

Pearson Edexcel Functional Skills – Entry 3

English

Entry 3 Reading TASK D

Set 3

Controlled Assessment Material

Valid from September 2013 to August 2014

Learner name

Learner signature and date

Turn over ►

W44207A

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PEARSON

Read Text D1 and answer questions 1 to 4.

Text D1

You read the contents of a cake recipe book.

Cake Recipe Cookbook

by Christine Barton

Christine Barton is a well known baker. She has her own TV show. Her recipes have won many awards.

Contents

Topic	Page Numbers
Introduction	4 – 5
Family favourites	6 – 9
Sponge cakes	10 – 18
Christmas cakes	19 – 25
Cupcakes	26 – 32
Fruit cakes (includes apple, cherry and banana cakes)	33 – 38
Scones (includes fruit, plain and cheese scones)	39 – 41
Muffins	42 – 44
Chocolate cakes	45 – 48
Cake decoration (learn how to make flowers, stars and fruit in icing)	49 – 54
Utensils	55 – 56

First published by Estrick Books in 2010

Text D1 questions

- 1 Put a tick ☒ in the correct box.

According to Text D1, where can you find recipes for chocolate cakes?

A	pages 10 – 18	<input type="checkbox"/>
B	pages 26 – 32	<input type="checkbox"/>
C	pages 45 – 48	<input type="checkbox"/>
D	pages 55 – 56	<input type="checkbox"/>

(Total for Question 1 = 1 mark)

- 2 Write your answer on the line below.

According to Text D1, when was 'Cake Recipe Cookbook' first published?

.....

(Total for Question 2 = 1 mark)

3 Write your answers on the lines below.

According to Text D1, give **two** pieces of information about Christine Barton.

1

2

(Total for Question 3 = 2 marks)

4 Write your answer on the line below.

According to Text D1, which recipe can you find between pages 42 – 44?

.....

(Total for Question 4 = 1 mark)

TEXT D2 BEGINS ON THE NEXT PAGE

Read Text D2 and answer questions 5 to 9.

Text D2

You read this recipe.

Chocolate Chip Cupcakes

Makes 8 cupcakes

Ingredients

100g margarine
100g caster sugar
2 eggs
100g self-raising flour
150g chocolate chips



Paper cake cases
Mixing bowl
Baking tray
Wire rack

Instructions

1. Pre-heat oven to 190C/375F/Gas mark 5.
2. Put the cake cases on a baking tray.
3. Whisk the margarine, sugar, eggs and flour together in the mixing bowl until smooth.
4. Add the chocolate chips.
5. Spoon the mixture into the paper cases.
6. Cook in the oven for 25 minutes.
7. Move to a wire rack to cool.

Text D2 questions

5 Put a tick ☒ in the correct box.

According to Text D2, you should cool the cupcakes on:

A	a baking tray	<input type="checkbox"/>
B	a mixing bowl	<input type="checkbox"/>
C	a paper case	<input type="checkbox"/>
D	a wire rack	<input type="checkbox"/>

(Total for Question 5 = 1 mark)

6 Write your answer on the line below.

According to Text D2, for how many minutes should you cook the cupcakes?

.....

(Total for Question 6 = 1 mark)

7 Write your answer on the line below.

According to Text D2, what type of sugar should you use?

.....

(Total for Question 7 = 1 mark)

8 Write your answer on the line below.

According to Text D2, how many cupcakes can you make from the recipe?

.....

(Total for Question 8 = 1 mark)

9 Put a tick ☒ in the correct box.

According to Text D2, you should add the chocolate chips before you:

A	pre-heat the oven	<input type="checkbox"/>
B	cook the cupcakes	<input type="checkbox"/>
C	put cake cases on tray	<input type="checkbox"/>
D	whisk the mixture	<input type="checkbox"/>

(Total for Question 9 = 1 mark)