

Commentary on candidate evidence

The evidence for this candidate has achieved the following marks for each question in the question paper.

Question 1(a)

The candidate was awarded **2 marks** because they correctly described two stages involved in the preparation of sandwich tins: grease the tin and line the tin with greaseproof paper.

Question 1(b)

The candidate was awarded **0 marks** for their first response. Although they have correctly identified that *margarine* 'when creamed with sugar this traps air in' there is no explanation. **1 mark awarded** for their second response because they correctly explained that CO₂ will allow the cake to rise when cooked.

Question 1(c)

The candidate was awarded **2 marks** because they made two valid evaluative comments.

Comment 1: 'simple to make' (stated fact), 'good' (made a judgment) and 'parents can make the cake at home avoiding the need to spend money on a professional' (consequence).

NB: 'parents can make at home' would not be enough on its own as there is no guarantee that all parents could make it at home.

Comment 2: **0 marks** awarded as the fact is incorrect.

Comment 3: 'Children like sponge'(stated fact), 'This is good' (made a judgement) and 'will not have many leftovers thus preventing waste' (consequence).

Comment 4: **0 marks** awarded as this is a repeat of the first comment.

Question 1(d)

The candidate was awarded **2 marks** as they have correctly explained two points to ensure good results when modelling sugar paste bears – 'clean work surface', 'no crumbs on them' and 'Colourings should be added evenly' to avoid 'a marbled look to them rather than solid colour'.

Question 1(e)

The candidate was awarded **1 mark** because they have correctly explained why butter icing should be at room temperature 'if the butter icing is too warm this can lead to it being too soft...when piping which will not look good...'.

Question 2(a)

The candidate was awarded **2 marks** because they have correctly identified two tests for readiness: 'golden brown on top' and should spring back up when pressed.

Question 2(b)

The candidate was awarded **0 marks** because they have not given a correct explanation for either of the faults in a Swiss Roll.

Question 2(c)

The candidate was awarded **3 marks** because they have correctly described three steps to take to carry out rubbing in to ensure good results – ‘ensure that hands are not too warm’, ‘only the tips of the fingers are being used’ and ‘not over rubbed in’.

Question 2(d)

The candidate was awarded **1 mark** because they have correctly explained why biscuits should be an even thickness – ‘this can lead to some of the biscuits cooking before others’ so some will be overdone and some underdone.

Question 3(a)

The candidate was awarded **1 mark** for one correct description of application of sugar paste.

0 marks awarded for the first step as this is related to the marzipan not the sugar paste. The second step ‘rolled out enough to cover the cake’ is correct and was awarded a mark. **0 marks** awarded for the third step as this is incorrect.

Question 3(b)

The candidate was awarded **3 marks** because they have correctly identified ‘piping’ as an appropriate method of applying lettering and provided two accurate explanations on how to carry it out: use the ‘correct nozzle’ otherwise letters will not look like intended and ‘icing should be of the correct consistency’ as letters will merge together if too runny.

Question 3(c)

The candidate was awarded **1 mark** because they have correctly identified ‘Royal icing’ as a suitable adhesive for small sugar paste flowers.

Total marks awarded 19/25