use the following headings in your candidate workbook to complete the plan of work:

- ◆ 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 you must follow your plan to prepare, bake and finish your cake. This part of the assessment is assessed by your teacher or lecturer.

You must include a photograph of your completed cake in your workbook, this is to help with your evaluations.

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

You must complete stage 3 and stage 4 under direct supervision from your teacher or lecturer and they must be completed at the same time. You have a maximum of **1 hour** to complete both stages.

You will use information gathered in stage 1 of your workbook and from making your cake to demonstrate your knowledge and understanding, by completing a set of questions.

Complete the relevant pages in your workbook in relation to stage 3. Once you have completed stage 3 and stage 4, the workbook must be given to your teacher or lecturer and should not be altered in any way.

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

This stage must be completed at the same time as stage 3, under direct supervision from your teacher or lecturer. You have a maximum of **1 hour** to complete both stages.

In this stage you must evaluate your completed cake by completing a set of questions in your workbook.

Administrative information

Published: April 2025 (version 4.0)

History of changes

Version	Description of change	Date
2.0	Detailed marking instructions section amended. Additional mark bands added for assignment, section 1 to clarify marking criteria. Application of marking criteria for practical activity clarified. Extra bullet point added in marking criteria for stencilling.	August 2018
3.0	Detailed marking instructions section amended.	July 2019
4.0	<p>We have removed the question paper component from the course and a new ‘demonstrating knowledge and understanding’ stage has been added to the assignment. We have reviewed and updated the marking instructions for the assignment and practical activity to ensure marks are appropriately distributed.</p> <ul style="list-style-type: none">◆ Stage 1: designing (assignment, section 1) is now 17 marks, with changes to the design illustration and resources marks.◆ Stage 2: implementing (practical activity) remains unchanged but we have updated the marking instructions. It is worth 70 marks.◆ Stage 3: demonstrating knowledge and understanding – we have added this new stage (worth 8 marks) to the assignment.◆ Stage 4: evaluating (assignment, section 3) is now 5 marks and is closed book. <p>Example candidate responses have been updated in the marking instructions which now also cover stages 3 and 4. Guidance from the candidate workbook has been moved to the ‘Instructions for candidates’ section.</p> <p>Changes have also been made to the format and layout of the document to improve accessibility.</p>	April 2025

	<p>What you need to do differently</p> <p>Stage 1 You must attach the design illustration to the candidate workbook, as the candidate workbook no longer contains a page for this.</p> <p>There are no marks available for the recipe justification and we have removed the page for inserting the recipe, however, candidates must still include a copy of their recipe with their submitted candidate workbook.</p> <p>The plan of work section of the candidate workbook now contains distinct headings for candidates to write up their plan of work.</p> <p>Stage 2 Make sure you are familiar and comfortable with the application of marks for the practical activity before starting any marking.</p> <p>Stage 3 This is the new section of the assignment. The knowledge and understanding should be naturally occurring through learning and teaching. You should not give this stage to candidates to complete until they have completed stages 1 and 2. We have separated stages 1-2 and stages 3-4 of the candidate workbook into two separate files but you need to submit them together to SQA for marking.</p> <p>Make sure candidates are familiar with the questions and ensure that they relate their answers to their own cake that they produced in stage 2.</p> <p>Stage 4 This is now worth 5 marks instead of 10 marks. Make sure candidates know what they need to evaluate and that they must link it specifically to their own cake.</p> <p>Candidates need to complete stages 3 and 4 at the same time, under closed-book conditions. We have separated stages 1-2 and stages 3-4 of the candidate workbook into two separate files but you need to submit them together to SQA for marking.</p>	
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