

Creative Cake Production

Intermediate 2

Practical Assignment Exemplar

Candidate Name	Candidate A
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Centre Name	SQA
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PART 1

Creative Cake Production — Practical Assignment Planning

Chosen brief

Produce a celebration cake suitable for an anniversary

Rationale for selecting chosen brief

It is my little cousins [✓]7th [✓] Birthday in July and my aunty has asked me to design, bake and decorate a cake for her party. [✓]

②

2 marks

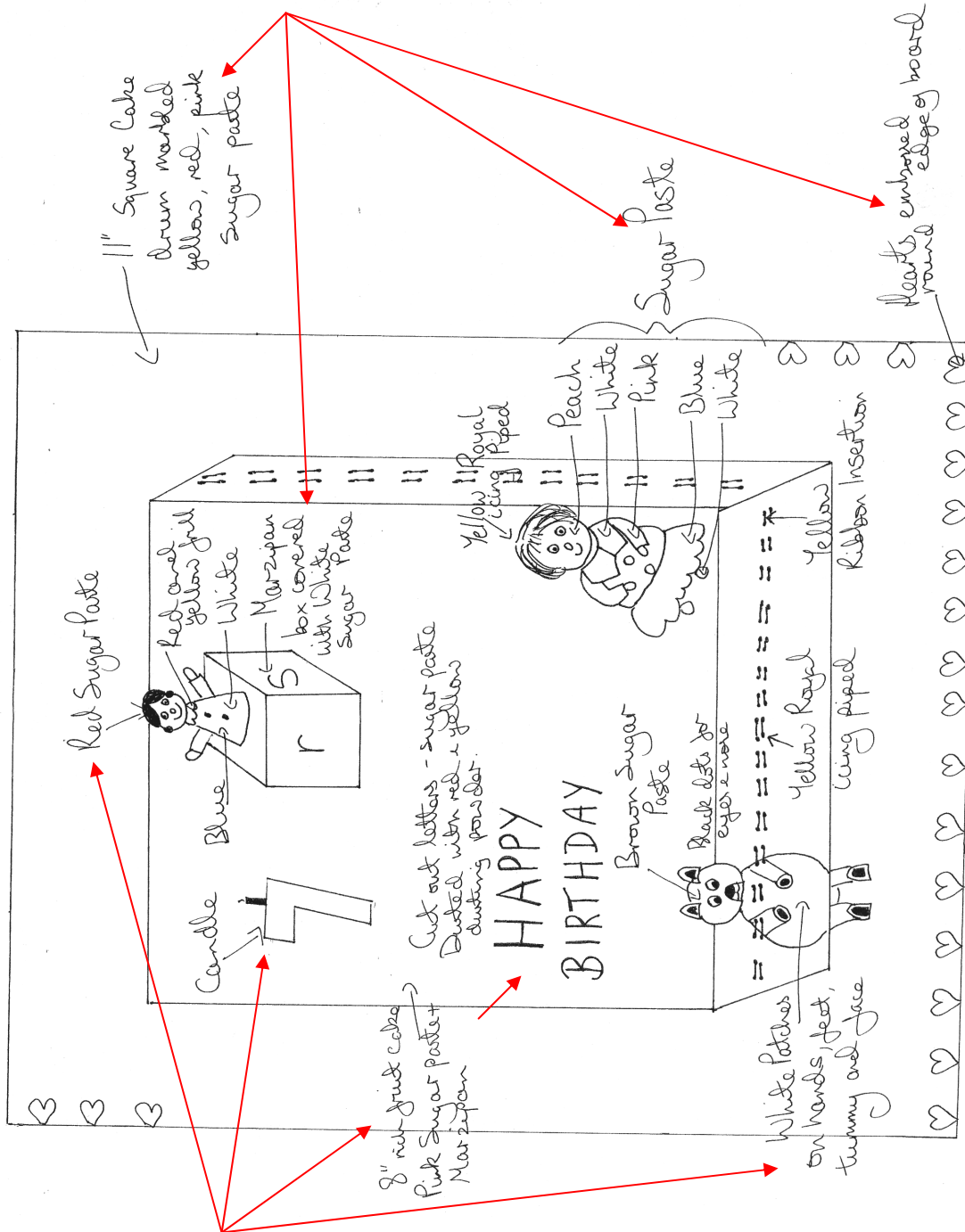
Identify information sources	Information gathered to clarify brief (additional pages can be added if required)
<p>1. Aunt ✓</p> <p>2. My recipe folder ✓</p> <p>3. Cake decorating books / magazines ✓</p> <p>4. Visit Top Tier Shop ✓</p> <p>5. Video ✓</p> <p>6. CD Rom ✓</p> <p>7. Internet ✓</p> <p style="text-align: center;">⑥</p> <p style="text-align: center;"><i>6 marks</i></p>	<ul style="list-style-type: none"> • From discussing with aunty, her favourite toys are the jack in the box and her doll. I also know that she is getting a new teddy bear, so I might include these in the cake. ✓ • It gave me the idea for a rich fruit cake. ✓ • I have made this before and I know I can do it well. ✓ • It will keep well. ✓ • I looked at books such as “Novelty Cakes and other Novelty Foods” and the “School of Sugar Craft” book. I saw a jack in the box idea and will use it as a guide for my own cake. ✓ • I saw examples of ribbon insertion, which I liked. ✓ • “Party Cakes for Children” gave me the idea for a model doll and a cartoon look. ✓ • I saw a model bear that I liked. This gave me the idea how to do the shape required for this. ✓ • Anne Pickard’s video on modelling gave me really good ideas how to make the teddy bear and the jack in the box. ✓ • Mrs Freeman and Mrs McLeod’s CD Rom showed me how I will do my ribbon insertion. ✓ • I saw examples of square cakes which I thought would work well for my design idea. ✓ http://www.breezycakes.co.uk/edinburghbespokecakes.shtml • I saw models of teddies that would help me ✓ http://www.weddingcakesflowers.co.uk/birthday.html • I saw an example of straight ribbon insertion ✓ http://www.weddingcakesflowers.co.uk/wedding.html • This site gave me the idea for the jack in the box ✓ http://www.securecakestore.com/acatalog/animalcakes.html <p style="text-align: center;">⑩</p> <p style="text-align: center;"><i>10 marks</i></p>

Detailed Design Illustration

The illustration may be drawn to scale and should show both top and side elevations, including points of detail relating to the decoration

This may be completed on an A3 piece of paper, or larger if required.

All Information given



All information given

12 12 marks

Project Plan

Lesson Number(s) or Estimated length of time	Task	Specialist ingredients and equipment required
6 Hours Fill in with time spent on this task ✓	Investigation	As specified in own booklet
2-3 periods approximately (i.e. 2-3 hours) ✓	Draw cake design to plan	Cake tin ✓
1-2 periods approx ✓	Prepare tin Collect and prepare ingredients	Cake tin- 8” square, newspaper, string See attached recipe ✓
2 periods approx Plus baking time ✓	Make cake Bake	Hand mixer ✓
2 periods approx ✓	Colour Sugar paste Cover cake board	Square cake drum – 11” square Pink and yellow paste colours 500g white sugar paste Heart embosser <i>Icing Sugar?</i>
1 period ✓	Marzipan cake	Apricot jam 500g white marzipan <i>smoother palette knife?</i>
5 periods approx ✓	Make models for cake- bear, jack in the box and doll	250g white sugar paste approx assorted colour paste, white alcohol, ball tool, spaghetti <i>paint brush?</i>
2 periods approx ✓	Sugar paste cake Ribbon insertion	600g white sugar paste Pink paste colour White alcohol ✓ Smoother, greaseproof paper Craft knife/ ribbon insertion tool, yellow narrow ribbon
1 period ✓	Piping ribbon insertion Make royal icing	Piping bag Plain piping nozzle size 1 ✓ Ingredients for royal icing
2 periods approx ✓	Cut out letters and apply to cake and jack in the box Attach all models to cake and add the candle	White sugar paste Alphabet cutters Dusting powder White alcohol <i>paint brushes ?</i>
1 1/2 Hours ✓	Evaluation	

5 marks

⑤

5 marks

③

Part 2 — Developing

The table below is for detailing the processes and techniques to be used in the developing stage of the project.

Marks allocated for this section will be filled out on practical assignment marking grid (page 13)

Process/technique	Marks available
<i>Cake Decorating – fillings and coatings</i>	
Process carried out: Trimming/filling cake	5 marks
Process carried out: Spreading apricot jam	5 marks
Process carried out: Rolling marzipan	5 marks
Process carried out: Coating sugar paste	5 marks
Process carried out: Smoothing sugar paste	5 marks
Process carried out: Trimming sugar paste	5 marks
<i>Cake Decorating – finishing technique</i>	
Technique carried out: Embossed hearts on board	8 marks
Technique carried out: Piping at edge of ribbon insertion	8 marks
Technique carried out: Models- teddy, doll and jack in the box	8 marks
Technique carried out: Use of commercial aid/cutter for happy birthday letters	8 marks

Part 3

Creative Cake Production — Project Evaluation

Identify the skills and knowledge you have gained/developed

1. Learned how to prepare a square cake tin. ✓
2. Learned how to marble sugar paste icing to cover my board. ✓
3. Further developed my skills at covering the cake board and embossing. ✓
4. Gained the skill of how to marzipan and sugar paste a square cake. ✓
5. Gained the skill of how to do ribbon insertion. ✓
6. Further develop my skills in modelling sugar paste. ✓
7. Learned that the cake should be deep enough for ribbon insertion. ✓
8. Learned how expensive it is to buy a cake from a supplier rather than it is to make myself. ✓
9. I further developed my piping skills at the edge of the ribbon insertion. ✓

⑨

9 Marks

Identify strengths, weaknesses and quality of the end product

Strengths:

- The time and effort put into researching the assignment helped me to get a really good result. ✓
- My cake was flat which meant I did not need to trim the cake and I only had to pack it a very little. ✓
- I marzipanned the cake well, despite not having covered a square cake before. The corners were square and smooth. ✓
- I had marbled before and I got a smooth neat finish with a nice mix of colours. ✓
- I found the paste easy to handle when making my sugar paste doll, jack in the box and teddy. Everyone thought they look very professional. ✓
- My ribbon insertion was very effective because I took time and patience to mark each area accurately and insert the ribbon carefully, giving me a perfectly straight line. ✓
- I got an excellent result for the cut out letters by dusting and shading the paste first. ✓
- The drawing of my design illustration was good fun. The detail I put into it made it easy for me to make the cake. ✓
- The project plan did help to keep me on track although some parts did take longer than expected. ✓

Weakness:

- My embossed hearts looked effective but could have been neater if I had evenly spaced them. ✓
- I was absent for a few weeks and did not have as much time as I would like to practice my piping. As a result this is not as good as I would have liked. ✓
- I found some parts of my project plan difficult to do. I had not made the models before and so they took longer than I had planned for. ✓
- I covered the cake well but small parts of the icing began to crack and I was not able to polish it out. ✓
- The overall project plan was hard to do because I had to break it down into individual periods and I found it difficult to know what I would be able to complete in each period. ✓

Quality End Product:

- Many staff and friends have commented that my cake is superb and very professional. I think my little cousin will really love it. ✓

15

15 marks

The Effectiveness of the Assignment

a) If you were to undertake the project again, what changes would you make and why?

- I think for a young child it is more fun to blow out lots of candles and therefore I would have been better to put seven individual candles. ✓
- I would miss out the ribbon insertion because it could be dangerous if they did not realise and swallowed a piece of the ribbon. I think a row of embossed teddies would be better.
- I would change the letters on the side of the Jack in the box to ABC and D instead of the random letters I used or the letters could be the initials of the child I was making the cake for. ✓

b) If you were to make no changes to this project explain why not.

I am really pleased with the end product. I would not make many changes because: -

- The marbled board was effective and the colours matched the rest of the cake. ✓
- The grading of the colours on the happy birthday letters matched the marbling on the cake board. ✓
- The clown and the jack in the box are very bright, colourful and well made. They are fun and would appeal to a young child. ✓

Only 5 valid points made (5)

7 marks

Evaluation of Photographic Evidence



Insert photograph of Prepared & trimmed/filled cake base

Evaluative Comments

- Cake was well protected during baking and has not been over cooked so is moist and a good colour. ✓
- The indentation was a little deeper than necessary so some filling was needed to flatten the top but only small areas required filling in the sides. ✓
- The cake tin was well prepared so the cake is a good square shape. ✓

③

3 marks

Evaluation of Photographic Evidence



Insert photograph of
base coating

Evaluative Comments

- I found the marzipan quite easy to put on so I had no cracks or tears to deal with. ✓
- I rolled the marzipan to the correct shape and my measurement was quite accurate so there was little wastage. ✓
- My trimming round the base of the marzipan was neat so I did not need to fill any gaps. ✓

③

3 marks

Evaluation of Photographic Evidence



Insert photograph of
Finishing decoration

Evaluative comments

- Because it has Happy Birthday letters it is obviously a birthday cake. ✓
- The cake is suitable for a seven year old because of the clown, jack in the box and teddy bear. ✓
- The cake is definitely for a seven year old because of the number seven candle. ✓
- The cake is obviously for a girl because it is pink. ✓

③

3 marks

Creative Cake Production — Practical Assignment Marking Grid

Candidate Name: SQA Exemplar 1

Date: June 2005

Activity	Mark	Mark achieved	Sub Total	Total
Planning			38/40	
Rational for selecting chosen brief	2	2		
Identify information Sources	6	6		
Information gathered to clarify brief	10	10		
Detailed design illustration	12	12		
Estimated length of time and task	5	5		
Specialist ingredients and equipment required	5	3		
Developing			105/120	
Preparation of equipment	2	2		
Preparation of tin/s	4	3		
Selection of ingredients	2	2		
Weighing and measuring ingredients	4	3		
Mixing	4	4		
Consistency	3	3		
Depositing	2	2		
Baking process	6	5		
Cooling	3	2		
<i>Cake decorating: fillings and coatings</i> 5 marks are allocated to each process – Maximum 6 processes X 5 marks Processes: Spreading, rolling, coating, smoothing, trimming	30	28		
<i>Cake decorating: finishing decoration</i> 8 marks available for each process – Maximum 4 techniques X 8 marks Techniques: embossing, crimping, use of commercial aids/cutters, piping, modelling	32	26		
Overall presentation	20	17		
Safety	3	3		
Hygiene	5	5		
Evaluation			38/40	181/200
Identify knowledge and skills gained and/or developed	9	9		
Identify strengths, weaknesses and quality of the end product	15	15		
Assess the effectiveness of the assignment	7	5		
Evaluate the photographic evidence	9	9		
			3840	91%