



FOR OFFICIAL USE

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National
Qualifications
2025

Mark

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X876/75/01**Practical Cake Craft**

FRIDAY, 2 MAY

1:30 PM – 2:15 PM



* X 8 7 6 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

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Town

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Forename(s)

--

Surname

--

Number of seat

--

Date of birth

Day

--	--

Month

--	--

Year

--	--

Scottish candidate number

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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 to prepare the oven for baking a Madeira cake.

2

Step 1 _____

Step 2 _____

- (b) Explain **one** functional property of each of the following ingredients in a Madeira cake.

2

Caster sugar _____

Eggs _____

- (c) Explain the purpose of the creaming process in the preparation of a Madeira cake.

1

- (d) Describe **two** points which would ensure the correct storage of a Madeira cake.

2

Point 1 _____

Point 2 _____



* X 8 7 6 7 5 0 1 0 2 *

2. (a) Describe **three** steps that should be followed when covering a cake drum with sugar paste.

3

Step 1 _____

Step 2 _____

Step 3 _____

- (b) Identify **one** baked product that could be made using the melting method.
Describe **two** points to consider to ensure good results when using the melting method.

3

Baked product _____

Point 1 _____

Point 2 _____

- (c) Explain **three** factors which would ensure good results when preparing royal icing for piping.

3

Factor 1 _____

Factor 2 _____

Factor 3 _____



* X 8 7 6 7 5 0 1 0 3 *

3. (a) Explain why the following faults may occur in the production of a sponge cake.

3

(i) The cake has sunk in the middle _____

(ii) The cake has a sugary crust on top _____

(iii) The cake has a thick dark brown edge _____

(b) Explain **three** steps to ensure good results when filling a sponge cake with buttercream.

3

Step 1 _____

Step 2 _____

Step 3 _____



3. (continued)

- (c) Evaluate the suitability of chocolate ganache as a coating for an 18th birthday cake.

3

[END OF QUESTION PAPER]



MARKS

DO NOT
WRITE IN
THIS
MARGIN

ADDITIONAL SPACE FOR ANSWERS



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ADDITIONAL SPACE FOR ANSWERS



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