

FOR OFFICIAL USE



National
Qualifications
2019

Mark

X838/75/01

Hospitality: Practical Cake Craft

TUESDAY, 7 MAY
1:00 PM – 1:45 PM



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.



Total marks — 25
Attempt ALL questions

MARKS DO NOT WRITE IN THIS MARGIN

1. (a) State **two** rules to follow to ensure accurate results when using scales to weigh ingredients in the preparation of a baked sponge cake.

2

Rule 1 _____

Rule 2 _____

- (b) Describe **two** tests that would indicate that the creaming process was completed successfully when making a sponge cake.

2

- (c) (i) Identify a method of aerating other than 'creaming' which could be used when making a baked sponge cake.

1

- (ii) Explain how this method of aeration adds air into a sponge cake.

1



* X 8 3 8 7 5 0 1 0 2 *

1. (continued)

- (d) Explain **two** factors that would have to be taken into consideration when making a chocolate ganache.

2

2. (a) Explain **three** steps that would be important to ensure good results when coating a Madeira cake with sugarpaste.

3

Step 1 _____

Step 2 _____

Step 3 _____

- (b) Describe **two** rules to follow to achieve good results when using crimping as a decorative finish on a cake coated in sugarpaste.

2



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

2. (continued)

- (c) Evaluate the suitability of a Madeira cake being used as the base of a birthday cake for a pre-school child.

3

- (d) Describe how each of the following faults could have been avoided while decorating a birthday cake.

- (i) Stars piped with royal icing around the bottom of the cake have merged.

1

- (ii) The sugarpaste lettering on the cake has cracked.

1



3. (a) Explain **two** advantages of making a lemon drizzle cake as a tray bake.

2

Advantage 1 _____

Advantage 2 _____

(b) Evaluate the use of butter when making the lemon drizzle tray bake.

3

(c) Explain **one** functional property of each of the following when making a lemon drizzle tray bake.

(i) Flour _____

1

(ii) Egg _____

1

[END OF QUESTION PAPER]



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MARKS

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ADDITIONAL SPACE FOR ANSWERS



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MARKS

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