

# NQ Practical Cake Craft Verification Summary 2025–26

## Verification information

<b>Subject</b>	Practical Cake Craft
<b>Verification activity</b>	Visit
<b>Round</b>	2
<b>Date published</b>	July 2026

## National Course components verified

Course code	Course level	Component title
C881 75	National 5	Practical Cake Craft: Practical Activity

## Comments on assessment

### Assessment approaches

Most centres were well organised for the visit with cakes, candidates' design illustration, and paperwork all available.

Most centres used the National 5 Practical Cake Craft: practical activity recording sheet to record candidate marks for the practical activity. Most centres provided some commentary in the assessment recording sheet against the marks awarded. It was useful to have a detailed explanation as to why marks had been awarded. This allowed the visiting verifier and internal verifier to gain a clearer understanding.

Some centres provided excellent photographs which showed evidence for each candidate of the baking process and finishing application techniques. This helped with the verification of these two sections which can't be seen easily once the cake is completed. This provided evidence that the assessor had a clear understanding of how to apply the marking instructions.

Most centres demonstrated that they had taught their candidates all of the required finishing decoration techniques and allowed each candidate to choose their strongest five techniques. Most centres also demonstrated that their candidates had been given free choice for the design of their cakes.

## **Assessment judgements**

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

Most assessors had made effective use of the marking instructions to support the marks awarded to each candidate. A few centres were severe or lenient with their assessment judgements, which was addressed during visiting verification. Some centres were lenient in marking the nine-mark finishing techniques, crimping, piping, and modelling.

While a candidate can produce techniques that relate to certain mark bands, the actual mark is determined by the quality of the 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. All techniques should be clearly visible. In a few centres, embossing or texturing had been covered by the cake piping, second cake board or commercial cutters and marks could not be awarded for the technique. One item cannot be used as two different techniques. For example, models with texturing on cannot be assessed as both modelling and texturing.

## General comments

Candidates' assessment records should be annotated by both the assessor and the internal verifier, giving detailed comments for every mark awarded.

Most candidates produced single tier cakes, which were on one or two cake boards to allow the candidate to demonstrate their finishing techniques.

Verifiers reported that most candidates have taken the opportunity to demonstrate five finishing decoration techniques. This allows candidates to maximise the marks that can be awarded. A few candidates attempted three different examples of piping rather than two examples to gain 9 marks, however, sometimes one example of piping was poorly executed, and this was considered when awarding marks for this skill. If a candidate demonstrates the same finishing technique more than once, for example if the candidate demonstrates two different types of embossing, they should be marked holistically according to the criteria in the marking instructions.

There was some confusion between the finishing decoration techniques embossing and texturing. Embossing is the skill of indenting the sugar paste with an appropriate tool on eight separate repetitions. Texturing is the skill of adding texture to at least 25% of the surface of the cake, using a rolling pin, embossing or texturing mat or any other appropriate tool. Verifiers saw less of this confusion this year which shows that there is now more understanding of the techniques.

In some centres there was some confusion about crimping. If crimping is carried out with the correct use of the crimper it results in a raised and clear definition of crimping on the icing. If the crimper tool is simply pressed into the icing, this would be identified as embossing and therefore crimping has not been carried out which would result in the candidate not being able to access marks for crimping.

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.

A number of verifiers reported having discussions around the categories of models: detailed, straightforward and simple.

**Simple models** are made by combining basic shapes using a suitable adhesive.

**Straightforward models** are created using simple shapes and may include basic facial features, depending on the subject being modelled.

**Detailed models** are typically people or animals and may include additional elements such as shading, dimension, texture, and detailed facial features.

These descriptions are intended as examples and are not an exhaustive list of the characteristics that may apply to each category or individual model.