

**2009 Junior Cert Home Economics Task
Cookery Practical Exam**

STUDENT EXAM NUMBER

TASK 5

5. A child's birthday party is not complete without a batch of small cakes/biscuits. Investigate **three** different methods of cake making. Name **one** type of cake/biscuit that can be made using **each** of the methods you have investigated. Make, bake and serve **two** different types of small cakes/biscuits suitable for serving at a child's birthday party. Make an icing and use it to decorate/fill one batch of cakes and/or biscuits for the party.

2009

Planning and Preparation

Analysis: (clearly write down in your own words what you have been asked to do)

The Different Methods of Cake Making are:

| <u>Method of cake making</u> | <u>Example of cake/ biscuit</u> |
|-------------------------------------|--|
| | |
| | |
| | |

Name of Dish / Dishes for my final solution(s):

State clearly here the reasons for choosing you final solution:

Details of my chosen icing & decoration:

Equipment List

General Equipment

Serving Equipment

Time plan:

Preparation Time: _____

Starting time: _____ **Finishing time:** _____

| <u>Time</u> | <u>Details</u> |
|-------------|--|
| | <p data-bbox="580 443 1235 486"><u>What I will do in my preparation time</u></p> |
| | <p data-bbox="804 1339 1011 1382"><u>EXAM TIME</u></p> |

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|--|--|

Evaluation of Task:

| | <u>DISH 1</u> | <u>DISH 2</u> |
|--------------------------|---------------|---------------|
| <u>Colour</u> | | |
| <u>Taste</u> | | |
| <u>Texture</u> | | |
| <u>Presentation</u> | | |
| <u>Cost</u> | | |
| <u>Nutritional Value</u> | | |
| <u>Extra points:</u> | | |

