


## Candidate 1 Evidence

Total marks — 25		MARKS
Attempt ALL questions		DO NOT WRITE IN THIS MARGIN
1. (a)	State two rules to follow to ensure accurate results when using scales to weigh ingredients in the preparation of a baked sponge cake.	2
	Rule 1 <u>Make sure the scale is set to zero with the dish you are intending to weigh the flour in.</u>	
	Rule 2 <u>Make sure there is nothing other than the flour on the scale, the dish is clean and dry, nothing is leaning on the scale</u>	
(b)	Describe two tests that would indicate that the creaming process was completed successfully when making a sponge cake.	2
	<u>One test would be to check the colour of the creamed butter and sugar is a pale yellow. Secondly the creamed product should be easily flicked off a wooden spoon or spatula.</u>	
(c)	(i) Identify a method of aerating other than 'creaming' which could be used when making a baked sponge cake.	1
	<u>Putting the flour through a sieve <sup>by adding to the mixture</sup> would add air to the mixture and is therefore <del>an</del> aeration.</u>	
	(ii) Explain how this method of aeration adds air into a sponge cake.	1
	<u>Putting flour through a sieve helps to trap air into the flour so when added to the mixture it adds air.</u>	



		MARKS	DO NOT WRITE IN THIS MARGIN
1. (continued)			
(d)	Explain two factors that would have to be taken into consideration when making a chocolate ganache.	2	
<p>The cream should be at a hot enough temperature to be able to melt the chocolate when added to ensure all the chocolate gets melted and there are no chunks in the ganache. Secondly, the chocolate should be broken into smaller bits so they are faster and easier to melt and to ensure the ganache is smooth.</p>			
2. (a)	Explain three steps that would be important to ensure good results when coating a Madeira cake with sugarpaste.	3	
<p>Step 1 The Madeira cake should be <del>lined</del> covered just in a crumb coat and chilled to ensure no crumbs are trapped in the sugar paste.</p> <p>Step 2 An even layer of sugar paste should coat the cake. This ensures that the outside of the sugar paste is smooth after application.</p> <p>Step 3 The sugar paste should be kneaded and rolled out to measurements of the cake previously taken. This ensures there is enough sugar paste to fully coat the cake and not too much that will pull off the sugar paste from the cake and create cracks.</p>			
(b)	Describe two rules to follow to achieve good results when using crimping as a decorative finish on a cake coated in sugarpaste.	2	
<p>The crimper should be coated in icing sugar so the sugarpaste doesn't stick. The sugarpaste should be thick enough that the crimper can pull up sugarpaste from the cake without exposing the cake underneath.</p>			
 * X 8 3 8 7 5 0 1 0 3 *			
page 03			[Turn over

## 2. (continued)

- (c) Evaluate the suitability of a Madeira cake being used as the base of a birthday cake for a pre-school child.

3

Using Madeira cake for a birthday cake for a pre-school child is good because many small children like Madeira cake so the birthday child and the guests would enjoy the cake. It is also good because children usually have big parties by inviting all their friends and their parents, friends and Madeira cake isn't an expensive cake as it only needs the basic cake ingredients so big cakes can be made to feed all the guests at not a too high price. Furthermore, other cakes for a child's party are expensive because children usually need a lot to be entertained by so having a cheap cake can help keep the cost down.

- (d) Describe how each of the following faults could have been avoided while decorating a birthday cake.

- (i) Stars piped with royal icing around the bottom of the cake have merged.

1

The royal icing wasn't thick enough. The royal icing didn't set quick enough so the stars merged. If the royal icing was thicker this wouldn't have occurred.

- (ii) The sugarpaste, lettering on the cake has cracked.

1

This could be due to the royal icing being too thick and it dried quickly making the lettering crack. If the icing was thinner this could have been avoided.



\* X 8 3 8 7 5 0 1 0 4 \*

MARKS  
DO NOT  
WRITE IN  
THIS  
MARGIN

3. (a) Explain two advantages of making a lemon drizzle cake as a tray bake. 2

Advantage 1 The drizzle is easy to distribute as it is a flat surface and kept in a tray. This means the drizzle can be passed easily over the cake and it also won't drip off the cake because it's in a tray.

Advantage 2 It can feed lots of people. The cake can be cut into small portions equally. It is harder to do this when it is a circular cake like tarts because the cake can easily crumble with little support.

- (b) Evaluate the use of butter when making the lemon drizzle tray bake. 3

Butter helps the cake to not stick to the tray, this is good because tray bakes are served from the tray and can easily stick but butter prevents this. Butter adds flavour to the cake which is good as it makes the cake more enjoyable. Butter also adds flavour to the cake than other fats such as margarine or oil. Butter also helps prolong the cake's life. This is good because tray bakes make a lot of cake so might not be used up straight away so the butter helps it last longer. The butter helps retain moisture in the cake making it last longer.

- (c) Explain one functional property of each of the following when making a lemon drizzle tray bake.

(i) Flour adds structure by the gluten in the flour becoming stretched by air bubbles, the protein gluten then coagulates setting the structure. 1

(ii) Egg adds nutritional value. Egg helps add protein to the cake. This helps bind ingredients together and parts of the cake like sugar and fat however fat can be found in the egg yolk. 1

[END OF QUESTION PAPER]



\* X 8 3 8 7 5 0 1 0 5 \*