

Candidate 1 evidence



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:

000000000*

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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.

X

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.

X

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	X
modelling	
pipng	X

You must select three techniques from this list:

embossing	X
stenciling	
texturing	X
using commercial aids/cutters	X

Design illustration

I will be making a birthday cake for my sisters up and coming birthday, the cake is going to be a heavily fruited cake.

The cake will be 15cm in diameter round and the cake drum will be 30cm in diameter, round and 1.3cm in depth.

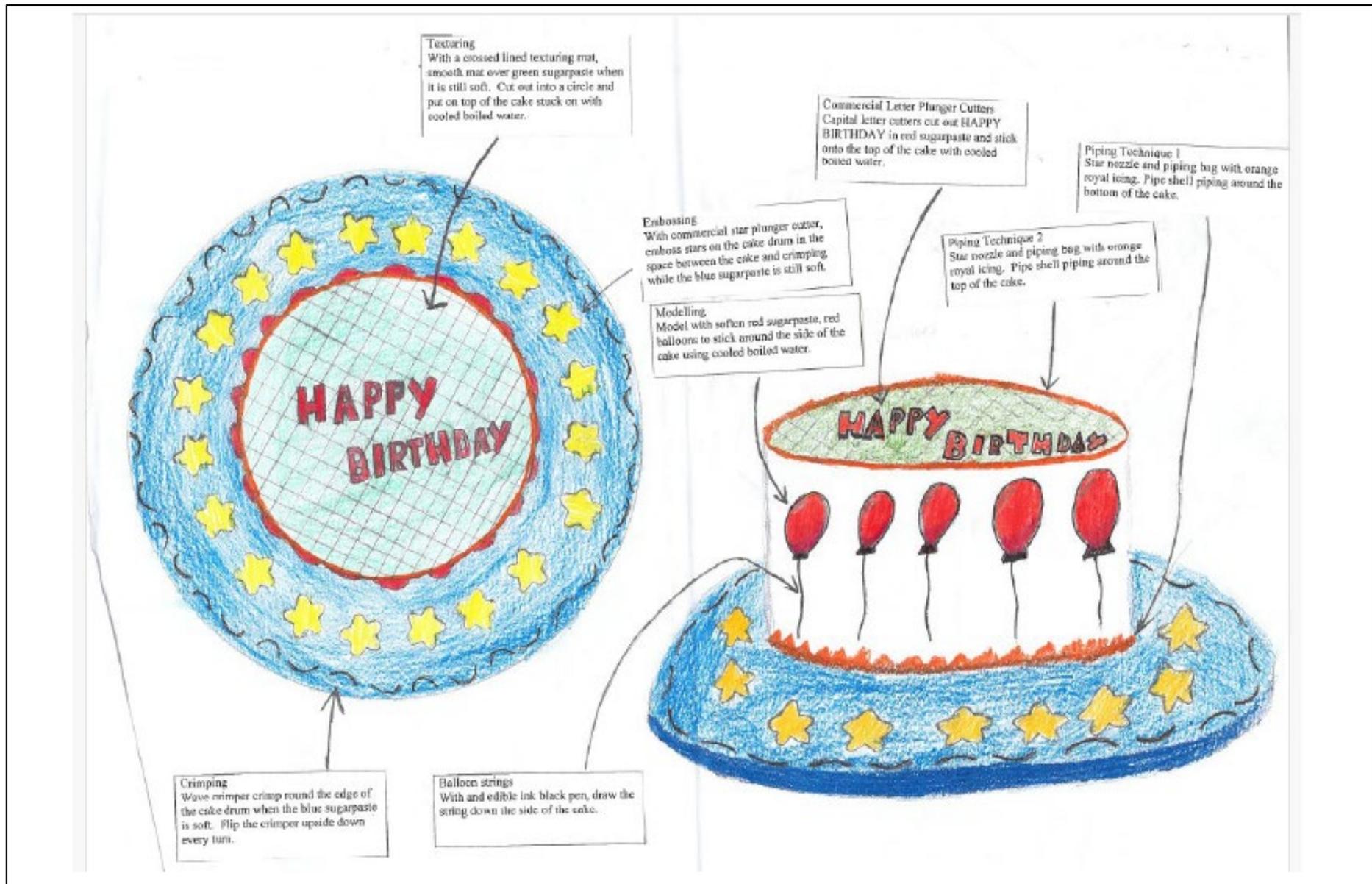
I will be placed in the centre of the cake drum and will be stuck down using royal icing to secure it in place.

Once the cake is fully baked I will allow it to cool then leave and plug it using softened marzipan.

The first coating of my cake will be a 1mm thickness for softened marzipan stuck with apricot adhesive.

The second coating of my cake will be a 1mm thickness of softened white sugar paste stuck with cooled boiled water.

The cake drum will be covered with a 1mm thickness of softened green sugar paste stuck with cooled boiled water.



RECIPE USED

Rich Fruit Cake

Ingredients

375g Mixed fruit
20g chopped almonds
35g glace cherries
200g plain flour
2.5ml mixed spice
1.25ml nutmeg
Pinch of salt
20g ground almonds
3 eggs
150g margarine
150g soft brown sugar
15ml black treacle

Method

1. Adjust the oven shelf to 1/3 up from the bottom of the oven.
2. Preheat the oven to 160°C or gas 3
3. Lightly grease and line the tin with double layer of greaseproof paper.
4. Wrap brown paper around the outside of the tin and tie with string.
5. Prepare the fruit into a bowl and add the chopped almonds
6. Cut the cherries into quarters and wash and dry. Place into the bowl with the fruit and cover with a spoon of flour and mix.
7. Sieve the flour, mixed spice, nutmeg, salt on to a plate. Add the ground almonds,
8. In a mug beat 3 eggs
9. Cream the margarine and sugar in a large bowl.
10. Add the treacle and mix until smooth and glossy.
11. Add the beaten eggs alternately with the sieved dry ingredients and mix well.
12. Fold in the fruit until evenly distributed.
13. Deposit the mixture into prepared tin.
14. Place in the oven and bake for 90mins - 2 hours. Turn down the heat after 45mins.
Bake until golden, evenly risen, firm to the touch and coming away from the edges of the tin.
15. Allow the cake to cool and store appropriately.

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
Crimping	Curved Crimper	I will use this to crimp right round the cake drum flipping it upside down every other crimp. This will be done when the blue sugarpaste is soft.
Piping	Medium star piping nozzle and piping bag. Medium star piping nozzle and piping bag.	This is going to be used to pipe stars in orange icing around the bottom of my cake where it meets the drum. This will seal my cake and prevent it from falling off. I will use the star piping nozzle and piping bag to pipe a shell pattern in green icing around the top edge of the cake where the green sugarpaste meets the white. This will hide and seal the gap.
Embossing	star commercial cutter (2.5cm diameter)	The star cutter will be used to emboss all the way around the cake drum making it stand out more. This is marked yellow on my illustration but not to be coloured yellow as it was for visibility.
Texturing	Crossed line texturing mat	This will be used to texture the green sugarpaste when it is soft. Then I will cut it into a circle and place it on top of the cake. This will make the top look more interesting.
Commercial Aids	Letter commercial plunger cutters (1.5cm x 1.5cm) Small paintbrush and rolling pin	This is going to be used to cut out red letters out of red sugarpaste that will spell "HAPPY BIRTHDAY" and that will get placed on top of the cake, it will be stuck to the cake with cooled boiled water so that people can see it's for a birthday. I will use the rolling pin to flatten the sugarpaste to cut out the letters and the small paintbrush will be used to help stick the letters on to the cake.

Plan of work (8 marks)

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

Your plan should include the key steps that you will follow when:

- ◆ preparing for baking and finishing
- ◆ baking, cooling and storing your cake
- ◆ carrying out your chosen finishing application techniques
- ◆ carrying out your chosen finishing decoration techniques

Plan of work

Start each day with personal hygiene and cleaning the work top

Day 1

- 1) Adjust shelf to $\frac{1}{3}$ from the bottom of the oven and then turn on the oven to 160 °C
- 2) line the tin with grease then with a double sheet of greaseproof paper on the bottom and sides of the tin grease them then wrap brown paper around the outside of the tin, held on with a piece of string to prevent the top of the cake from burning in the oven
- 3) weigh and measure all ingredients accurately
- 4) wash and chop the cherries into quarters and put into a bowl with ground almonds and mixed fruit cover all in flour
- 5) sieve flour, mixed spice, nutmeg and a pinch of salt onto a plate
- 6) beat 3 eggs in a cup, wash hands after touching raw eggs
- 7) cream 150g margarine with 150g soft brown sugar until light and fluffy
- 8) add 15ml black treacle and mix till smooth and glossy
- 9) add beaten eggs to the bowl alternately the dry ingredients (the flour, mixed spices, nutmeg and salt).
- 10) fold the fruit continuously until evenly distributed throughout with a tablespoon.
- 11) pour the mixture into the lined tin, bang the tin against the counter top gently to remove any trapped air and then make a well in the center of the mixture
- 12) place on a low shelf for 1 and a half to 2 hours, then turn the heat down to 140 after 45 minutes
- 13) bake till golden brown, has risen, firm to touch and coming away from the edges of the tin, insert a skewer in the center if it comes out clean then the cake is ready
- 14) once done baking turn off the oven then leave the cake on a cooling rack for 15 minutes, then carefully take the cake out of the tin cool completely
- 15) remove all tin lining from the cake then store in an airtight container in a cool and dry area.

day 2

- 1) trim the top of your cake with a serrated knife so it is level and flat, then turn the leveled part of the cake onto the chopping board
- 2) make a apricot glaze then leave to cool
- 3) soften a small amount of marzipan then plug all the holes in the cake, use a smoother to flatten it out. use string to measure the size needed to roll out the coating
- 4) use a pastry brush to coat the entirety of the cake with the apricot glaze as an adhesive
- 5) soften and roll out 500g marzipan to a pound coin thickness and make sure it is the right size for the cake using the string measurement
- 6) gently lift then cover the cake in marzipan, being sure not to get creases in the marzipan, smooth the top of the cake and carefully smooth down the sides. Then with smoother, smooth the marzipan so there are no air bubbles and so it sticks to the cake properly trim and smooth over again
- 7) cover the marzipan in cold boil through water with a pastry brush
- 8) soften, smoothen and roll out 500g of white sugar paste to a pound coin thickness to the string size
- 9) then cover the cake with the sugar paste making sure there is no creases and trim the edges then smoothen it all out making sure no air is trapped underneath
- 10) soften white sugar paste then use the colour splash blue dye to colour the 600g of sugar paste, add little amounts of colouring at a time until you get a similar colour of blue to the illustration. Then cutting through to check for marbling
- 11) soften then roll out 600g of sugar paste to a pound coin thickness the size the the cake drum

- 12) apply cool boiled through water to the cake drum with a pastry brush then gently place the rolled out sugar paste on top of the drum and smoothen, trim any overhanging edges with a vegetable knife then smoothen the edges again
- 13) place a small amount of royal icing in the center of the cake drum and place the center of the cake on top of it
- 14) using the curved crimper, go right round the edge of the cake drum flipping the crimper every other one whilst the sugar paste is soft
- 15) using the star cutter emboss around the blank area of the cake drum whilst the sugar paste is soft between the cake. The embossing is highlighted in yellow in the illustration
- 16) place cake in cool dry cupboard

day 3

- 1) make orange coloured royal icing with a piping consistency, to check this lift it with a spoon and if it forms stiff peaks then that mean it is the right consistency
- 2) using orange royal icing and a star piping nozzle, shell pipe all the way around the bottom of the cake edge, cover piping nozzle with a damp cloth to prevent drying out
- 3) make green sugar paste that fits on top of the cake without overlap
- 4) using the texturing mat texture the green sugar paste
- 5) using cooled boiled through water cover the top in a slight layer of water
- 6) then place the textured green circle of sugar paste on top of the cake
- 7) then using the same orange royal icing and a star piping nozzle star pipe along the top rim of the cake hiding the seam between the green sugarpaste and the cake
- 8) place cake in cool dry cupboard

day 4

- 1) using red dyed sugar paste (colour the same way as day 2 point 10 using red dye) shape out balloons and use small amounts of royal icing to stick them onto the side of the cake
- 2) with black edible pen draw lines as balloon strings from the red balloons
- 3) using more red dyed sugar paste cut out the letters that spell "HAPPY BIRTHDAY" using the commercial cutters, soften the sugar paste and roll out to 2mm
- 4) using cooled boiled water on the back of each letter then sticking them on top of the cake on the green part of the cake.
- 5) place the finished cake in cool dry cupboard until needed for the birthday

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

