

# Candidate 1 evidence

		MARKS	DO NOT WRITE IN THIS MARGIN
Total marks — 25			
Attempt ALL questions.			
<b>Question 1</b>			
(a)	Describe three steps that should be followed when preparing and lining a Swiss roll tin.	3	
	Step 1 <u>The Swiss roll tin should be lightly greased with vegetable oil</u>		
	Step 2 <u>Greaseproof paper should be placed under the tin and with a pencil traced around tin.</u>		
	Step 3 <u>There should be at least 2cm extra paper around the traced rectangle which should be fold to cover the sides of the tin. The corners should be slit*</u>		
(b)	Explain one reason why eggs and sugar should be fully whisked together when making a Swiss roll.	<sup>back</sup> Page 1	
	<u>The eggs and sugar should be whisked together so that air is whisked in the mixture to give the cake a light &amp; fluffy texture. Its also to combine the ingredients.</u>		
(c)	Explain one functional property of each of the following ingredients in the manufacture of a sponge cake.	2	
	Fat <u>A functional property of fat is to provide flavour to a cake and shortness due to the starch in fats</u>		
	Flour <u>A functional property of flour is to provide structure to the cake.</u>		

		MARKS	DO NOT WRITE IN THIS MARGIN
<b>Question 1 (continued)</b>			
(d)	Describe how buttercream should be applied to a Swiss roll as a coating.	3	
	<p>The Swiss roll should be rolled up and cooled before applying buttercream. A thin layer of buttercream, known as a "crumbcoat" should be applied and <del>set</del> cooled to give the surface of the cake a "smooth" base to add a second layer of thicker buttercream with a piping bag or palette knife.</p>		
<b>Question 2</b>			
(a)	State the gas baking powder produces during the baking process.	1	
	Carbon dioxide		
(b)	Explain why raspberry jam would not be a suitable adhesive when applying marzipan to a cake.	1	
	Raspberry jam would not be a good adhesive as the raspberry seeds would show through the marzipan and also its too thick a consistency.		
(c)	Describe three stages involved in colouring sugar paste with colouring to ensure an even colour.	3	
	<p>Stage 1 Use a cocktail stick and dip it into coloured gel and pierce the cocktail stick all around the ball of sugar paste.</p> <p>Stage 2 knead the sugar paste until there is no streaks or uneven colour.</p> <p>Stage 3 Roll the sugar paste out to see if there <del>are</del> is any unmixed colouring.</p>		

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## Question 2 (continued)

- (d) Explain one way of preventing sugar paste sticking to the fine detail of commercial aids.

1

A way you can prevent the sugar paste from sticking to the fine detail of commercial aids is by coating the inside of the commercial aid in a light coating of icing sugar powder or corn flour to add a dryness and make it less sticky.

## Question 3

- (a) Evaluate the suitability of a heavily-fruited cake as a wedding cake.

3

A heavily-fruited cake is suitable as a wedding cake as it can be made far in advance and keeps well for longer. Guests can take pieces away and don't need to eat it on the night since it keeps well. Fruit cake is known to be favoured by those with a more mature palette and its mainly adults at weddings so it suits its target market.

- (b) Describe how a heavily-fruited cake should be stored once it has been baked and removed from a cake tin.

2

Once the heavily-fruited cake has been baked and removed from the tin it should be wrapped in cling film and put in an airtight tin and stored in a cool, dry place.

Question 3 (continued)		MARKS	DO NOT WRITE IN THIS MARGIN
(c)	Explain two benefits of soaking dried fruit before making a heavily-fruited cake.	2	
	Benefit 1 <u>Soaking the fruit in rum or orange juice adds flavour to the cake.</u>		
	Benefit 2 <u>Soaking the fruit adds moisture to the fruit and helps it stay moist and not dry.</u>		
(d)	Explain three stages involved in the preparation and rolling of marzipan prior to coating a rich fruit cake with sugar paste.	3	
	Stage 1 <u>The marzipan should be kneaded to ensure there are no cracks or dry parts in it.</u>		
	Stage 2 <u>It should be rolled out to the thickness of a 1p coin so its not too thick but not so thin it rips.</u>		
	Stage 3 <u>The marzipan should have a light coating of icing sugar on the marzipan - and rolling pin so its not sticky and doesnt rip when being smoothed out onto the cake.</u>		

[END OF QUESTION PAPER]

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ADDITIONAL SPACE FOR ANSWERS

Q1 a) The corners should be slit to that the paper can be easily placed in the tin with the folder paper up against the inside of the tin.