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National
Qualifications
SPECIMEN ONLY

Mark

S876/75/01

Practical Cake Craft

Date — Not applicable

Duration — 45 mins



* S 8 7 6 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Number of seat

Date of birth

Day

Month

Year

Scottish candidate number

Total marks — 25

Attempt ALL questions.

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* S 8 7 6 7 5 0 1 0 1 *

1. (a) Describe **three** steps that should be taken when preparing and lining a deep 18cm round cake tin.

3

Step 1 _____

Step 2 _____

Step 3 _____

- (b) Explain **one** functional property of each of the following ingredients used in making a cherry cake.

2

Caster sugar _____

Baking powder _____

- (c) Describe **two** possible ways of checking whether or not a cherry cake is ready to take out of the oven.

2

Way 1 _____

Way 2 _____



1. (continued)

(d) Explain why each of these faults may occur in a cherry cake.

(i) The cake has risen to a peak and is cracked.

1

(ii) The cherries have all sunk to the bottom.

1

(iii) The cake has sunk in the middle.

1

[Turn over



* S 8 7 6 7 5 0 1 0 3 *

2. (a) Apricot jam is used as an adhesive for marzipan on a rich fruit cake. Describe the stages involved in the preparation of the jam.

2

- (b) Royal icing is often used to pipe lettering on to a cake. Explain two factors to consider to ensure successful results.

2

Factor 1 _____

Factor 2 _____

- (c) Explain why sponge-based cakes need to be rested before cutting.

1

- (d) Describe how melted chocolate should be applied to a sponge cake filled with buttercream.

3



3. (a) Explain why eggs should be at room temperature when making a Swiss roll.

1

(b) Evaluate the following plan of work for making a Swiss roll.

4

<p>Plan of work</p> <ol style="list-style-type: none"> 1. Whisk eggs and sugar in bowl until the correct consistency. 2. Add all flour. Fold in. 3. Set oven to 200°C, gas mark 6. 4. Line Swiss roll tin. 5. Place mixture in tin. 6. Bake for 7–8 minutes. 7. Remove from oven. 8. Turn Swiss roll onto greaseproof paper. 9. Heat the raspberry jam. Spread jam onto Swiss roll. 10. Roll up Swiss roll. Serve.



3. (continued)

- (c) Describe **two** checks that should be carried out to ensure that the egg/sugar mixture has been whisked to the correct consistency.

2

Check 1 _____

Check 2 _____

[END OF SPECIMEN QUESTION PAPER]



* S 8 7 6 7 5 0 1 0 6 *



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Marking Instructions

These marking instructions have been provided to show how SQA would mark this specimen question paper.

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General marking principles for National 5 Hospitality: Practical Cake Craft

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this paper. These principles must be read in conjunction with the specific marking instructions, which identify the key features required in candidate responses.

- (a) Marks for each candidate response must **always** be assigned in line with these general marking principles and the specific marking instructions for this assessment.
- (b) Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- (c) If a specific candidate response does not seem to be covered by either the principles or specific marking instructions, and you are uncertain how to assess it, you must seek guidance from your team leader.
- (d) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context these should be awarded marks unless it is clear that they do not relate to the context of the question.
- (e) There are four types of question used in this question paper. Each assesses a particular skill, namely:
 - A State/give/name/identify
 - B Describe
 - C Explain
 - D Evaluate

For each question type, the following generic marking instructions provide an overview of the marking principles and an example of their application for each type.

A Questions that ask candidates to state/give/name/identify

Candidates should list a number of relevant items or facts. These should relate to the context of the question and do not need to be in any particular order, up to the total mark allocation.

Up to the total mark allocation for this question:

- Award **1 mark** for each relevant point of knowledge.

Eg

Question: Name a suitable raising agent for a Victoria sponge.

Answer: Baking powder. (1 mark for each relevant point of knowledge)

B Questions that ask candidates to describe

Candidates should define or give an account of points relating to the question. They do not need to be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point of knowledge linked to the context of the question.

Eg

Question: Describe how to check a whisked sponge for readiness.

Answer: Press the top lightly, it should spring back up. (1 mark for correct description of test for readiness)

C Questions that ask candidates to explain

Candidates should make the relationship between points clear, for example by giving accurate relevant points, showing connections between these and the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point.

Eg

Question: Explain how good results can be ensured when stencilling a design on to a cake.

Answer: The sugar-paste icing should have set before stencilling, otherwise the surface could be damaged by the stencil. (1 mark for accurate relevant point linked to the context of the question)

D Questions that ask candidates to evaluate

Candidates should make a number of evaluative comments which make a judgement based on the information provided, related to the context of the question. Candidates may provide a number of straightforward observations or a smaller number of developed observations, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each relevant evaluative comment linked to the context of the question.
- Award a **second mark** for any evaluative comment that is developed.

Eg

Question: Evaluate the following plan for making a Victoria sandwich.

Answer: The oven was not preheated before starting to combine ingredients, which was not good as the cake will not rise well if it is put into an oven which has not reached the correct temperature. (1 mark for comment) This will result in a close, heavy texture in the finished cake. (A further mark for the development of the comment)

Specific marking instructions for each question

Question		Expected answer(s)	Max mark	Additional guidance
1.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> cut double layers of greaseproof paper/baking paper/silicone paper to fit round side of tin and base fold over approx 1cm along one long edge of paper for sides of tin, and snip place one layer of paper in base, then the side piece, ending with a second base piece <p>Or any other valid response.</p>	3	<p>Candidates should describe three relevant points of information describing how to prepare and line a cake tin.</p> <ul style="list-style-type: none"> Award 1 mark for each correct description <p><i>(up to a maximum of 3 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <p>Caster sugar</p> <ul style="list-style-type: none"> to add flavour/gives a sweet taste to help trap air with fat during creaming so that the cake rises to contribute to the texture of the cake by softening the gluten in flour during baking to contribute to the colour of the cake when exposed to the dry heat of the oven <p>Baking powder</p> <ul style="list-style-type: none"> aerating agent, used to raise cake mixture introduces a gas into the cake which causes the cake to rise <p>Or any other valid response.</p>	2	<p>Candidates should give an accurate explanation of a functional property of caster sugar in the cherry cake.</p> <p>Candidates should give an accurate explanation of a functional property of baking powder in the cherry cake.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate explanation <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the cherry cake should be well risen the cherry cake should be firm to the touch the cherry cake should be a golden brown colour a skewer inserted into the cherry cake should come out clean <p>Or any other valid response.</p>	2	<p>Candidates should describe two tests for readiness for a cherry cake.</p> <ul style="list-style-type: none"> Award 1 mark for each correct description <p><i>(up to a maximum of 2 marks)</i></p>

Question	Expected answer(s)	Max mark	Additional guidance
(d)	<p>Possible candidate responses could include:</p> <p>Cake has risen to a peak and is cracked</p> <ul style="list-style-type: none"> • the oven temperature is too high causing the mixture to rise rapidly, then crack • the cake is placed too high up in the oven and the top of the cake sets while the cake is still rising causing it to crack • too much mixture for the size of the tin causes the middle of the cake to rise quicker and crack • too much baking powder used which causes cake to rise too quickly and crack <p>The cherries have all sunk to the bottom</p> <ul style="list-style-type: none"> • the mixture is too wet and the heavy fruit cannot be held evenly throughout • the fruit is wet and therefore adds too much liquid to the cake • too much sugar or raising agent has been used, causing the structure to collapse and the fruit to sink <p>The cake has sunk in the middle</p> <ul style="list-style-type: none"> • too much sugar causing the gluten to be over-softened so that it collapses • too much raising agent, causing the gluten to overstretch and collapse • undercooking, caused by the wrong temperature or cooking time • opening the oven door before the gluten has set, so that the cold air makes the cake sink <p>Or any other valid response.</p>	3	<p>Candidates should give one accurate explanation of the cause of the cake rising to a peak and cracking.</p> <p>Candidates should give one accurate explanation of the cause of the cherries sinking to the bottom of the cake.</p> <p>Candidates should give one accurate explanation of the cause of the cake sinking in the middle.</p> <ul style="list-style-type: none"> • Award 1 mark for an accurate explanation linked to each of the identified faults <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
2.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> bring apricot jam and water to the boil and boil for one minute strain the mixture through a sieve to remove skin of the fruit cool before using as an adhesive <p>Or any other valid response.</p>	2	<p>Candidates should describe two stages in the preparation of apricot jam.</p> <ul style="list-style-type: none"> Award 1 mark for each correct description <p><i>(up to a maximum of 2 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> to achieve successful results the icing should be a firm consistency the test for consistency is a palette knife when pulled out of the icing should form a fine sharp point royal icing should be covered with a sheet of cling film directly on top of the icing to prevent it drying out prepare royal icing the day before it is needed so that the icing will have settled down and air bubbles can be removed to achieve a smooth icing use paste colourings to colour royal icing as these will not affect the consistency of the icing to prevent icing hardening in a piping tube when not piping tuck the tip of the tube into a damp cloth <p>Or any other valid response.</p>	2	<p>Candidates should explain two factors to consider when making royal icing to use when piping lettering on a cake.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate explanation <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • sponge cakes will be too soft and are therefore difficult to cut • cakes will crumble if they are cut before resting as they are too fresh • sponge cakes should be rested to make cutting easier and avoid crumbling • it is recommended that cakes are rested for 12 hours to achieve best results when cutting <p>Or any other valid response.</p>	1	<p>Candidates should explain why sponge-based cakes need to be rested before cutting.</p> <ul style="list-style-type: none"> • Award 1 mark for an accurate explanation <p><i>(up to a maximum of 1 mark)</i></p>
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • stand the prepared sponge filled with buttercream on a wire tray to allow excess chocolate to run off the cake • pour melted chocolate over the top surface of the sponge • allow the chocolate to coat the top and run down and coat the sides of the sponge evenly <p>Or any other valid response.</p>	3	<p>Candidates should describe stages of applying melted chocolate to a cake.</p> <ul style="list-style-type: none"> • Award 1 mark for each correct description <p><i>(up to a maximum of 3 marks)</i></p>
3.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • at room temperature egg whites and yolks combine easier when whisking and eggs can trap more air so sponge will be lighter • cold eggs do not whisk well so this results in a dense cake • eggs at room temperature can trap more air so sponge cake will be lighter <p>Or any other valid response.</p>	1	<p>Candidates should explain why eggs should be at room temperature prior to making a Swiss roll.</p> <ul style="list-style-type: none"> • Award 1 mark for an accurate explanation <p><i>(up to a maximum of 1 mark)</i></p>

Question	Expected answer(s)	Max mark	Additional guidance
(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • the oven is not preheated to correct temperature which is not good as the Swiss roll will not be successful unless it is baked at the correct oven temperature • the eggs and sugar are whisked to correct consistency before flour is added, which is good as this will ensure that enough air has been incorporated into the mixture before other ingredients are added • the flour is all added at once, this is not good, as the weight of the flour will remove the air that has been whisked into the mixture (1 mark). To ensure the best results the flour should be sieved and added a little a time (additional mark for developed answer) • the tin is prepared after making the Swiss roll, which is not good, as the Swiss roll mixture should be baked immediately after it is made to achieve the best results • the Swiss roll is removed from the oven without being tested for readiness, which is not good, because if it is removed too early it could sink/be undercooked • the raspberry jam is prepared after removing the Swiss roll from the oven, which is not good, because if the Swiss roll sits too long it will cool down and it will crack when rolled up <p>Or any other valid response.</p>	4	<p>Candidates should give a number of relevant evaluations linked to the effectiveness of the plan that:</p> <ul style="list-style-type: none"> • show a clear understanding of a stage of the plan • include an appropriate judgement about the suitability of the stage • comment on the impact of this stage on the end result <ul style="list-style-type: none"> • Award 1 mark for each accurate evaluative comment • Award a further mark for any evaluation that is developed <p style="text-align: right;"><i>(up to a maximum of 4 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the egg/sugar mixture should have increased in volume and be thick the egg/sugar mixture should be pale yellow in colour the egg/sugar mixture should be stable the egg/sugar mixture should be thick enough to leave a trail across the surface for 30 seconds <p>Or any other valid response.</p>	2	<p>Candidates should describe two checks to ensure the correct consistency of the egg/sugar mixture.</p> <ul style="list-style-type: none"> Award 1 mark for each correct description <p><i>(up to a maximum of 2 marks)</i></p>

[END OF SPECIMEN MARKING INSTRUCTIONS]

Published: August 2019

Change since last published:

QP code and title updated