



National
Qualifications
2022

2022 Practical Cake Craft

National 5

Finalised Marking Instructions

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General marking principles for National 5 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(s)	Max mark	Additional guidance
1.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> draw round the base of tin on a sheet of greaseproof/baking/parchment/silicone paper cut 2 circles to fit bottom of tins lightly coat the bottom of the tins with melted fat/oil press the circles of paper into the tins to cover the base lightly re-grease the paper with melted fat/oil. <p>Or any other valid response.</p>	2	<p>Candidates should describe two relevant points of information when preparing tins for a Victoria sandwich.</p> <ul style="list-style-type: none"> Award 1 mark for each relevant description. <p><i>(up to a maximum of 2 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <p>Margarine</p> <ul style="list-style-type: none"> will help retain moisture in the Victoria sandwich and so help increase shelf life has a high fat content so will add flavour to the Victoria sandwich will add a yellow golden colour to the Victoria sandwich which will help improve appearance when creamed together with the sugar will trap air which will help the Victoria sandwich to rise/will give a light texture. <p>Baking powder</p> <ul style="list-style-type: none"> reacts with heat and moisture/during baking to produce carbon dioxide/air bubbles/gas which will help the Victoria sandwich to rise adds air/gas to the mixture which will give the Victoria sandwich a light fluffy texture/make it more pleasant to eat acts as a raising agent which will create a light fluffy texture in the baked cake. <p>Or any other valid response.</p>	2	<p>Candidates should give an accurate explanation of a functional property of each of the identified ingredients in a Victoria sandwich.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate explanation of a functional property of margarine in a Victoria sandwich. Award 1 mark for an accurate explanation of a functional property of baking powder in a Victoria sandwich. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected response(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the Victoria sandwich is not strongly flavoured which is good, as it will suit the tastes of most children at the party (one mark for evaluative comment). This will reduce food wastage (additional mark for developed response) the Victoria sandwich has a soft texture which is good as it will be easy for children to eat/less likely to choke the Victoria sandwich can be decorated in a number of ways/is suitable for coating with a number of icings/coatings which is good as the cake can be decorated to suit the theme of the party Victoria sandwich has a fairly short shelf life which is not good as any cake left over after the party may be wasted the Victoria sandwich is high in fat/sugar/calories which is not suitable as parents may want their children to follow a balanced/healthy diet. <p>Or any other valid response.</p>	3	<p>Candidates should give a number of relevant evaluations linked to the suitability of a Victoria sandwich being used at a children's birthday party.</p> <ul style="list-style-type: none"> must show a clear understanding of a fact linked to having a Victoria sandwich for a children's birthday party include an appropriate judgement about the suitability comment on the impact of the Victoria sandwich being used at the children's birthday party. Award 1 mark for each accurate evaluative comment. Award a further mark for any evaluation that is developed. <p><i>(up to a maximum of 3 marks)</i></p>
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> ensure sugar paste is soft/at room temperature to ensure that it is easier to handle/will not crack when modelling the teddy bears knead sugar paste until smooth to ensure a good finish on the modelled teddy bears use edible glue/water/spaghetti to hold parts together to prevent the teddy bear falling apart use modelling tools to create the teddy bear's features to give a realistic/high quality finished result if colouring is being added to sugar paste, ensure that it is incorporated evenly to give a high quality finished result clean work area and hands in between use of different coloured sugar paste on model to ensure a neat finish to model and no dye transfer. <p>Or any other valid response.</p>	2	<p>Candidates should explain two steps to take to ensure good results when creating modelled sugar paste teddy bears.</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 response(s)	Max mark	Additional guidance
	(e)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • butter icing that is cold will be difficult to pipe, and so make it difficult to obtain good results/butter icing at room temperature will be easy to pipe, so make it easier to get good results • butter icing that is too cold will be crumbly and so will give an unprofessional/untidy result/butter icing at room temperature will be a smooth texture and so will produce good results • the piping bag will be difficult to fill with butter icing that is too cold, and may result in wastage/piping bag is easier to fill with butter icing that is at room temperature, so little wastage. <p>Or any other valid response.</p>	1	<p>Candidates should explain why butter icing should be at room temperature before piping onto cupcakes.</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 response(s)	Max mark	Additional guidance
2.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the whisked sponge should be well risen the whisked sponge should be soft to touch when gently pressed the whisked sponge should be a light golden-brown colour the whisked sponge will shrink away from the edge of the tin. <p>Or any other valid response.</p>	2	<p>Candidates should describe two tests for readiness for a whisked sponge.</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> <p>Swiss roll has a close, heavy texture</p> <ul style="list-style-type: none"> the eggs and sugar have been insufficiently whisked which resulted in insufficient air being incorporated into the mixture the flour was not sieved prior to adding, resulting in insufficient air being introduced flour was over folded, resulting in the gluten becoming overworked cold eggs will not incorporate as much air during whisking making the Swiss roll dense/lacking in volume. <p>Swiss roll has cracked</p> <ul style="list-style-type: none"> the cake is placed too high in the oven, resulting in the top being set while the mixture is still rising, causing it to crack the cake has been allowed to cool before rolling up, resulting in the cold cake cracking during the rolling process. <p>Or any other valid response.</p>	2	<p>Candidates should give an accurate explanation of the cause of a close, heavy texture in a Swiss roll. Candidates should give an accurate explanation of the cause of a Swiss roll being cracked.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate explanation for a close, heavy texture in a Swiss roll. Award 1 mark for an accurate explanation for a Swiss roll which has cracked. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected response(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • flour should be sieved into a bowl • fat/butter/margarine should be chilled • fat/butter/margarine should be cut into small pieces before beginning • hands should be cool before beginning to rub in • fat/butter/margarine should be rubbed into the flour using the fingertips • shake the bowl to get any large/remaining lumps to the top of the mixture • continue rubbing in until mixture resembles fine breadcrumbs/no lumps remain • do not over-rub the mixture. <p>Or any other valid response.</p>	3	<p>Candidates should describe three relevant points when using the rubbing in technique.</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>
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • if biscuits are different thicknesses they will not bake evenly, resulting in some being overcooked and some undercooked • thinner biscuits will brown quicker, resulting in uneven colours throughout the batch. <p>Or any other valid response.</p>	1	<p>Candidates should explain why biscuits should be an even thickness for baking.</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 response(s)	Max mark	Additional guidance
3.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the marzipan should be allowed to dry out before applying the sugar paste the cake should be measured using string/strip of greaseproof paper sugar paste should be kneaded/softened prior to rolling sugar paste should be rolled to appropriate size/thickness marzipan should be dampened using alcohol/cooled boiled water prior to applying the sugar paste sugar paste should be supported with rolling pin/hand when being lifted on to marzipan sugar paste should be smoothed on to cake, starting with top of cake sugar paste should be trimmed neatly round base of cake. <p>Or any other valid response.</p>	3	<p>Candidates should describe three relevant points linked to the application of sugar paste on to a cake previously coated in marzipan.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate description. <p><i>(up to a maximum of 3 marks)</i></p>

Question	Expected response(s)	Max mark	Additional guidance
(b)	<p>Possible candidate responses could include:</p> <p>Piping/piping royal icing</p> <ul style="list-style-type: none"> icing/royal icing should be prepared to soft peak consistency to ensure that it will pipe easily/effectively/produce good results piping bag should have a writing nozzle/tip to ensure even/good results all letters should be an even size to ensure a professional result/good quality finish. <p>Letter Cutters/tappits</p> <ul style="list-style-type: none"> sugar paste should be rolled out to an appropriate/even thickness to ensure a good quality result/that it is not too thick for the tappits dip cutters/tappits in icing sugar before use to prevent sugar paste sticking to cutter/tappit cutters/tappits should be pressed firmly into the sugar paste to ensure an even/neat edge on the letters letters should be applied using edible glue to ensure that they stay in place/so that the adhesive does not show/spoil the effect. <p>Embossing</p> <ul style="list-style-type: none"> dip embossing tool in icing sugar/cornflour before use to prevent sugar paste sticking to embossing tool apply even pressure to embossing tool to ensure even finish. <p>Stencilling</p> <ul style="list-style-type: none"> the sugar paste should be dry/hard before applying stencils to prevent colour running do not move the stencil until colour is dry to prevent smudging. <p>Or any other valid response.</p>	3	<p>Candidates should name one appropriate technique used to apply lettering to a cake.</p> <p>Candidates should explain how this technique should be carried out.</p> <ul style="list-style-type: none"> Award 1 mark for correctly naming an appropriate technique. <i>(up to a maximum of 1 mark)</i> Award 1 mark for each accurate explanation. <i>(up to a maximum of 2 marks)</i>

Question		Expected response(s)	Max mark	Additional guidance
	(c)	Possible candidate responses could include: <ul style="list-style-type: none"> royal icing edible glue/confectioner's glaze/varnish water. 	1	Candidates should name one suitable adhesive for applying small sugar paste flowers to a cake. <ul style="list-style-type: none"> Award 1 mark for correct identification. <p style="text-align: right;"><i>(up to a maximum of 1 mark)</i></p>

[END OF MARKING INSTRUCTIONS]