

FOR OFFICIAL USE



National
Qualifications
2022

Mark

X876/75/01

Practical Cake Craft

WEDNESDAY, 18 MAY

1:00 PM – 1:45 PM



* X 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.



* X 8 7 6 7 5 0 1 0 1 *

Total marks — 25
Attempt ALL questions

1. (a) Describe **two** steps that should be followed when preparing tins for a Victoria sandwich.

2

Step 1 _____

Step 2 _____

- (b) Explain **one** functional property of each of the following ingredients in the manufacture of a Victoria sandwich.

2

Margarine _____

Baking powder _____

- (c) Evaluate the suitability of a Victoria sandwich for a children's birthday party.

3



1. (continued)

- (d) Sugar paste teddy bears are often used to decorate children's birthday cakes. Explain **two** steps that should be taken when modelling teddy bears from sugar paste to ensure good results.

2

Step 1 _____

Step 2 _____

- (e) Explain why butter icing should be at room temperature before piping onto cupcakes.

1



2. (a) Describe **two** tests for readiness for a whisked sponge.

2

Test 1 _____

Test 2 _____

(b) Explain why each of the following faults may occur in a Swiss roll.

2

The Swiss roll has a close, heavy texture _____

The Swiss roll has cracked _____

(c) Rubbing in is often used when making biscuits.

Describe **three** points to consider when rubbing in to ensure good results.

3

Point 1 _____

Point 2 _____

Point 3 _____

(d) Explain why all biscuits should be an even thickness for baking.

1



3. (a) Describe **three** steps involved in the application of sugar paste to a rich fruit cake that has previously been coated in marzipan.

3

Step 1 _____

Step 2 _____

Step 3 _____

(b) Name **one** technique used to apply lettering to a cake.
Explain **two** ways to ensure good results when using this technique.

3

Technique _____

Explanation 1 _____

Explanation 2 _____

(c) Name a suitable adhesive for applying small sugar paste flowers to cake which has been covered in sugar paste.

1

[END OF QUESTION PAPER]



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ADDITIONAL SPACE FOR ANSWERS



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