

FOR OFFICIAL USE



National  
Qualifications  
2018

Mark

**X838/75/01**

**Hospitality: Practical Cake Craft**

THURSDAY, 24 MAY

1:00 PM – 1:45 PM



\* X 8 3 8 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 3 8 7 5 0 1 0 1 \*

Total marks — 25  
Attempt ALL questions.

Question 1

- (a) Describe **three** steps that should be followed when preparing and lining a Swiss roll tin.

3

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

Step 3 \_\_\_\_\_

\_\_\_\_\_

- (b) Explain **one** reason why eggs and sugar should be fully whisked together when making a Swiss roll.

1

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (c) Explain **one** functional property of each of the following ingredients in the manufacture of a sponge cake.

2

Fat \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Flour \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



## Question 1 (continued)

- (d) Describe how buttercream should be applied to a Swiss roll as a coating.

3

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## Question 2

- (a) State the gas baking powder produces during the baking process.

1

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- (b) Explain why raspberry jam would **not** be a suitable adhesive when applying marzipan to a cake.

1

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- (c) Describe **three** stages involved in colouring sugar paste with colouring to ensure an even colour.

3

Stage 1 \_\_\_\_\_

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Stage 2 \_\_\_\_\_

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Stage 3 \_\_\_\_\_

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\* X 8 3 8 7 5 0 1 0 3 \*

**Question 2 (continued)**

- (d) Explain **one** way of preventing sugar paste sticking to the fine detail of commercial aids.

1

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**Question 3**

- (a) Evaluate the suitability of a heavily-fruited cake as a wedding cake.

3

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- (b) Describe how a heavily-fruited cake should be stored once it has been baked and removed from a cake tin.

2

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\* X 8 3 8 7 5 0 1 0 4 \*

## Question 3 (continued)

- (c) Explain **two** benefits of soaking dried fruit before making a heavily-fruited cake.

2

Benefit 1 \_\_\_\_\_

\_\_\_\_\_

Benefit 2 \_\_\_\_\_

\_\_\_\_\_

- (d) Explain **three** stages involved in the preparation and rolling of marzipan prior to coating a rich fruit cake with sugar paste.

3

Stage 1 \_\_\_\_\_

\_\_\_\_\_

Stage 2 \_\_\_\_\_

\_\_\_\_\_

Stage 3 \_\_\_\_\_

\_\_\_\_\_

[END OF QUESTION PAPER]



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