



NQ verification 2022–23 round 2

Qualification verification summary report

Section 1: verification group information

Verification group name:	Practical Cake Craft
Verification activity:	Visit
Date published:	June 2023

National Course components verified

Course code	Course level	Course title
C876 75	National 5	Practical Cake Craft practical activity

Section 2: comments on assessment

Assessment approaches

All centres were organised for the visit with cakes and paperwork available.

Most centres used the current SQA coursework assessment task to assess candidates.

All centres used the 'National 5 Practical Cake Craft: practical activity recording sheet', to record candidate marks for the practical activity.

Most centres showed how marks were allocated on the marking grid. Some centres included detailed justification and robust comments as to how marks were awarded for each candidate on the practical activity recording sheet. This allowed the visiting verifier and internal verifier to gain a clear understanding of the marks awarded.

Some centres provided evidence of their candidates' design illustration and photographs of each stage of the baking process, finishing application techniques and finishing decoration techniques. This demonstrated that the assessor had a clear understanding of how to apply the marking instructions.

Assessment judgements

The assessment judgements made by most centres were in line with national standards, reliable, and accepted.

Most centres had made effective use of the marking instructions to support the marks awarded to each candidate.

Marks awarded for finishing decoration techniques should reflect both the quantity and quality of a demonstrated technique. The marking criteria should be adhered to and if the quality is not achieved in a band, the candidate should be awarded a mark from the next band down. In a few centres the marks for crimping, piping and modelling did not reflect the quality of the skill demonstrated, so marks were slightly higher than merited.

It was also noted during verification that some centres were awarding marks for crimping when embossing had been carried out. If crimping is carried out with the correct use of the crimper it results in a raised and clear definition of crimping.

All techniques should be clearly visible. In a few centres, embossing or texturing had been covered by the cake, second cakeboard or commercial cutters and marks could not be awarded for the technique.

Section 3: general comments

All centres verified provided candidates with the opportunity for personalisation and choice which resulted in a wide range of celebratory cakes, many of which were executed to a very high standard.

Centre reports suggest that most candidates have taken the opportunity to demonstrate five finishing decoration techniques. This allows candidates to maximise the marks that can be awarded.

It is acceptable for a candidate to carry out a finishing application technique more than once. Candidates should be made aware of the minimum criteria for each finishing decoration technique and that if they choose to do more, the whole technique will be marked together according to the criteria in the marking instructions.

Some candidates are attempting three different examples of piping rather than two to gain 9 marks, however, sometimes one example of piping is poorly executed, and this is considered when awarding marks for this skill.

All items on a cake should be safe for consumption. Decorations which are non-edible, for example wired decorations, must be inserted into the cake using a food safe cake pick.

Candidates' assessment records should be fully completed with detailed comments for every mark awarded.

Most centres supplied thorough and detailed evidence of internal verification, specifically cross marking.