

# Commentary on candidate evidence

The candidate evidence has achieved the following marks for each section of this assignment.

## Candidate 1

### Stage 1: designing

The candidate was awarded **16 out of 17 marks**.

#### Design illustration

The candidate has included most of the essential details in written sentences on a single page. They have also drawn their design and added information about their finishing decoration techniques. Both approaches are perfectly acceptable.

The candidate has provided a good amount of detail for four out of their five finishing decoration techniques, which would allow someone to recreate this cake. However, they have not included the number of embossed stars they plan to include, which could make it difficult to recreate the cake exactly (**5 marks**).

#### Resources

The candidate was awarded **3 out of 3 marks**.

The recipe used is appropriate for the planned cake.

The candidate listed all the specialist equipment required to complete the finishing decoration techniques and has given a good description of why each piece of equipment is required (**3 marks**).

## Plan of work

The candidate was awarded **8 out of 8 marks**.

The candidate has described all the essential tasks required to make this cake and provided an adequate amount of detail where required (**8 marks**).

## Stage 3: demonstrating knowledge and understanding

The candidate was awarded **8 out of 8 marks**.

The candidate has given a good explanation for the design of their cake (**1 mark**).

**Please note:** this section has been revised. In the previous session, candidates were asked about the recipe for the cake. However, from session 2025-26 candidates will be asked about the design of the cake.

The candidate chose to explain the functions of plain flour and eggs in their cake and gave a good explanation of both (**2 marks**).

The candidate identified that their cake could be overbaked, and they have given a good explanation of the potential causes (**2 marks**).

The candidate chose weighing and measuring as a processing technique used during the course and has explained why it is important. They have linked it to the heavily fruited cake they are making for their final cake, which they may have made during the course — making it appropriate in this case (**1 mark**).

The candidate chose whisking as a processing technique they used during the course and gave a good explanation of why this is important (**1 mark**).

The candidate chose creaming as a processing technique they had used during the course and given a good explanation of why this is important (**1 mark**).

## Stage 4: evaluating

The candidate was awarded **5 out of 5 marks**.

The candidate made five correct evaluative comments appropriate to each question asked.

The candidate chose to evaluate their design proportion and stated that the balloons were too big, they gave their opinion that this was unsuitable and consequently not appealing **(1 mark)**.

The candidate chose to evaluate their piping, they stated that it was very difficult to get the star piping the same, their opinion was that it 'looked off' and consequently this made the cake look less attractive **(1 mark)**.

The candidate chose to evaluate their crimping and stated it was the same distance from the edge; they gave their opinion that this was high quality and consequently it adds to the look and doesn't look bland **(1 mark)**.

The candidate chose to evaluate their embossing and stated that it was a suitable depth, they gave their opinion the cake looks professional and consequently this enhances the overall quality **(1 mark)**.

The candidate stated that they changed the positioning of the letters on their cake. They gave their opinion that the cake looked more suitable for a birthday and consequently the cake looked more professional as a result of the letters being more evenly spread **(1 mark)**.

The candidate was awarded a total of **29 out of 30 marks**.