

National 5 Practical Cake Craft – Success Criteria

The 'Assignment' and 'Practical Activity' are inter-related and will be assessed using one activity. This assessment makes up 75% of the overall marks for course assessment. Pupils will carry out one task — designing, planning, making, finishing and evaluating a cake — which will provide evidence for both components.

The 'Assignment' and 'Practical Activity' will give the opportunity to demonstrate the following skills, knowledge and understanding;

- ✓ Skills in cake baking specifically light sponge, medium sponge, Madeira type, light fruit, rich fruit, biscuits and tray bake.
- ✓ Skills in cake finishing specifically crimping, modelling, piping, embossing, commercial cutters/aids, texturing and stencilling.
- ✓ Baking following the appropriate production method for each of the baked items depositing the mixture appropriately, carrying out readiness tests and responding appropriately, cooling the baked items and storing them correctly, using appropriate packaging, evaluating the baked items in terms of their texture and appearance and, where appropriate, taste and working safely and hygienically.
- ✓ Coatings and fillings should ensure the completed baked items must be finished appropriately and include the fillings and coatings listed below:
buttercream/frosting, cream, ganache/melted chocolate, jams/curds, marzipan/almond paste, royal icing and sugar-paste.
- ✓ Preparing for finishing identifying fillings and coatings suitable for finishing; selecting appropriate recipes for the preparation of the chosen fillings and coatings where required, identifying and selecting appropriate finishing techniques, planning the stages of finishing in a logical sequence, preparing ingredients for finishing, identifying, selecting and preparing tools and equipment for finishing
- ✓ Finishing trimming the prepared baked items, where applicable, to create the desired shape, using appropriate tools and/or equipment where necessary, selecting and using the appropriate coatings and fillings, using the appropriate application techniques, tools and/or equipment to finish the baked items, applying the appropriate finishing decoration techniques with creativity, flair and resourcefulness, using appropriate tools and equipment, storing the finished items correctly, using appropriate packaging, working safely and hygienically and evaluating the finished items in terms of their overall appearance, (including shape, design proportion, texture and colour balance) and, where appropriate, taste.
- ✓ Using specialist tools and equipment
- ✓ Demonstrating creativity
- ✓ Effective organisational skills
- ✓ Working safely and hygienically throughout the practical activity.
- ✓ Interpreting a design brief
- ✓ Carrying out a practical activity to meet the requirements of a design brief
- ✓ using specialist tools and equipment with dexterity and precision in routine organisational and time management skills
- ✓ the ability to evaluate both the product and the process

Informal/Formal Assessments where questions will provide the opportunity to demonstrate the following knowledge, understanding and skills;

- ✓ methods of cake production
- ✓ knowledge of functional properties of ingredients used in production of cakes and other baked items specifically flour, fat, sugar, eggs and raising agents
- ✓ skills in baking and finishing in the production of cakes and other baked items
- ✓ processing techniques specifically weighing and measuring, whisking, creaming, rubbing in, melting, mixing, folding, incorporating and depositing.
- ✓ creatively applying finishing techniques to cakes and other baked items
- ✓ working safely and hygienically
familiar tasks.

What will be taken into consideration when deciding on a teacher-estimated grade for National 5 Practical Cake Craft?

- Performance in the Formal Assessment Block(s).
- The mark awarded for the Assignment (30 marks)
- The mark awarded for the Practical Activity. (70 marks)
- Performance in any informal assessments, which are ongoing throughout the year.
- Commitment and quality in class/homework.