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National
Qualifications
2023

Mark

X876/75/01

Practical Cake Craft

WEDNESDAY, 31 MAY

12:30 PM – 1:15 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 taken to prepare the oven for baking a madeira cake. 2

Step 1: _____

Step 2: _____

- (b) Explain why a double layer of greaseproof paper would be used to line a tin for a madeira cake. 1

- (c) Explain the purpose of the creaming process when making a madeira cake. 1

- (d) Explain **two** functional properties of sugar in a madeira cake. 2



1. (continued)

(e) A madeira cake has been baked and is peaked and cracked on the top. Describe **two** reasons why this might have happened.

2

[Turn over



2. (a) Explain why biscuits should be allowed to cool down slightly on the baking tray after being removed from the oven.

1

(b) Evaluate the use of cupcakes for a charity coffee morning.

3



2. (continued)

(c) (i) State the name of the decorating technique pictured below:

1



(ii) Explain **two** steps to ensure good results when carrying out this technique.

2

[Turn over

3.

Sugarpaste

How to use:

- Knead the icing until pliable and roll out on a surface lightly dusted with icing sugar.
- To cover a marzipanned cake slightly moisten the marzipan with cooled boiled water.
- If the cake is not covered in marzipan brush it with cooled boiled jam, preferably apricot to ensure the icing does not slip.
- Lift the icing using the rolling pin and drape over the cake.
- Smooth into position with the palm of your hand working away from the centre to the edge and down the sides.
- Trim away any excess icing.

(a) Evaluate the instructions above found on a packet of sugar paste.

3

(b) Describe **two** different methods of applying lettering to a sugar paste coated cake.

2

Method 1: _____

Method 2: _____



3. (continued)

(c) Eggs, sugar and flour are used to make a swiss roll.

Explain **three** stages involved in preparing the mixture.

3

Stage 1: _____

Stage 2: _____

Stage 3: _____

(d) Describe **two** steps to be taken when filling a swiss roll with fresh whipped cream.

2

Step 1: _____

Step 2: _____

[END OF QUESTION PAPER]



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ADDITIONAL SPACE FOR ANSWERS



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