



National
Qualifications
2018

2018 Hospitality: Practical Cake Craft

National 5

Finalised Marking Instructions

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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"> grease tin lightly/to prevent paper slipping mark and cut greaseproof paper to correct size cut/snip paper at corners to fit tin press greaseproof paper down into the tin to fit the base and sides of the tin re-grease the greaseproof paper. <p>Or any other valid response.</p>	3	<p>Candidates must describe three points of information describing how to prepare and line a Swiss roll tin.</p> <ul style="list-style-type: none"> 1 mark is awarded for each correct description. <p><i>(up to a maximum of 3 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> when eggs and sugar are whisked, air is trapped causing the Swiss roll mixture to expand in volume during whisking the eggs and sugar expands which allows the air to be trapped which results in a lighter texture of a Swiss roll whisking incorporates air to give the Swiss roll the correct structure/texture. <p>Or any other valid response.</p>	1	<p>Candidates should give an accurate explanation of the importance of fully whisking eggs and sugar together in the production of a Swiss roll.</p> <ul style="list-style-type: none"> 1 mark is awarded for one accurate explanation. <p><i>(up to a maximum of 1 mark)</i></p>
	(c)	<p>Possible candidate responses could include:</p> <p>Fat</p> <ul style="list-style-type: none"> when fat is creamed, air becomes trapped, causing the sponge cake to rise during baking when fat is creamed with sugar, the mixture contains tiny bubbles of air which causes the sponge cake to rise during baking the fat will add flavour to the sponge cake, therefore the cake will taste better the fat will improve the keeping qualities of the sponge cake, hence increasing the shelf life the fat will retain moisture, making the shelf life longer. 	2	<p>Candidates should give one accurate explanation of a functional property of fat in the production of a sponge cake.</p> <p>Candidates should give one accurate explanation of a functional property of flour in the production of a sponge cake.</p> <ul style="list-style-type: none"> 1 mark is awarded for each accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
		<p>Flour</p> <ul style="list-style-type: none"> the starch in the flour changes to dextrin and due to the dry heat, the sponge cake will turn golden brown in colour the protein/gluten in the flour will set/harden helping to form the structure of the sponge cake. <p>Or any other valid response.</p>		
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> Swiss roll is cold/cooled before the icing is applied the Swiss roll should be placed on a cooling wire/appropriate surface butter cream should have a soft/spreadable consistency butter cream should be applied to the cake using a spatula/palette knife the buttercream should be applied to the Swiss roll evenly smaller amounts of the buttercream should be applied neatly to end sections of the Swiss roll using a spatula/palette knife. <p>Or any other valid response.</p>	3	<p>Candidates must describe three points of information describing the stages of applying buttercream to a Swiss roll as a coating.</p> <ul style="list-style-type: none"> 1 mark is awarded for each correct description. <p><i>(up to a maximum of 3 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
2.	(a)	Candidate responses could be: Carbon Dioxide/CO ₂ .	1	Candidates should state the gas produced during the baking process. <ul style="list-style-type: none"> 1 mark should be given for one accurate point of knowledge. <p style="text-align: right;"><i>(up to a maximum of 1 mark)</i></p>
	(b)	Possible candidate responses could include: <ul style="list-style-type: none"> raspberry jam contains seeds and the seeds may give a ‘bumpy’ finish to the marzipan and affect the overall appearance of the cake raspberry jam has a stronger flavour compared to other types of adhesives such as apricot jam. The stronger flavour of the raspberry jam would not complement the marzipan/rich fruit cake the red/pink colour of the raspberry jam may shine through the marzipan and affect the appearance of the cake. <p>Or any other valid response.</p>	1	Candidates should give one accurate explanation why raspberry jam would not be a suitable adhesive when applying marzipan to a cake. <ul style="list-style-type: none"> 1 mark is awarded for each accurate explanation. <p style="text-align: right;"><i>(up to a maximum of 1 mark)</i></p>
	(c)	Possible candidate responses could include: <ul style="list-style-type: none"> sugar paste should be soft/kneaded use a skewer/cocktail stick to add food colouring only add a little colouring to the sugar paste at any one time drag a skewer/cocktail stick that is being used to add food colouring across the surface/apply to middle of sugar paste wear disposable gloves to protect hands from the colouring/dye knead the sugar paste to distribute the colour evenly ensure colour is evenly incorporated into the sugar paste if more colour is required, additional colouring can be added. <p>Or any other valid response.</p>	3	Candidates must describe three points of information on how to colour sugar paste with colouring. <ul style="list-style-type: none"> 1 mark is awarded for each correct description. <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the commercial aid can be dusted in/with icing sugar to prevent sugar paste sticking to it the commercial aid eg a silicone mould can be dusted with cornflour using a paintbrush to prevent sugar paste sticking to it the sugar paste could be left overnight so that it can dry out and be removed from the commercial aid easier a commercial aid such as silicone can be frozen for approximately 20 minutes to allow the sugar paste to set and can therefore be removed without sticking the commercial aid can be coated lightly with oil/fat to prevent the sugar paste sticking to it. <p>Or any other valid response.</p>	1	<p>Candidates should give one accurate explanation of one way of preventing sugar paste sticking into the fine detail of commercial aids.</p> <ul style="list-style-type: none"> 1 mark is awarded for one accurate relevant explanation. <p><i>(up to a maximum of 1 mark)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
3.	(a)	<p>Possible candidate responses could include:</p> <p>Positive</p> <ul style="list-style-type: none"> the rich fruit cake can be made in advance of the wedding which is good for the person making the cake as it can be made prior to the wedding if there is a top tier, it may be kept for a special occasion. This is good for the person getting married, as the cake can be a reminder of their special day and kept for a suitable occasion eg first anniversary the rich fruit cake can be one single tier or multiple tiers. This is good for the person planning the wedding because the rich fruit cake is stable enough to support additional tiers. (1 mark) This means the person making the cake can incorporate different flavours into each of the tiers suiting different tastes of individuals (additional mark for developed answer) rich fruit cake is a traditional wedding cake therefore is suitable as guests would enjoy/expect it. <p>Negative</p> <ul style="list-style-type: none"> the rich fruit cake contains high amounts of fat/sugar/calories which is not good as some guests at the wedding may be on a low fat/sugar/calorie controlled diet. As a result, some guests who are on a diet/have a dietary disease may be unable to eat the cake at the wedding the rich fruit cake may contain nuts/traces of nuts which is not good as this may mean that the wedding cake will be not be suitable for all guests especially if they have an allergy or dislike the taste of nuts 	3	<p>Candidates should give a number of relevant evaluations linked to the suitability of the heavily fruited cake as a wedding cake.</p> <p>Candidates may be awarded marks for each response that:</p> <ul style="list-style-type: none"> shows a clear understanding of the suitability of having a heavily fruited cake for a wedding includes a judgement about the appropriateness of the heavily fruited cake for a wedding comments on the impact of having a fruited cake as a wedding cake 1 mark is awarded for each accurate evaluative comment 1 additional mark is awarded for each evaluation that is developed. <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
		<ul style="list-style-type: none"> some guests at the wedding may dislike the taste of the rich fruit cake. This is not ideal as some family members/guests may not enjoy a heavily fruited cake and therefore the wedding cake is not suitable for everyone. <p>Or any other valid response.</p>		
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the rich fruit cake should be wrapped in a first layer of greaseproof paper/clingfilm rich fruit cake should be covered in a second layer of tin foil/greaseproof the rich fruit cake should be stored in an airtight tin/cakebox rich fruit cake should be stored in a cool dry place. <p>Or any other valid response.</p>	2	<p>Candidates should describe how a heavily fruited cake should be stored once it has been baked and removed from a cake tin.</p> <ul style="list-style-type: none"> 1 mark is awarded for each correct description. <p><i>(up to a maximum of 2 marks)</i></p>
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> soaking the fruit helps to keep the rich fruit cake moist and in turn prevents the rich fruit cake becoming dry soaking the fruit for example in orange juice helps to add flavour, which enhances the overall taste of the rich fruit cake soaking the fruit helps to plump/soften it up and ensures the fruit within the rich fruit cake is juicy/moist. <p>Or any other valid response.</p>	2	<p>Candidates should explain two benefits of soaking dried fruit before making a heavily fruited cake.</p> <ul style="list-style-type: none"> 1 mark is awarded for each accurate explanation linked to the rich fruit cake. <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> <ul style="list-style-type: none"> • knead the marzipan to soften it and to help remove any cracks in the marzipan prior to rolling out • use a piece of string to measure the top and sides of the cake, cut the string so the marzipan can be rolled to the correct size • roll out the marzipan on a surface lightly dusted with icing sugar/caster sugar/or on a non-stick mat/or between parchment paper to prevent the marzipan sticking to the work surface. <p>Or any other valid response.</p>	3	<p>Candidates should explain three stages involved in the preparation and rolling of marzipan prior to coating a rich fruit cake with sugar paste.</p> <ul style="list-style-type: none"> • 1 mark is awarded for each accurate explanation. <p><i>(up to a maximum of 3 marks)</i></p>

[END OF MARKING INSTRUCTIONS]