

Commentary on candidate evidence

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

Candidate 2

Stage 1: designing

The candidate was awarded **6 out of 17 marks**.

Design illustration

The candidate was awarded **4 out of 6 marks**.

The candidate has included most of the essential details (listed on the left-hand side). They have also provided a drawing of their design and included details of their finishing decoration techniques. However, they have been quite vague about where the crimping is going and have not mentioned the number of commercial aid repetitions required. Both are vital pieces of information required to allow someone to accurately recreate this cake.

The candidate has only planned to do four finishing decoration techniques instead of five. In this case the marker should go with this information and mark as normal, the candidate will be penalised for only carrying out four finishing decoration techniques in the practical task itself and therefore would not be double penalised.

There is also evidence that the centre provided the candidate with a template, which is prohibited. Candidates are required to produce their own work independently.

Resources

The candidate was awarded **2 out of 3 marks**.

The candidate used an appropriate recipe for this type of cake.

The candidate has listed the specialist equipment required to carry out the crimping, stenciling and commercial aids finishing decoration techniques and has given an acceptable description of why the piece of equipment is required.

However, they gave a vague description of what the piping equipment will be used for. They have also not indicated what they will use to apply the stenciling medium.

Plan of work

The candidate was awarded **0 out of 8 marks**.

The candidate has described all essential tasks required to be completed to make this cake, including, preparing for baking and finishing, cooling and storing cake sections. However, the level of detail and accuracy weakens in the finishing application techniques section and it's clear the finishing decoration techniques section has been completed retrospectively. Therefore **0 marks** were awarded for this section.

Please note: the plan of work should be completed in full prior to making the cake and should not be returned to candidates to edit.

Stage 3: demonstrating knowledge and understanding

The candidate was awarded **5 out of 8 marks**.

For this section the candidate has provided a series of brief answers.

The candidate provided a good explanation of their reason for choosing this design. It should be noted that this question is now about the design they have chosen and not the recipe. **1 mark** was awarded for this explanation.

The candidate chose sugar and has given a minimal explanation of one functional property (**1 mark**).

The candidate chose cherries and has explained they will give a fruity flavour, making this more appealing. Due to positive marking, the 'juicy' comment is disregarded as it is not a flavour descriptor (**1 mark**).

The candidate chose the cake being burnt as the fault, however they have not given an accurate explanation of the cause and have just repeated the fault itself. **1 mark** was awarded for identifying the fault.

The candidate chose weighing and measuring as a processing technique and they have attempted to explain why it is important to carry it out correctly, but they have not explained this in sufficient detail (**0 marks**).

The candidate chose whisking as a processing technique and has attempted to explain why it is important to carry it out correctly, They have given a very minimal response but a valid point. (**1 mark**)

The candidate chose melting as a processing technique, and they have explained that the ingredients should be melted on a low heat so that they do not burn. Although this is a minimal answer, it is valid (**1 mark**).

Stage 4: evaluating

The candidate was awarded **2 out of 5 marks**.

The candidate provided an acceptable evaluative comment on shape for the first question. The candidate stated that the cake was round, they gave their opinion of this being good and provided a consequence of it suiting the theme well (**1 mark**).

The candidate chose to give an evaluative comment on piping. This is a series of facts, with some minimal consequences having been drawn. They have not given their opinion; therefore **0 marks** were awarded.

The language used is different and more sophisticated than what was previously used in the candidate's work booklet.

Centres should ensure that candidates are familiar with the generative AI assessment guidance available on our website, so they are clear on what constitutes acceptable and unacceptable use of generative AI tools in assessments.

The candidate has stated the fact of the crimping being an even distance from the edge of the board, and they have given their opinion then repeated the fact as a consequence, therefore **0 marks** was awarded.

The candidate provided an accurate evaluation of their stencilling, they have stated that it is neatly done which matches the picture they included, given their opinion and drawn the consequence that this gives it a high quality finish (**1 mark**).

The last evaluative comment that the candidate provided, contains a fact and an opinion but no consequence, therefore **0 marks** were awarded for this comment.

The candidate was awarded a total of **14 out of 30 marks**.