NQ verification 2023–24 round 2

Qualification verification summary report

Section 1: verification group information

Verification group name:	Practical Cake Craft
Verification activity:	Visit
Date published:	June 2024

National Course components verified

Course	Course	
C876 75	National 5	Practical Cake Craft — Practical Activity

Section 2: comments on assessment

Assessment approaches

All centres were 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 techniques which can't be seen once the cake is completed. This provided evidence that the assessor had a clear understanding of how to apply the marking instructions.

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. Centres were reminded that 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. 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.

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.

Section 3: general comments

All centres verified provided candidates with the opportunity for personalisation and choice which resulted in a wide range of celebration cakes, many of which were executed to a very high standard.

Most candidates are producing single tier cakes, which are 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 is poorly executed, and this is 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 examples of embossing, they should be marked together 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.

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.

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