

Question 2 - Candidate 1

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2.	<p>Aeration is used in baked products by introducing air into a mixture to form a lighter mixture. This is good as it means products such as cakes will have a lighter finish to the sponge and therefore taste better.</p> <p>Sieving is a type of aeration. This happens air traps into the flour particles to form a lighter mixture in baked products such as cakes. Making better textured cakes.</p> <p>Whisking is also a type of aeration. This is when egg is mixed and stretched so that air can trap into the egg mixture and make the mixture lighter and more voluminous which is good for baked products such as cakes.</p>

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	as it means they'll have a lighter finishing texture.
	<ul style="list-style-type: none"> • <u>Redding in</u> is the process in which fat^{fat} molecules are coated by the fat molecules and air is trapped to create a mixture that is lighter and holds better. This is good as as it means the ^{Baked Product} cake will not be too dense.
	<ul style="list-style-type: none"> • Binding is used in baking products to ensure that the mixture and structure of baked products such as Bury cakes, stay together.
	<ul style="list-style-type: none"> • Coagulation is using eggs to hold together a structure due to the protein in the egg permanently going from a liquid to solid state. This could be good for baked products such as Quiche

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as it means they will not curdle.	
• Crystallisation is when sugar and	
boiling water combine to create	
a thick syrup such as jam.	
This could be used in a	
baked product such as a	
Victoria sponge cake as the	
jam in the middle can be	
crystallised ensuring the jam is	
the right texture and consistency.	
• Caramelisation involves sugar	
being exposed to dry heat	
and changing the colour of the	
product to a darker brown.	
This can be used in baking	
products such as creme brulee	
to give the it a darker	
golden colour on top. This is	
good as it makes the	

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	product more aesthetically pleasing.
	<ul style="list-style-type: none"> Dextrinisation is the starch process where starch is flour is exposed to dry heat and the starch causes the mixture to turn to a more brown colour. This is good as it means the product will be more aesthetically pleasing. This could be used when baking a cake to give it a finished colour. Emulsifying is the use of egg yolks to help mix oil with another liquid without it separating. This can be used when baking at cakes as it will allow all ingredients to mix together and

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Not Separate, making a smooth and consistent mixture can be made for cakes.

• Fermentation is when yeast is used to create carbon dioxide and alcohol when baking bread. This is used as it means the bread will be made with the right texture, consistency and flavour. Meaning the bread will taste good.

Question 2 – Candidate 2

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	F - One of the biggest ingredients
	used in the manufacturing of
	baked goods is flour
	O - This is good
	C - There There are many types of
	flours, all with slightly
	different purposes and for use
	in different types of goods.
	C - In the making of breads,
	the manufacturer will often
	opt for strong flour. This is
	because strong flour has a
	higher gluten content than
	other flours making it perfect
	to achieve a well risen, light
	and airy bread.
	C - This happens as the gluten
	stretches during the resting of
	dough, holding the gas in

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air bubbles inside of the dough more effectively, ~~with~~ ~~less rise of~~ allowing the dough to expand and achieve the desired light structure and texture.

C- Self-raising flours are often used in cakes, muffins and cupcakes.

C- Self-raising flour is used as an alternative to flour and yeast, containing baking powder which allows the baked product to achieve a good rise with a light and airy texture without the use of yeast which can leave a particular taste.

C- As such, self-raising flour is

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	mostly used in sweet baked goods
	C - Another type of flour is plain flour, which does not contain any raising agent and so is used in baked goods in which a rise is not desirable, such as, cookies, bread , pastry cases, and strawberries pastries.
	C - Flours contain gluten which acts as a binding agent in baked goods so that a stable structure can be achieved
	C - This is why when making gluten-free products many struggle with avoiding the creation of a crumbly and

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producing a sweet product
that tastes good to consumers

C - Sugar also works as a
structural ingredient as it
can be used in the process
of aeration.

C - Aeration is when sugar and a
fat (e.g. eggs) are beaten
together in order to trap air
(e.g. sugar and eggs are beaten
together to form meringue)

C - This is another method used
to achieve light and airy
textures in baked goods

C - Sugar is also used to add
colour to baked goods as
it undergoes caramelisation
when exposed to heat, producing
a golden brown colour

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	<p>F - Eggs are another main ingredient in the manufacturing of baked goods</p>
	<p>O - Eggs are important for structure</p>
	<p>C - Eggs are often used in baked goods, such as cakes, in order to act as binding agents.</p>
	<p>C - By beating eggs into a cake batter the egg proteins are stretched and act to hold the structure of the product together so that the baked good achieves a stable and structure, avoiding a crumbly texture.</p>