

National 5 Practical Cake Craft

Coursework Assessment Task

Candidate workbook

Stage 3 and 4 — closed book

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.

Scottish Candidate Number:

|  |
| --- |
| 000000000\* |

Date Published: April 2025 (version 1.0)

© Scottish Qualifications Authority 2025

# Stage 3: demonstrating knowledge and understanding — assignment, section 2 (8 marks)

Explain why your chosen cake is suitable for the occasion you have selected. (**1 mark**)

|  |
| --- |
|  |

Identify **two** ingredients from your chosen cake recipe and explain their functional properties in the cake. (**2 marks**)

| **Ingredient 1:**  |
| --- |
|  |
| **Explanation:** |
|  |

| **Ingredient 2:**  |
| --- |
|  |
| **Explanation:** |
|  |

Identify a fault which could have occurred when you were making your chosen cake and explain either how this could be prevented or what might have caused it. (**2 marks**)

| **Fault:**  |
| --- |
|  |
| **Prevention or cause:** |
|  |

Choose **one** of theseprocessing techniques you used in the course and explain why it is important to carry it out correctly (**1 mark**):

* weighing and measuring
* incorporating
* depositing

| **Technique:**  |
| --- |
|  |
| **Explanation:** |
|  |

Choose **two of these** processing techniques you used in the course and explain why it is important to carry them out correctly. (**2 marks**)

* whisking
* creaming
* rubbing in
* melting
* mixing
* folding

| **Technique 1:**  |
| --- |
|  |
| **Explanation:** |
|  |

| **Technique 2:**  |
| --- |
|  |
| **Explanation:** |
|  |

# Stage 4: evaluating — assignment, section 3 (5 marks)

Evaluate your completed cake by commenting on one of the following criteria **(1 mark)**:

* colour balance
* design proportion
* shape

| **Criteria chosen:**  |
| --- |
|  |
| **Evaluation:** |
|  |

Evaluate **three** finishing decoration techniques you used on your cake. (**3 marks**)

| **Finishing decoration technique 1:**  |
| --- |
|  |
| **Evaluation:** |
|  |

| **Finishing decoration technique 2:**  |
| --- |
|  |
| **Evaluation:** |
|  |

| **Finishing decoration technique 3:**  |
| --- |
|  |
| **Evaluation:** |
|  |

Evaluate your finished cake in comparison to your design illustration (**1 mark**)

| **Evaluation:** |
| --- |
|  |