

Candidate evidence

Total marks — 25
Attempt ALL questions

1. (a) Describe two steps that should be followed when preparing tins for a Victoria sandwich. 2

Step 1 Grease the tin with a fat like margarine or oil.

Step 2 Line the tin with greaseproof paper.

- (b) Explain one functional property of each of the following ingredients in the manufacture of a Victoria sandwich. 2

Margarine Adds air to the Victoria sandwich because when creamed with sugar this traps air in the mixture.

Baking powder Helps the Victoria sandwich rise because when the baking powder is added to a cake mixture then cooked, it produces CO₂ which makes the cake rise.

- (c) Evaluate the suitability of a Victoria sandwich for a children's birthday party. 3

A Victoria sandwich is simple to make. This is good because parents can make the cake at home which can prevent the need to spend money on a professional.

A Victoria sandwich is not dense. This is bad because it may not have the strength to hold up a lot of decorations that may be added to it.

Children like sponge. This is good because it means that the Victoria sandwich will not have many leftovers thus preventing waste.

A Victoria sandwich is cheap to make. This is good because the cake will be affordable for parents on a budget to make.

1. (continued)

- (d) Sugar paste teddy bears are often used to decorate children's birthday cakes.
Explain two steps that should be taken when modelling teddy bears from sugar paste to ensure good results. 2

Step 1 The sugar paste teddy bears should be made on a clean work surface because
this will ensure that there are no crumbs on them which will make them look bad.

Step 2 Colourings should be added evenly because otherwise this can lead to the sugar
paste teddy bears having a marbled look to them rather than a solid colour.

- (e) Explain why butter icing should be at room temperature before piping onto cupcakes. 1

Butter icing should be at room temperature because if the butter icing is too warm
this can lead to it being too soft or even melted when piping which will not look good
on the cupcakes.

2. (a) Describe two tests for readiness for a whisked sponge. 2

Test 1 The sponge should look golden brown on top.

Test 2 When pressed the sponge should spring back up.

(b) Explain why each of the following faults may occur in a Swiss roll. 2

The Swiss roll has a close, heavy texture The Swiss roll may have too much flour, this can happen if the mixture becomes too thick as it will be heavier once cooked.

The Swiss roll has cracked The Swiss roll could have over risen as this can be caused by too much baking powder in the mixture causing it to over rise and crack on top.

(c) Rubbing in is often used when making biscuits.
Describe three points to consider when rubbing in to ensure good results. 3

Point 1 Ensure that hands are not too warm.

Point 2 Ensure that only the tips of your fingers are being used.

Point 3 Ensure that the mix is not over rubbed in.

(d) Explain why all biscuits should be an even thickness for baking. 1

If biscuits are not an even thickness for baking this can lead to some of the biscuits cooking before others and this can lead to either some being over done or some biscuits being under done.

3. (a) Describe three steps involved in the application of sugar paste to a rich fruit cake that has previously been coated in marzipan.	3
Step 1 <u>Ensure that the marzipan is on smoothly.</u>	

Step 2 <u>Ensure the sugar paste is rolled out enough to cover the cake.</u>	

Step 3 <u>Ensure that no crumbs are on the outside of the sugar paste.</u>	

(b) Name one technique used to apply lettering to a cake. Explain two ways to ensure good results when using this technique.	3
Technique <u> piping </u>	

Explanation 1 <u>The correct nozzle should be chosen because if the incorrect nozzle is chosen then the lettering would come out and not look like the letters it is intended to.</u>	

Explanation 2 <u>This type of icing should be of the correct consistency because if the icing is too runny the letters will merge together and if its too thick it will not come out the piping bag well.</u>	

(c) Name a suitable adhesive for applying small sugar paste flowers to cake which has been covered in sugar paste.	1
<u>Royal icing.</u>	
