



FOR OFFICIAL USE

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National
Qualifications
2024

Mark

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X876/75/01

Practical Cake Craft

MONDAY, 13 MAY

1:00 PM – 1:45 PM



* X 8 7 6 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

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Town

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Forename(s)

--

Surname

--

Number of seat

--

Date of birth

Day

--	--

Month

--	--

Year

--	--

Scottish candidate number

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Total marks — 25

Attempt ALL questions.

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* X 8 7 6 7 5 0 1 0 1 *

Total marks — 25
Attempt ALL questions

1. (a) Identify **two** steps involved in preparing a loaf tin for baking a gingerbread loaf. **2**

- (b) Explain how to ensure good results when using the melting method to make a gingerbread loaf. **2**

- (c) Describe **two** possible ways of checking whether or not a gingerbread loaf is ready to take out of the oven. **2**

- (d) Identify an appropriate method of storage of a gingerbread loaf. **1**



1. (continued)

(e) Explain **one** functional property of each of the following ingredients when making a gingerbread loaf.

(i) Raising agent _____ 1

(ii) Sugar _____ 1

(iii) Flour _____ 1

[Turn over



2. (a) Name **one** appropriate adhesive used to attach a coating of sugar paste onto the outside of a Madeira cake.

1

- (b) Describe why these faults may have occurred on a sugar paste covered cake.

- (i) Adhesive used to attach sugar paste can be seen through the sugar paste.

1

- (ii) Cake crumbs can be seen on the outside of the sugar paste.

1

- (iii) Sugar paste does not reach the bottom edge of the cake.

1

- (c) Explain **two** steps to ensure good results when embossing onto a cake covered/coated with sugar paste.

2



2. (continued)

- (d) Evaluate the use of modelled figures as a decoration on top of a child's birthday cake.

3

[Turn over



3. (a) Explain **three** steps to ensure good results when making a whisked sponge for a gâteau.

3

- (b) Evaluate the use of fresh cream as a filling for a gâteau.

3

[END OF QUESTION PAPER]



ADDITIONAL SPACE FOR ANSWERS



ADDITIONAL SPACE FOR ANSWERS



* X 8 7 6 7 5 0 1 0 8 *