

Candidate 2 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:

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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	
piping	X

You must select three techniques from this list:

embossing	
stenciling	X
texturing	
using commercial aids/cutters	X

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Design Illustration

Cake occasion:
Cake size:
Cake flavour:
Cake shape:
Board Shape:
Board Size:
Colour scheme:

Cake Covering :

List your 5 chosen skills:

Skill 4 details:

Board Details:

Skill 1 details:

Skill 2 details:

Skill 5 details:

Skill 3 details:

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The diagram shows a central 3D representation of a cake on a board. Five lines radiate from the cake to five rectangular boxes labeled 'Skill 1 details:' through 'Skill 5 details:'. A sixth line connects the board to a box labeled 'Board Details:'. A seventh line connects the top of the cake to a box labeled 'Cake Covering :'. To the right of the cake is a larger box labeled 'List your 5 chosen skills:'. The entire diagram is enclosed in a large rectangular frame.

Recipe

Rich Fruit Cake

Quantities for different sizes

<u>Square Tin</u>	13cm 5"
<u>Round Tin</u>	16cm 6"
Plain Flour	100g
Salt	Pinch
Mixed Spice	2.5ml
Butter	100g
Soft Brown Sugar	100g
Eggs	2
Zest of a lemon	½
Sultanas	125g
Raisins	125g
Currants	125g
Cherries	40g
Apple Juice	15ml
Baking Time	3 hrs

1. Weigh the raisins, sultanas & currants into a bowl. Rinse the syrup off the cherries and pat dry, cut into quarters and add to the rest of the fruit. Sprinkle this with the apple juice and leave overnight.
2. Preheat oven to 140°C/gas mark 2 and appropriately line a tin, use newspaper to create a protective layer around the outside of the tin
3. Sieve the flour, salt and spice on to a plate.
4. Cream the butter and sugar in a large bowl
5. Add the eggs one at a time along with some of the sieved flour mixture, mix well. Mix in the lemon zest
6. Mix in the fruit a little at a time to make sure it is thoroughly mixed. Test whether the cake is at the appropriate consistency, adjust if required.
7. Place the cake mixture in the tin and smooth the surface making sure it is firmly pressed down. Tap the sides to remove any air pockets.
8. Bake for the allocated time. Use a skewer to test for readiness, push the skewer into the middle of the cake, if it comes out quite clean it is ready.
9. Cool and store appropriate!

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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	Wavy Crimper	I will use a wave crimper to go around the edge of the cake board.
Piping	Piping bag Small plain Piping nozzle Small star piping nozzle	I will pipe on top of the cake with royal icing. The nozzle will be inside the piping bag.
Stenciling	Formula 1 stencil	This will be used to stencil formula 1 on the board
Commercial Aids	Small square cutters Small paintbrush	For the checkered flag effect around the cake, half black squares, have white squares. To make the cut outs stick on.

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

When I walk in class I will put on my apron and wash my hands, then I will wipe down the desktop Clean.

I will trace the bottom of the tin on a baking paper to get a circle shape then I will use the long piece and fold in half then cut the folded part sideways, so it will fit perfectly in the tin. After I will oil the tin and paper so it will stay in the tin, I will put the circle baking paper in first then the long one for the side of the tin then add another circle baking paper on top of them to hold it.

Firstly, I will weight the raisins, currants and sultanas into a bowl then rinse off the cherries and dry them I will then cut them into quarters and add to the rest of the fruit. I will sprinkle them with apple juice and leave them overnight.

I will firstly then preheat the oven to 140 Celsius and the I will prepare the tin again by using a newspaper to create a protective layer around the outside of the tin. I will then measure the ingredients and firstly sieve the flour, salt on to a plate. After I will cream the butter and sugar into a large bowl, then I will add the eggs one at a time along with some of the sieved flour mixture and the I will mix them together. I will then add in the lemon zest and mix it too.

After I will mix in the fruit, a little at a time to make sure it is mixed thoroughly, I will then check if the consistency is appropriate. When I'm done I will pour the cake mixture in the tin and smooth the surface to make sure it is pressed down firmly.

Lastly I will bake the cake for about 3 hours, when it is baked I will use a skewer to test for readiness, I will push it into the middle of the cake and if it comes out quite clean then it is ready. I will then let it cool down in a cooling rack then after then take it out of the tin and let it completely cool down, then I will wrap it in cling film and either put it into the a cupboard.

For decoration I will be using five techniques which include: piping, texturing, stencilling, cutters, and crimping. Firstly I will spread jam all over my cake, then I will roll marzipan to the exact size of the cake and put it on the cake and then smooth it and trim it to make it look neat. Then i will cover with a layer of water and a layer of white sugarpaste, i will smooth it to give a good finished look. After that I textured around the side of the cake using a knife to make a tyre.

Then i covered my cake board in black icing. Then I used a wave crimper to go right around the edge of the cake board. The I stenciled the word 'Formula 1' on the cake board. Then I moved my cake on to my board at this point.

Then I used red royal icing and piped around the top edge of the cake. I then made a car racing flag using sugarpaste and cut it into squares using the square cutters and added them around the bottom of the cake. Lastly I will pipe on top of the cake in the middle 'Congrats in you're new car' using black royal icing.

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



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