

# Commentary on candidate evidence

The evidence for these candidates has achieved the following marks for each question of this course assessment component.

## Candidate 1

### Question 1(a)

The candidate was awarded **3 marks** because the candidate described the following:

- ◆ the swiss roll tin should be lightly greased with vegetable oil
- ◆ pencil traced around the tin, there should be at least 2cm extra paper around the traced rectangle
- ◆ the corners should be slit so that the paper can be easily placed in the tin with the folded paper up against the inside of the tin

The candidate has correctly described how to achieve the correct size of greaseproof paper over steps 2 and 3. If the candidate had only stated step 2, Greaseproof paper should be placed under the tin and with a pencil traced around the tin, this would not have been sufficiently detailed as it not an adequate size.

### Question 1(b)

The candidate was awarded **1 mark** because the candidate gave the explanation that eggs and sugar should be whisked together so that air is whisked in the mixture to give a light and fluffy texture.

### Question 1(c)

The candidate was awarded **0 marks**. The candidate did correctly identify the functional property of fat is to provide flavour to a cake. However, the candidate did not give an explanation. If the candidate had added, so the sponge cake will taste better, then they would have been awarded a mark. The candidate identified that flour can provide structure to the cake but did not provide an explanation.

### Question 1(d)

The candidate was awarded **3 marks** because they described three points of information:

- ◆ the swiss roll should be rolled up and cooled before applying buttercream
- ◆ thin layer of buttercream should be applied 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

### Question 2(a)

The candidate was awarded **1 mark** for a correct response, Carbon Dioxide.

### Question 2(b)

The candidate was awarded **1 mark** because the candidate explained raspberry jam would not be a good adhesive as the candidate identified that there were raspberry seeds and explained that these would show through the marzipan. If the candidate had referred to the seeds as lumps they would not be awarded a mark.

### Question 2(c)

The candidate was awarded **2 marks** because they described the following:

- ◆ use a cocktail stick and dip it into coloured gel and pierce the cocktail stick all around the ball of sugarpaste
- ◆ knead the sugarpaste until there is no streaks or uneven colour

The candidates made a third point, however this was not awarded a mark because it was a repeat of point two, checking for unmixed colour.

### Question 2(d)

The candidate was awarded **1 mark** for an accurate explanation of coating the inside of the commercial aid in a light coating of cornflour to make it less sticky.

### Question 3(a)

The candidate was awarded **2 marks** because the candidate has stated a fact – it can be made far in advance and keeps well for longer, has made a judgement – is suitable, and given a consequence – guests can take pieces away and don't need to eat it on the night since it keeps well. The candidate stated a fact that – it's mainly adults at weddings, has made a judgement – fruit cake is known to be favoured by those with a more mature palette, and given a consequence - it suits its target market.

### Question 3(b)

The candidate was awarded **2 marks** because they described the following:

- ◆ it should be wrapped in cling film
- ◆ put in an airtight tin

The candidate gained maximum marks but also correctly described:

- ◆ stored in a cool dry place

### Question 3(c)

The candidate was awarded **2 marks** because the candidate identified that:

- ◆ soaking fruit in rum or orange juice adds flavour
- ◆ soaking the fruit adds moisture and explained this helps it stay moist and not dry

### Question 3(d)

The candidate was awarded **3 marks** because the candidate explained the following:

- ◆ marzipan should be kneaded to ensure there are no cracks or dry parts in it
- ◆ rolled out to the thickness of a £1 coin so its not too thick or so thin it rips
- ◆ marzipan and rolling pin should have a light coating of icing sugar so its not sticky

**Total mark 21/25**

## Candidate 2

### Question 1(a)

The candidate was awarded **3 marks** because the candidate described the following:

- ◆ grease the tin using butter or oil
- ◆ measure a square of greaseproof paper 2.5cm bigger than the tin
  - cut diagonally in from each corner to meet the tin
- ◆ again, oil the tin to prevent sticking

### Question 1(b)

The candidate was awarded **1 mark** because the candidate explained that mechanical aeration allowed the cake to rise and remain light and fluffy.

### Question 1(c)

The candidate was awarded **2 marks** because the candidate identified that fat has the ability to trap air bubbles when mixed with sugar and explained this helps the cake to rise. The candidate identified that proteins in flour known as gluten have the ability to stretch and explained this helps the cake to gain structure when they set.

### Question 1(d)

The candidate was awarded **2 marks** because the candidate described the following:

- ◆ firstly the cake should be left to be fully cool
- ◆ buttercream could be piped on or spread on using a palette knife

### Question 2(a)

The candidate was awarded **0 marks** because it was an inaccurate response.

### Question 2(b)

The candidate was awarded **0 marks** because the candidate identified raspberry seeds which is a valid response, however, they did not give an appropriate explanation.

### Question 2(c)

The candidate was awarded **3 marks** for describing:

- ◆ using a stick apply a small amount of colour gel
- ◆ folding the icing on top of itself
- ◆ continue the process until fully incorporated and no marble effect

### Question 2(d)

The candidate was awarded **1 mark** for an accurate explanation of using cornstarch or icing sugar to create a barrier and prevent sticking.

### Question 3(a)

The candidate was awarded **2 marks** because they have provided two evaluative statements. Candidate has stated a fact, - is traditional for a wedding, has made a judgement, - is suitable, and given a consequence of the fact, - guests would expect it and enjoy it. Candidate has stated a fact, - heavily fruited cakes have a long shelf life, - has made a judgement, - is suitable, - and given a consequence of the fact, - cake would not go to waste if it's not all eaten on the night.

### Question 3(b)

The candidate was awarded **1 mark** for describing:

- ◆ wrapped in cling film to prevent the air from drying it out

Response one, out of direct sunlight & at room temperature, was not a valid answer as insufficient detail.

### Question 3(c)

The candidate was awarded **1 mark** because the candidate identified, - soaking allows fruit to gather moisture and expand and explained this prevented the cake being too dry. Response two was not sufficiently detailed for a question that asks candidate to explain.

### Question 3(d)

The candidate was awarded **2 marks** because they explained the preparation and rolling of marzipan prior to coating. Stage 1 - Add a small amount of icing sugar to the surface it will be rolled on to prevent sticking. Stage 3 – using pre-cut string that is measured to fit the height and around the cake. Stage 2 roll out marzipan to circular was not explained fully for the mark.

**Total mark 18/25**

## Candidate 3

### Question 1(a)

The candidate was awarded **3 marks** due to the following:

- ◆ The candidate has described that they will cut the paper to an adequate size to fit the base and sides of the tin.
- ◆ The candidate has described the greasing of the tin mainly when this should be done – prior to the grease proof paper going in.
- ◆ The candidate has described the re-greasing of the tin.

### Question 1(b)

The candidate was awarded **1 mark** because they have given a brief explanation of the reason for whisking the eggs and sugar. They have worded it negatively but still made a valid point showing their understanding.

### Question 1(c)

The candidate was awarded **0 marks** because the candidate did not give an accurate explanation of the functional properties of fat or flour. In addition neither responses were explanations

### Question 1(d)

The candidate was awarded **1 mark** because they have described that the Swiss roll should be evenly coated.

### Question 2(a)

The candidate was awarded **0 marks** because this is an incorrect response – the name of the gas is required not what the baking powder will do.

### Question 2(b)

The candidate was awarded **0 marks** because this is an incorrect response. Raspberry jam would be 'sticky' enough to hold the marzipan in place however it

is an inappropriate adhesive due to the possibility that the seeds would show through. The candidate could have also commented on the flavour being too strong or not complementing the cake/marzipan.

### Question 2(c)

The candidate was awarded **1 mark** for stages 2 and 3 together. The candidate has shown an understanding of the process and that the colouring should be added a little at a time.

The candidate was awarded **0 marks** for stage 1. The candidate has not said what the small amount is of. At National 5 level a candidate should be more specific.

### Question 2(d)

The candidate was awarded **0 marks** as flour is not a suitable ingredient to use to prevent sticking. If the candidate had said corn flour they could have been awarded the mark.

### Question 3(a)

The candidate was awarded **0 marks**. The candidate has not made any evaluative comments. The candidate has stated a number of facts but has not followed up their answer with an opinion and consequence.

### Question 3(b)

The candidate was awarded **2 marks** for describing the following:

- ◆ The cake should be wrapped in a double protective layer.
  - A base layer of clingfilm
  - A second layer of tinfoil

### Question 3(c)

The candidate was awarded **0 marks** because of the following:

- ◆ Benefit 1 – This is an incorrect response. The candidate may have been thinking of a cherry cake rather than a rich fruit cake.
- ◆ Benefit 2 – While the liquid, the fruit is soaked in, may improve the texture this answer is not an explanation.

### **Question 3(d)**

The candidate was awarded **1 mark** for stages 1 and 2 together as they make an explanation and show a level of understanding. Separately they are descriptions.

The candidate was awarded 0 marks for Stage 3 as this does not relate to the question; the question is specifically about the preparation or the rolling of the marzipan.

**Total mark 9/25**