

Candidate 1 evidence



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:

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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)

I have chosen to make this cake for my sister's birthday, her favourite colours orange and green and so I have included them in the design, this means that she will enjoy the surprise of being given the cake.

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

Ingredient 1:

Plain flour

Explanation:

Plain flour is a vital ingredient in the recipe, it provides a stable structure, this helps the cake maintain its shape during baking.

Ingredient 2:

Eggs

Explanation:

Eggs act as a binding agent in the fruit cake mixture. The proteins in eggs help to hold together the other ingredients (such as flour, fruit, and nuts), this means that the fruit stays in the middle of the cake rather than all falling to the bottom.

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:
The top of the fruit cake is overbaked
Prevention or cause:
The cause of this is that the oven temperature was too high and so the top of the cake baked too quickly, while the inside remains undercooked, this means that the top of the fruit cake was burned.

Choose one of these processing 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:
Weighing and measuring
Explanation:
It is important to weigh and measure all the ingredients accurately when making a heavily fruited cake so that the cake has the correct proportions of ingredients and is able to bake successfully.

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:
Whisking
Explanation:
It is important to whisk correctly especially in a whisked sponge as this help to add air into the mixture. This therefore ensures that a light and fluffy texture is created.

Technique 2:
Creaming
Explanation:
When creaming it is important to carry this out correctly so that the air bubbles are trapped in the butter and sugar, this means that the cake mixture will increase in volume and create a light and fluffy baked sponge.

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:
Design Proportion
Evaluation:
The balloons around the side of my cake are rather too big from what I intended the design to be like. This is because I used too much sugar paste when making them and made them too thick in width. This is not suitable as it causes the cake to look big and rather chunky making it not appealing to some as it may seem too much to eat in one sitting.

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

Finishing decoration technique 1:

Piping

Evaluation:

I found it very difficult getting the star piping all the same size, this made it look off in parts as some of the points on the stars are facing different directions, this is not suitable as it lowers the overall quality of the cake making it less attractive and look less appealing.

Finishing decoration technique 2:

Crimping

Evaluation:

My crimping on the edges of the cake drum is at a high quality as it is the same distance in from the edge and even depth and spaces. This is because I find it easier to do the crimping in comparison to the other details. This adds to the look of the cake as then it doesn't look as blank if sitting beside a normal cake. Therefore raising the overall quality of my finished cake by adding the well executed crimping.

Finishing decoration technique 3:

Embossing

Evaluation:

The embossing on the cake drum was at a suitable depth down into the sugar paste. This is suitable as it makes my finished cake look very professional and enhances the overall quality and will look better for people interested in eating my cake.

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

Evaluation:

I had to change the positioning of the lettering on the top of my cake, as the plunger cutters I used made the letters too big for them to fit on the way I had intended for the design illustration to look like on top of my cake. Even though this did not match my design it made my cake look suitable for a birthday as although the letters were positioned differently were evenly spread out on the top of the cake giving the final cake a professional look so no one would realise they were not positioned as the illustration.