



National
Qualifications
2025

2025 Practical Cake Craft

National 5

Question Paper Finalised Marking Instructions

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General marking principles for National 5 Practical Cake Craft

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this paper. These principles must be read in conjunction with the specific 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 specific 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.
- (c) If a specific candidate response does not seem to be covered by either the principles or specific marking instructions, and you are uncertain how to assess it, you must seek guidance from your team leader.
- (d) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context these should be awarded marks unless it is clear that they do not relate to the context of the question.
- (e) There are four types of question used in this question paper. Each assesses a particular skill, namely:
 - A State/give/name/identify
 - B Describe
 - C Explain
 - D Evaluate.

For each question type, the following generic marking instructions provide an overview of the marking principles and an example of their application for each type.

A Questions that ask candidates to state/give/name/identify

Candidates should list a number of relevant items or facts. These should relate to the context of the question and do not need to be in any particular order, up to the total mark allocation.

Up to the total mark allocation for this question:

- award **1 mark** for each relevant point of knowledge.

For example

Question Name a suitable raising agent for a Victoria sponge.

Answer Baking powder. (**1 mark for each relevant point of knowledge**)

B Questions that ask candidates to describe

Candidates should define or give an account of points relating to the question. They do not need to be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.

Up to the total mark allocation for this question:

- award **1 mark** for each accurate relevant point of knowledge linked to the context of the question.

For example

Question Describe how to check a whisked sponge for readiness.

Answer Press the top lightly, it should spring back up. (**1 mark for correct description of test for readiness**)

C Questions that ask candidates to explain

Candidates should make the relationship between points clear, for example by giving accurate relevant points, showing connections between these and the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.

Up to the total mark allocation for this question:

- award **1 mark** for each accurate relevant point.

For example

Question Explain how good results can be ensured when stencilling a design on to a cake.

Answer The sugar-paste icing should have set before stencilling, otherwise the surface could be damaged by the stencil. **(1 mark for accurate relevant point linked to the context of the question)**

D Questions that ask candidates to evaluate

Candidates should make a number of evaluative comments which make a judgement based on the information provided, related to the context of the question. Candidates may provide a number of straightforward observations or a smaller number of developed observations, or a combination of these.

Up to the total mark allocation for this question:

- award **1 mark** for each relevant evaluative comment linked to the context of the question
- award a **second mark** for any evaluative comment that is developed.

For example

Question Evaluate the following plan for making a Victoria sandwich.

Answer: The oven was not preheated before starting to combine ingredients, which was not good as the cake will not rise well if it is put into an oven which has not reached the correct temperature. **(1 mark for comment)** This will result in a close, heavy texture in the finished cake. **(A further mark for the development of the comment)**

Marking instructions for each question

Question			Expected response(s)	Max mark	Additional guidance
1.	(a)		Possible candidate responses could include: • ensure there is nothing in the oven prior to turning on • move shelf to just below the middle/to the middle of the oven • preheat/set oven to correct temperature • ensure oven has reached temperature before putting cake in the oven. Accept any other valid response.	2	• 1 mark is awarded each accurate description. (up to a maximum of 2 marks)
	(b)		Possible candidate responses could include: Caster sugar: • the sugar will give a sweet taste to the cake, therefore improving the flavour • when sugar is creamed with the fat air is trapped, therefore helping the cake to rise/giving a light and fluffy cake • sugar helps to contribute to the texture of the cake by softening the gluten during baking, so resulting in a light and fluffy cake • when sugar is heated in the oven the colour of the cake changes/caramelisation, therefore creating a golden-brown cake • sugar helps to retain moisture therefore prolonging the shelf life. Eggs: • eggs add moisture to the cake, so preventing Madeira cake from being too dry/making cake more pleasant to eat • eggs when beaten incorporate air, therefore creating a light and fluffy Madeira cake • eggs set/coagulate when heated, therefore forming the cake's structure. Accept any other valid response.	2	• 1 mark is given for each correct explanation. (up to a maximum of 2 marks)

Question			Expected response(s)	Max mark	Additional guidance
	(c)		Possible candidate responses could include: • creaming is carried out to incorporate air into the mixture so makes the cake light and fluffy in texture/helps to rise • creaming fat and sugar ensure the sugar has dissolved fully and therefore does not give a grainy texture to the cake. Accept any other valid response.	1	• 1 mark is awarded for an accurate explanation. (up to a maximum of 1 mark)
	(d)		Possible candidate responses could include: • cake should be completely cold • cake should be stored in an airtight container • cake should be wrapped in clingfilm or other suitable wrapping • cake should be stored in a cool/dry place/out of direct sunlight. Accept any other valid response.	2	• 1 mark is awarded for each correct description. (up to a maximum of 2 marks)

Question			Expected response(s)	Max mark	Additional guidance
2.	(a)		Possible candidate responses could include: • soften sugar paste prior to rolling out • roll out sugar paste to the size of the cake drum • roll out sugar paste to an even thickness • coat cake drum with water/clear alcohol • lay sugar paste onto the cake drum • smooth sugar paste to remove air bubbles • trim excess sugar paste from around the edge of the cake drum • final smooth of sugar paste to ensure no marks. Accept any other valid response.	3	• 1 mark is given for each correct description. (up to a maximum of 3 marks)
	(b)		Possible candidate responses could include: Baked product: • gingerbread cake • fruit cake • flapjacks • brownie • muffins • chocolate cake. Point 1 and 2: • melt fat and sugar gently/do not boil • ensure ingredients are fully melted/dissolved • Set aside mixture to allow mixture to cool • do not over mix dry and wet ingredients. Accept any other valid response.	3	• 1 mark is given for an appropriate identification. (up to a maximum 1 mark) • 1 mark is given for each appropriate description. (up to a maximum of 2 marks)

Question			Expected response(s)	Max mark	Additional guidance
	(c)		Possible candidate responses could include: • sieve icing sugar prior to mixing in liquid, so there are no lumps which could clog the piping nozzle • add liquid a teaspoon at a time, to ensure royal icing is not too runny • royal icing should be prepared to a soft/stiff peak so it will hold its shape • if colour is to be added to royal icing ensure this is fully mixed through, so there are no streaks through the royal icing • do not leave royal icing uncovered prior to piping, this would get a crusty top/blocking the nozzle. Accept any other valid response.	3	• 1 mark is given for each accurate explanation. (up to a maximum of 3 marks)

Question			Expected response(s)	Max mark	Additional guidance
3.	(a)		Possible candidate responses could include: Cake has sunk in the middle: - oven door has been opened, before the cake structure has had time to set resulting in the cake sinking - the cake has risen too quickly due to too much baking powder therefore; the cake rose too quickly and started to sink - if there was too much liquid/not enough flour added to the cake therefore would result in the cake sinking due to the extra weight - there was too much sugar added to the sponge which would cause the gluten in the sponge to collapse. The cake has a sugary crust: - fat and sugar have not been creamed together fully, so the sugar has not completely dissolved - too much sugar has been added to the mixture resulting in a caramelised/crunchy top - sugar used in the recipe was not fine enough, resulting in the sugar not dissolving fully. Cake has a thick dark brown edge: - the cake was left in the oven too long resulting in the edge of the sponge cake becoming over cooked/burnt - the oven temperature was set too high resulting in the outside of the cake browning too quickly/burning. - the cake tin was not lined/protected correctly therefore the outside of the cake has become overcooked/burnt. Accept any other valid response.	3	1 mark awarded for each accurate explanation. (up to a maximum of 3 marks)

Question		Expected response(s)	Max mark	Additional guidance
	(b)	Possible candidate responses could include: • buttercream should be at room temperature/soft prior to spreading so that it does not cause the cake to break-up • cake should be completely cooled prior to adding filling so that the buttercream does not melt • A palette knife/spatula should be used to spread buttercream so there is an even layer of filling • do not put too much buttercream on otherwise this will result in the buttercream squeezing out the sides. Accept any other valid response.	3	• 1 mark awarded for each accurate explanation. (up to a maximum of 3 marks)
	(c)	Possible candidate responses could include: • ganache sets at room temperature which is good as the cake can be on display for the 18th birthday • ganache can be made in milk, dark or white chocolate. This is good as it can be made to suit the taste/design of the individual who is celebrating their 18th birthday • ganache is a suitable coating as chocolate is a favourite of many teenagers which means most people would enjoy this at an 18th birthday party (1 mark), this would lead to less food waste (additional mark for developed answer) • ganache may not be suitable as a coating for a cake as it is very rich and this may not appeal to everyone at the party (1 mark), which would lead to more food waste (additional mark for developed answer) • ganache contains dairy, this may not be suitable as people who are lactose intolerant will not be able to enjoy the 18th birthday cake. Accept any other valid response.	3	Candidates may be awarded marks for each response that: • shows a clear understanding of the suitability of using chocolate ganache as a coating for a 18th birthday cake • includes a judgement about the appropriateness of chocolate ganache for a coating of an 18th birthday cake • comments on the impact of having a chocolate ganache cake as a coating • 1 mark is awarded for each accurate evaluative comment • 1 additional mark is awarded for each evaluation that is developed. (up to a maximum of 3 marks)

[END OF MARKING INSTRUCTIONS]