


Candidate 2 Evidence

Total marks — 25 Attempt ALL questions		MARKS	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>The scales should be used on a flat surface.</u>		
	Rule 2 <u>The scales should be wiped clean after every use.</u>		
(b)	Describe two tests that would indicate that the creaming process was completed successfully when making a sponge cake.	2	
	<u>The size of the mix would multiply and there would be no lumps left in the mix.</u>		
(c) (i)	Identify a method of aerating other than 'creaming' which could be used when making a baked sponge cake.	1	
	<u>Whisking egg whites.</u>		
(c) (ii)	Explain how this method of aeration adds air into a sponge cake.	1	
	<u>This traps air in the egg whites sea which makes the egg whites multiply in size.</u>		
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1. (continued)	MARKS	DO NOT WRITE IN THIS MARGIN
(d) Explain two factors that would have to be taken into consideration when making a chocolate ganache.	2	
<p>- The temperature of the melted chocolate would have to be be correct as, the cream and and chocolate can't be mixed when the chocolate is still very hot as the cream could curdle. (Continued at back of booklet).</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 Trim the cake and measure it with a piece of string. Soften the sugarpaste by kneading it.</p>		
<p>Step 2 Roll out the sugarpaste and check that it's the correct size by measuring with the string. Cover the cake in coating of choice.</p>		
<p>Step 3 Place the sugarpaste on to the cake. Trim then smooth the sugarpaste.</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 sugarpaste should be crimped while still soft and, an equal amount of pressure should be applied for each crimp.</p>		



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2. (continued)

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

3

- It is a plain sponge which is good as ~~it is~~ a child of that age would probably like it, and so won't be wasted.
- It doesn't ~~hold up~~ ~~last~~ last for a very long time after baking which is bad as a child of that age will eat small bits at a time so some of the cake might be wasted. (Continued at back of booklet)

- (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 icing's consistency was probably too runny and by adding more icing sugar, this would have been avoided.

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

1

The sugarpaste might have had too much icing sugar mixed in to it. ~~It is~~ If this hadn't happened, the sugarpaste wouldn't have been so dry and cracked.



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

Advantage 1 A tray bake can be cut into any sized pieces and can be suitable for any event.

Advantage 2 The lemon juice is able to stay in with the cake more easily.

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

- Butter adds a rich flavour which is good as it makes the tray bake tastier.

- Butter helps to improve how long the tray can last which is good as it can be eaten longer after the time of baking.

- Butter adds fat to an already high in sugar recipe which is bad as it makes the tray bake even more unhealthy.

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

(i) Flour Adds structure and stability to the tray bake. 1

(ii) Egg Helps to trap air making the tray bake lighter. 1

[END OF QUESTION PAPER]



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ADDITIONAL SPACE FOR ANSWERS

~~It is a very healthy~~

It is a very healthy

2)(c)-It isn't healthy which is bad as someone that young shouldn't be eating something so unhealthy and it could do damage to their health in the long term.

1)(d)-The consistency of the ganache has to be just right as if too runny, it won't stay on the cake but, if too thick, it won't spread around the top and sides of the cake.



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