



# National 5 Practical Cake Craft Assignment Candidate workbook

You must use this workbook to present your assignment. The wording in this template must not be altered in any way.

There are spaces for your responses for each part of the assignment. You may complete the workbook by hand, or electronically. You may add links, extra space or extra pages if needed.

Scottish Candidate Number

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## Design brief

Design a cake for a special occasion of your choice.

Your cake must be at least 15 cm in length, breadth or diameter.

Your cake must be from one of the following categories:

- ◆ light/medium sponge-type
- ◆ madeira-type
- ◆ lightly fruited
- ◆ heavily fruited

Fillings (if used) and coatings, from those listed below, must be appropriate to the cake type selected.

filling	Coating
buttercream cream ganache jams and curds	buttercream frosting cream ganache melted chocolate marzipan/almond paste royal icing sugar-paste

You must use the finishing application techniques listed below in your design.

Finishing application technique
coating rolling smoothing spreading trimming

You must then suggest **five** finishing decoration techniques you could use on your cake design, from those listed below.

Finishing decoration techniques	
Select <b>two</b> techniques from:  crimping modelling piping	Select <b>three</b> techniques from:  embossing stencilling texturing using commercial aids/ cutters

### Design illustration

Produce a design illustration for your cake.

Your illustration should show both top and side elevations of your cake and should clearly specify the following:

- ◆ the special occasion that you have chosen
- ◆ the type, size and shape of the cake you have selected
- ◆ the fillings (if used) and coating(s) you would use to finish your cake
- ◆ the colour scheme you have chosen for your coating(s) and finishing decorations
- ◆ the size and shape of the cake board you would use and any form of decoration that you would include on your cake board
- ◆ details of any individual finishing decorations you are going to include

Your illustration could be an annotated drawing and may be created electronically or by using any other appropriate method. Whatever method you choose to use should show clearly what your cake would look like.

Please add your drawing in the box below.

<b>Special occasion:</b>	

You may use another larger sheet if required, and attach it to this booklet.

## Resources

You must include a copy of the recipe and explain why it would be suitable.

Cake recipe



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### **Plan of work**

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 would 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**

A large empty rectangular box with a black border, intended for the candidate to write their plan of work.