



National  
Qualifications  
2019

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## **2019 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.

#### **For example**

**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.

#### **For example**

**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.

**For example**

**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.

**For example**

**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)**

## Marking instructions for each question

Question		Expected response	Max mark	Additional guidance
1.	(a)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>• clean/empty bowl</li> <li>• scales should be on a flat surface</li> <li>• clean pan</li> <li>• set at 0</li> <li>• correct unit of measurement.</li> </ul> <p><b>Or any other valid response.</b></p>	2	<p>Candidates should identify <b>two</b> relevant rules to follow when using scales.</p> <ul style="list-style-type: none"> <li>• Award <b>1 mark</b> for each correct response.</li> </ul> <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"> <li>• colour should have become lighter/paler</li> <li>• increased volume</li> <li>• light and fluffy appearance</li> <li>• softer consistency</li> <li>• completely combined.</li> </ul> <p><b>Or any other valid response.</b></p>	2	<p>Candidates should describe <b>two</b> relevant points of information describing how to test that the creaming process was completed.</p> <ul style="list-style-type: none"> <li>• Award <b>1 mark</b> for each correct description.</li> </ul> <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
(c)	(i)	<p>Possible candidate responses could include</p> <p><b>Physical</b></p> <ul style="list-style-type: none"> <li>whisking</li> <li>sieving</li> <li>beating.</li> </ul> <p><b>Chemical</b></p> <ul style="list-style-type: none"> <li>baking powder</li> <li>bicarbonate of soda</li> <li>cream of tartar</li> <li>self-raising flour.</li> </ul>	1	<p>Candidates should identify <b>one</b> method of aeration other than creaming.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for correct response.</li> </ul> <p><i>(up to a maximum of 1 mark)</i></p>
	(ii)	<p><b>Whisking</b></p> <ul style="list-style-type: none"> <li>when eggs are whisked they trap air and form a foam and this helps the sponge cake to rise/light texture</li> <li>the sponge cake will rise when egg protein stretches and traps air.</li> </ul> <p><b>Sieving</b></p> <ul style="list-style-type: none"> <li>air is trapped in the flour/sugar as it is passed through the sieve and this helps the sponge cake to rise/light texture.</li> </ul> <p><b>Beat</b></p> <ul style="list-style-type: none"> <li>air is incorporated into the sponge cake mixture during the beating process which results in the cake rising/light texture.</li> </ul> <p><b>Baking powder/bicarbonate of soda/cream of tartar/self raising flour</b></p> <ul style="list-style-type: none"> <li>the sponge cake will rise when chemicals are exposed to moisture and heat they react to produce gas/CO<sub>2</sub>, this then expands and aerates the product.</li> </ul> <p><b>Or any other valid response.</b></p>	1	<p>Candidates should give <b>one</b> accurate explanation of the method of aeration identified which could be used when making a sponge cake.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for an accurate explanation linked to the method of aeration identified.</li> </ul> <p><i>(up to a maximum of 1 mark)</i></p>

Question	Expected response	Max mark	Additional guidance
(d)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>• ingredients have to be measured accurately to ensure the correct consistency of the ganache</li> <li>• temperature of room during preparation, as this may speed up or slow down thickening of the ganache, therefore the chocolate ganache might not be of a suitable texture/consistency to use</li> <li>• temperature of the cream, as this may speed up/slow down melting of the chocolate, therefore the chocolate ganache might not be of a suitable texture/consistency to use</li> <li>• size of chocolate pieces, as this may speedup/slow down the melting of the chocolate and therefore the chocolate ganache might not be of a suitable texture/consistency to use</li> <li>• quality of the chocolate, as a higher fat content may improve the ability of the chocolate to be incorporated into the ganache, as this may lead to a smoother/glossier end result</li> <li>• time available, as if insufficient time is available, then the process may not be carried out fully and therefore the chocolate ganache might not be of a suitable consistency to use</li> <li>• ingredients should be weighed accurately to get a successful result.</li> </ul> <p><b>Or any other valid response.</b></p>	<b>2</b>	<p>Candidates should give <b>two</b> accurate explanations of the factors which would have to be taken into consideration when making a ganache.</p> <ul style="list-style-type: none"> <li>• Award <b>1 mark</b> for each accurate explanation linked to the making of the ganache.</li> </ul> <p style="text-align: right;"><i>(up to a maximum of 2 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
2.	(a)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>• correct quantity of sugar paste to prevent the sugar paste being too thick/too thin, as if too thin, the cake may break through the sugar paste/leave an untidy/uneven finish on the Madeira cake</li> <li>• correct kneading before use to ensure the sugar paste is pliable/easy to mould and shape without tearing when coating the Madeira cake</li> <li>• correct preparation of adhesive to ensure that the sugar paste sticks to the Madeira cake</li> <li>• correct size of rolling pin to ensure that there are no pressure marks left on the sugar paste to ensure a smooth/even finish</li> <li>• correct rolling out to ensure the sugar paste is of an even thickness before coating, to ensure that the Madeira cake has equal thickness of sugar paste on each surface/side</li> <li>• correct smoothing to prevent uneven surface and smooth upper coat to ensure that the surface is flat and an even appearance</li> <li>• correct trimming of the sugar paste to ensure air cannot penetrate into the Madeira cake and make a neat seal around the bottom edge/allow the Madeira cake to stay fresh longer</li> <li>• Madeira cake covered in a crumb coat before coating with sugar paste to ensure no crumbs in sugar paste.</li> </ul> <p><b>Or any other valid response.</b></p>	3	<p>Candidates should give <b>three</b> accurate explanations that would be important to follow to ensure good results when coating a Madeira cake with sugar paste.</p> <ul style="list-style-type: none"> <li>• Award <b>1 mark</b> for each accurate explanation linked to the coating of the Madeira cake in sugar paste.</li> </ul> <p><i>(up to a maximum of 3 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
	(b)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>• clean crimping tool</li> <li>• practice crimping on spare sugar paste</li> <li>• crimper dipped into icing sugar/cornflour</li> <li>• band on crimper set to correct width</li> <li>• even depth of pattern</li> <li>• evenly spaced crimping</li> <li>• crimping completed on to soft sugar paste.</li> </ul> <p>Or any other valid response.</p>	2	<p>Candidates should describe <b>two</b> relevant points of information describing how to achieve good results when crimping on a cake coated in sugar paste.</p> <ul style="list-style-type: none"> <li>• Award <b>1 mark</b> for each correct description.</li> </ul> <p><i>(up to a maximum of 2 marks)</i></p>

Question	Expected response	Max mark	Additional guidance
(c)	<p>Possible candidate responses could include</p> <p>+ve</p> <ul style="list-style-type: none"> <li>• children like sponge, this is suitable/good as there is less chance of the Madeira cake being wasted</li> <li>• Madeira cake is relatively inexpensive to make, which is suitable/good as other expenses will be needed for the birthday</li> <li>• Madeira cake can be made in advance, this is suitable/good as it can be made when time is available and not rushed on the day it is needed</li> <li>• Madeira cake is easy to cut, which is suitable/good as there is less chance of making a mess/each portion will be made into equal sizes + and can be cut into very small pieces as children often just take a bite of cake so there is less waste <b>(additional mark for developed response)</b></li> <li>• Madeira cake is easy to portion, this is suitable/good as everybody will get an even sized piece of cake</li> <li>• Madeira cake requires limited skills to prepare, this is suitable/good as some people will have limited skills but may want to be able to make their own birthday cake</li> <li>• Madeira cake has a firm structure, this is suitable/good as the firm structure will give a solid base on which to complete any decoration.</li> </ul> <p>-ve</p> <ul style="list-style-type: none"> <li>• crumbs may be present when the Madeira cake is decorated, this is not suitable/bad as the cake crumbs may lead to a poor finish/untidy result</li> <li>• the Madeira cake has a high sugar content, this is not suitable/bad as a high sugar content could lead to tooth decay/overweight children/not meeting current dietary advice</li> <li>• Madeira cake doesn't keep for a long time, this is not suitable/bad as if not all eaten at the birthday may be wasted.</li> </ul> <p><b>Or any other valid response.</b></p>	3	<p>Candidates should give a number of relevant evaluations linked to the suitability of a Madeira cake being used as the base of the birthday cake for a pre-school child.</p> <ul style="list-style-type: none"> <li>• Must show a clear understanding as to the Madeira cake being used as the base.</li> <li>• Include an appropriate judgement about the suitability.</li> <li>• Comment on the impact of the Madeira cake being used as the base for the birthday cake for the pre-school child.</li> <li>• Award <b>1 mark</b> for each accurate evaluative comment.</li> <li>• Award a <b>further mark</b> for any evaluation that is developed.</li> </ul> <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
	(d) (i)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>the icing should have been checked to ensure that it was the correct consistency prior to use</li> <li>room too hot while the drying of the royal icing was being carried out, this should have been completed in a cool area</li> <li>mixture should have been beaten longer to provide a stronger structure and develop the egg albumen</li> <li>pipng bag/nozzle should have been dry to ensure the icing did not become a thinner consistency.</li> </ul>	1	<p>Candidates should describe <b>one</b> relevant point of information describing how the piped stars of royal icing around the bottom of the cake could have been prevented from merging.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for an accurate description linked to each of the stated faults.</li> </ul> <p><i>(up to a maximum of 1 mark)</i></p>
	(ii)	<ul style="list-style-type: none"> <li>sugar paste lettering should have been placed on the cake immediately after cutting</li> <li>sugar paste should have been made pliable before cutting out the letters</li> <li>dried letters should not have been placed on an uneven cake surface</li> <li>avoidance of the use of too much icing sugar to dust the table when cutting the sugar paste lettering.</li> </ul> <p><b>Or any other valid response.</b></p>	1	<p>Candidates should describe <b>one</b> relevant point of information describing how to prevent the sugar paste lettering on the cake from cracking.</p> <p><i>(Up to a maximum of 1 mark)</i></p>

Question		Expected response	Max mark	Additional guidance
3.	(a)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> <li>lemon drizzle tray bake would have a large flat area, therefore easier to portion/ability to adjust portion size to suit different needs</li> <li>lemon drizzle tray bake will be a shallow mixture, therefore will be quick to cook</li> <li>minimum preparation of the tin required for a lemon drizzle tray bake, therefore would be quick to prepare</li> <li>drizzle is easier to apply evenly over the tray bake due to large flat surface area/kept in tin</li> <li>option to be made in large quantities so can be cheaper to make.</li> </ul> <p>Or any other valid response.</p>	2	<p>Candidates should give <b>two</b> accurate explanations of the advantages of making the lemon drizzle cake as a tray bake.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for each accurate explanation linked to the making of the lemon drizzle cake as a tray bake.</li> </ul> <p><i>(up to a maximum of 2 marks)</i></p>

Question	Expected response	Max mark	Additional guidance
(b)	<p>Possible candidate responses could include</p> <p>+ve</p> <ul style="list-style-type: none"> <li>• pleasant flavour, this is good as the lemon drizzle tray bake will be more appealing to eat</li> <li>• better colour, this is good as the lemon drizzle tray bake may have a more appealing appearance and be more likely to be eaten, + this means there will be no wastage as all cake will be eaten (<b>additional mark for developed answer</b>)</li> <li>• butter will extend the shelf life, this is good as the cake will keep for longer</li> <li>• butter retains moisture, therefore keeps cake moist and lasts longer</li> <li>• can be used to grease the tray, this is good as it stops the cake from sticking/allows the cake to be easily removed.</li> </ul> <p>-ve</p> <ul style="list-style-type: none"> <li>• strong, distinctive, unappealing flavour, this is bad, if the lemon drizzle tray bake does not taste pleasant then it might not be eaten/wasted (only accept if taste has not been a +ve)</li> <li>• butter can be expensive, this is bad as if the lemon drizzle tray bake is too expensive to make people on a limited income will not make it using butter</li> <li>• butter is high in saturated fat, this is bad as can lead to health issues/obesity/heart disease</li> <li>• salted butter is high in salt, this is bad as can lead to health issues/high blood pressure/strokes</li> <li>• butter is difficult to cream if not at room temperature, this is bad as the lemon drizzle tray bake will take longer to prepare.</li> </ul> <p><b>Or any other valid response.</b></p>	3	<p>Candidates should give a number of relevant evaluations linked to the use of butter.</p> <ul style="list-style-type: none"> <li>• Must show a clear understanding as to butter being used for the tray bake.</li> <li>• Include an appropriate judgement about the suitability of the butter.</li> <li>• Award <b>1 mark</b> for each accurate evaluative comment.</li> <li>• Award a <b>further mark</b> for any evaluation that is developed.</li> </ul> <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
(c)	(i)	<p>Possible candidate responses could include</p> <p><b>Flour</b></p> <ul style="list-style-type: none"> <li>flour will turn brown/dextrin when baked, leading to an attractive colour/appearance</li> <li>flour will set/coagulate when baked, leading to a firm structure/cake will retain rise</li> <li>gelatinisation/starch in flour absorbs moisture, therefore leads to the sponge in the lemon drizzle tray bake having a soft texture.</li> </ul>	1	<p>Candidates should give <b>one</b> accurate explanation of the functional property of flour when making a lemon drizzle tray bake.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for an accurate explanation of a functional property linked to each of the stated ingredients.</li> </ul> <p><i>(up to a maximum of 1 mark)</i></p>
	(ii)	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>aeration/the ability to trap air in the lemon drizzle tray bake which gives volume/leads to a soft texture/lighter</li> <li>coagulation/protein sets in the lemon tray bake, leading to firm structure</li> <li>flavour/adds flavour to the lemon tray bake, therefore more pleasant to eat</li> <li>nutritional value/adds protein, vitamins, minerals to the lemon drizzle tray bake and therefore can lead to a benefit in relation to dietary needs.</li> </ul> <p>Or any other valid response.</p>	1	<p>Candidates should give <b>one</b> accurate explanation of the functional property of eggs when making a lemon drizzle tray bake.</p> <ul style="list-style-type: none"> <li>Award <b>1 mark</b> for an accurate explanation of a functional property linked to each of the stated ingredients.</li> </ul> <p><i>(up to a maximum of 1 mark)</i></p>

[END OF MARKING INSTRUCTIONS]