



National 5 Practical Cake Craft Coursework Assessment Task Candidate workbook Stage 1 and 2

You must use this workbook to complete your coursework assessment task. The wording in this template must not be altered in any way.

There are spaces for your responses for each part of the assessment. You may complete the workbook by hand, or electronically.

Design Brief

Design, prepare, bake and finish a cake for a special occasion of your choice.

Scottish Candidate Number:

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Stage 1: designing – assignment, section 1 (17 marks)

Design illustration (6 marks)

Complete your design illustration on a separate sheet of A4 or A3 paper.

Place an X in the box below once you have completed this.

☐

Recipe

You must include a copy of the recipe you will use to make your cake.

Place an X in the box below once you have included a copy of your chosen recipe.

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Finishing decoration techniques

For stage 2: implementing (practical activity) you must carry out five finishing decoration techniques. You should identify in the table below which of these techniques you wish to be assessed on in your practical activity.

You must select **two** techniques from this list:

crimping	
modelling	
piping	

You must select **three** techniques from this list:

embossing	
stenciling	
texturing	
using commercial aids/cutters	

SCN:

Resources (3 marks)

List the specialist equipment you will use to carry out the finishing decoration techniques identified in the above table. You must describe why each piece of equipment is required.

Finishing decoration technique	Specialist equipment	Description of why equipment is required

Plan of work (8 marks)

Prepare a plan of work for baking and finishing your cake according to your design illustration.

Using the following headings in the tables below to complete the plan of work.

Preparing for baking and finishing

SCN:

Baking, cooling and storing your cake

Carrying out your chosen finishing application techniques

Carrying out your chosen finishing decoration techniques

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Stage 2: implementing - practical activity (70 marks)

Now follow your plan to prepare, bake and finish your chosen cake before completing any further stages in the assignment.

You must include photographic evidence of your completed cake in the space provided below. This can be used as a reference in your evaluation.

Completed cake

SCN: