

| **Skills being tested** | **Marks** | **1(a)** | **1(b)** | **1(c)** | **1(d)** | **1(e)** | **2(a)** | **2(b)** | **2(c)** | **2(d)** | **2(e)** | **3(a)** | **3(b)** | **3(c)** | **3(d)** | **3(e)** | **Total marks** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Methods of cake making\* | 12 marks (+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Processing techniques\* |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Categories of ingredients\* | 4 marks(+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Finishing application techniques | 9 marks (+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Finishing decoration techniques |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Command words** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Name, state, give, identify | 8–12 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Describe |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Explain | 8–12 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Evaluate | 3–7 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grade targeted A | Max 30% (7–8 marks) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grade targeted C | Max 50% (12–13 marks) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

# National 5 Practical Cake Craft question paper setting grid