

Commentary on candidate evidence

The evidence for candidates 1 and 2 has achieved the following marks for each section of the assignment.

Candidate 1 – 23/30

Stage 1: Designing (assignment, section 1) – 19/20 marks

Design illustration

The candidate was awarded **7 marks** for design illustration because all required information was provided in detail.

They clearly identified the occasion as a celebration cake for a Royal Marine passing out day. The cake type was also identified as a fruit cake and details of the shape and size of the cake are included.

The design included details of all the cake coatings used - both marzipan and sugar paste. It also included details of **all** of the colours used to coat the cake and cake drum, and to be included in the finishing decorations.

The size, shape and type of cake drum were included.

The candidate planned to carry out crimping, piping, embossing, texturing and use of commercial cutters. They included detailed annotations of the top and sides of the cake and identified where the individual finishing decorations would be positioned on the cake.

Resources

The candidate was awarded **5 marks** for resources because they chose an appropriate recipe and justified reasons for choosing a fruit cake. In addition, they identified all of the appropriate specialist equipment required to carry out their identified finishing decoration techniques. They also provided a detailed description of how the equipment will be used to decorate the cake.

Plan of work

The candidate was awarded **7 marks** because almost all key activities were listed in adequate detail and all were correctly sequenced.

They did not mention how they would protect the side of the tin. However they planned to protect the top of the cake with a baking tray. They also did not mention kneading and trimming of marzipan.

The candidate provided a very detailed description of the finishing decoration techniques to be assessed. Although they omitted the creation and application of the edible royal marine logo, this is not assessed and has therefore been disregarded.

It should be noted that this candidate gave more detail than is required in several areas, eg it is not necessary to describe each stage involved in lining the tin – it would have been sufficient to state ‘line cake tin with greaseproof paper.’

Stage 3: Evaluating (assignment section 2) – 4/10 marks

The candidate was awarded **1 mark** because they provided 1 valid evaluative comment on shape / colour balance / design proportion / texture.

They stated an accurate fact based on the shape of the completed cake (the cake was neat and level), made a judgement (this is good) with the consequence that they had an even surface to place decorations. The second sentence regarding shape would not have been awarded a mark if it had been the only comment made because it is not evaluative.

The comment on colour balance was not awarded a mark because it relates to colour, not colour balance. The comment on design proportion was not awarded a mark because it does not relate to design proportion.

The candidate was awarded further **2 marks** because they provided two valid evaluative comments on the completed cake compared with the design illustration.

Comment 1 was not awarded a mark because the consequence did not relate to the fact.

In comment 2, the candidate stated an accurate fact (‘placed 2 badges either side of my cake board which did not match the plan’), made a judgement (‘my change had a positive effect’) with the consequence that the cake looked better balanced, in proportion and tidy.

In comment 3, the candidate stated another accurate fact (‘changed the piping from 1 line to 2’), made a judgement (‘had a positive effect’) with the consequence that the writing was all visible from the front.

The candidate was awarded a further **1 mark** because they provided one valid evaluative comment on the overall quality of the cake.

In comment 1, they stated an accurate fact (‘the 8 leafs are evenly placed’), but did not make a judgement, so was not awarded a mark. They stated a very minimal consequence (‘it looked professional’).

In comment 2, they stated an accurate fact (‘piped a snail trail along the bottom of my cake’), made a judgement (‘effected my cake positively’) with the consequence that it neatened the join between the cake and board.

Comments 3 and 4 were not awarded marks because no judgement was made in either of these.

Candidate 2 – 13/30

Stage 1: Designing (assignment, section 1) – 10/20 marks

Design illustration

The candidate was awarded **6 marks** because almost all required information was provided and this was in detail.

They clearly identified the occasion as a celebration cake for a child's birthday. The cake type was identified as a heavily fruited cake and details of the shape and size were included.

The design included details of all the cake coatings used, both marzipan and sugar paste. It also included details of all of the colours used to coat the cake and cake board, and to be included in the finishing decorations.

The size, shape and type of cake board have been included.

The candidate planned to carry out crimping, piping, embossing, texturing and use of commercial cutters. They included detailed annotations of their plan to crimp, pipe, texture and use commercial cutters. They also included that they plan to emboss but there was not enough detail in the annotation.

Resources

The candidate was awarded **0 marks** because although they had chosen an appropriate recipe and justified reasons for choosing a fruit cake, their specialist equipment list is retrospective and was written after the cake was completed. The Course Specification clearly states that candidates must complete Stage 1: Designing before they can attempt Stage 2: Implementing

Plan of work

The candidate was awarded **4 marks** because most key activities were listed in some detail and with some correct sequencing. They provided details of:

- lining the tin (minimal information provided, but they have shown an awareness that the tin will be prepared prior to making the cake).
- weighing and measuring the ingredients.
- setting the oven.
- depositing the cake mixture.
- the amount of time required to bake the cake.
- testing for readiness.
- cooling and storing the cake.

They did not provide details of:

- how they will prepare the fruit.
- combining the ingredients.
- protecting the tin during baking.

Their plan to complete finishing application techniques lacks details in relation to levelling the cake and colouring icing. They provided a description of the finishing decoration techniques to be carried out. Crimping and texturing was planned with detail. However piping, embossing and commercial cutters lack detail in how they are to be carried out. The candidate has not sequenced the colouring of icing, crimping or piping correctly.

Stage 3: Evaluating (assignment, section 2) – 3/10 marks

The candidate was awarded **2 marks** because they provided 2 valid evaluative comments on shape / colour balance / texture.

They stated an accurate fact based on the shape of the completed cake ('I carefully trimmed and levelled my cake'), made a judgement ('I liked the shape of my cake') with the consequence that it gave a neat circle finish. They stated an accurate fact based on colour balance ('the colours were bright'), made a judgement ('I liked the colour balance of my cake') with the consequence that they were appropriate for the 'under the sea' theme. The comment on texture was not awarded a mark because no clear consequence was stated.

They did not provide any valid evaluative comments on the completed cake compared with the design illustration and were therefore awarded no marks ofr this.

Comment 1 was not awarded a mark because it was vague and had no clear fact, judgement or consequence.

Comments 2 and 3 did not include a judgement, so were also not awarded any marks

The candidate was awarded a further **1 mark** because they provided one valid evaluative comment on the overall quality of the cake. In comment 1, they stated an accurate fact ('I took time to make sure the crimping was even'), made a judgement ('the crimping was good') with the consequence that the crimping looked neat and tidy.

In comment 2 the consequence was not linked to the fact, so no mark was awarded.

In comment 3 the consequence is a repeat of the fact ('the stars were even') so no mark has been awarded. Comment 4 was not awarded a mark because they did not make a judgement.