

Area to be marked	Possible marks	Pupils' names							
Lemon Roulade									
Preparation									
Preparation of tin	1								
Whisking of cream to piping consistency — stage 10	1								
Cream reserved for piping	1								
Total	3								
Preparation and assembly of sponge									
Double sieving of flour	1								
Whisking of eggs, sugar and extract until thick and creamy	1								
Folding of flour — evenly	2								
— unevenly	1								
— stirred/overfolded	0								
Mixture spread evenly in tin	1								
Turned onto sugared greaseproof paper	1								
Paper removed without breaking sponge	1								
Cooled before trimming	1								
Trimmed with minimal waste	2								
— excessively trimmed	1								
— not trimmed	0								
Rolled with paper	1								
Lemon curd spread evenly	1								
Cream spread evenly on lemon curd	1								
Re-rolling	1								
Piping — neat and even	2								
— uneven	1								
— no piping	0								
Icing sugar — dusted	1								
— coated/no icing sugar	0								
Sub total	17								
Service									
Served on a clean plate at room temperature	1								
Appearance — round, tightly rolled	2								
— rolled with minimal cracks	1								
— rolled with large cracks/not rolled	0								
Piping — to show 4 even portions	1								
— uneven portions/no portions shown	0								
Texture of sponge — light	1								
— heavy	0								
Overall taste of roulade	1								
Sub total	6								
Total for Lemon Roulade	26								
Professional Practice									
Safety	3								
Hygiene	4								
Total	7								
Overall total	70								