

Candidate 2 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 this cake design because my friend got a new car and I thought this cake would be good to celebrate. The racing flag and formula 1 signs link it to cars and so my friend will link it.

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

Ingredient 1:

Sugar

Explanation:

Sugar adds a sweet flavour to the cake, this makes it more appealing for the customer to eat.

Ingredient 2:

cherries

Explanation:

The cherries add a fruity juicy flavour to the cake which makes it more appealing to the person eating it.

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 cake is burnt
Prevention or cause:
The oven was too hot so the cake burnt on the top.

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 of the ingredients to the right measurements.

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 use an electric whisk when whisking to make sure you get enough air in to make the cake rise.

Technique 2:
melting
Explanation:
You should melt ingredients on a low heat, slowly to make sure everything is thoroughly melted and not burned.

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:
Shape
Evaluation:
The shape of my cake is round, it is good as the theme of my cake is to do with cars and the cake represents the tire of the car.

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

Finishing decoration technique 1:

Piping

Evaluation:

The red piping around the side of the 15cm cake adds a bold and eye-catching accent, this frames the cake's shape. If neatly applied, it creates a clean, professional finish; however, any inconsistencies in thickness or symmetry would be especially noticeable due to the vibrant color. It's a striking decorative choice that works best when precision is maintained.

Finishing decoration technique 2:

Crimping

Evaluation:

The crimping around the cake board is all an even distance from the edge of the board, in my opinion this makes it look good because its an even distance from the edge.

Finishing decoration technique 3:

Stencilling

Evaluation:

The stencilling of "Formula 1" on the cake board is a neatly done, this is good because you can easily read what it says and it gives a higher quality of finish.

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

Evaluation:

On my design illustration I never stated that I will pipe the bottom of my cake but the colour looked great.

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