



2007 Professional Cookery

Higher

Finalised Marking Instructions

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Higher Professional Cookery

Question 1

(a) Principles and influences of menu planning

Candidates should choose 4 and expand on their choice. Professional judgement required. **Do not allow repetition**

- Type of menu
- Balance of menu
- Seasonal availability of foods
- Type of customer/requirements
- Type of establishment/standard/location
- Capabilities of kitchen/serving staff
- Price of menu
- Type of kitchen and equipment available
- Type of service
- Principles not highlighted – explanations given ½ mark each

4 x ½ mark per principle and 1 mark per explanation

(b) 8 x ½ marks, ½ mark each for total and 60 portion total

(i) Costing

		4 portions	60 portions	1 portion also
100g margarine	@ 90p per 500g	£0.18	£02.70	
90g plain flour	@ £1.00 per Kg	£0.09	£01.35	
50g leeks	@ 60p per 250g	£0.12	£01.80	
100g onions	@ £1.00 per 250g	£0.40	£06.00	
200g peas	@ £3.50 per Kg	£0.70	£10.50	
50g tarragon	@ £3.00 per Kg	£0.15	£02.25	
1 litre white stock	@ £1.50 per 500ml	£3.00	£45.00	
75ml cream	@ £0.90p per 300ml	£0.23	£03.45	
Total		£4.87 for 4 portions	£73.05 for 60 portions	£72.98 (not rounded up)

(ii) Selling Price

Food Cost	=	25%
Gross Profit	=	75%
Selling Price	=	100%

$$\text{Selling Price} = \frac{6.00}{25} \times \frac{100}{1} = £24.00$$

$$\frac{FC}{FC\%} \times \frac{100}{1} = SP$$

Question 2

- (a) **Preparation of named dishes**
Professional judgement will be required.
2 x ½ mark per food item/product

(i) **Melon**

- Prepare the melon and use parisienne spoon or by wedging etc – fan, peel, slice
- Prepare oranges and segment
- Prepare strawberries and cut
- Combine the ingredients
- Present as described
- Garnish

(ii) **Green pea and tarragon soup**

- Wash, peel and re-wash the vegetables
- Slice onions, leek, carrot and celery
- Gently cook in the melted margarine or butter
- Mix in the flour, and cook to a sandy texture
- Gradually mix in the stock
- Add the peas
- Bring to the boil
- Add the bouquet-garni and season – tarragon to infuse
- Simmer for 30 to 45 minutes
- Remove the bouquet-garni
- Pass through a sieve or blend
- Re-boil, correct the seasoning
- Add the warmed cream
- Garnish and serve

(iii) **Chicken stuffed with mushroom – Start with supreme already done**

- Remove all meat from the bone
- Ensure bone is free from all meat
- Trim off bone
- Cut supreme to open up – butterfly
- Prepare the mushrooms – duxelle – pané
- Place mushrooms into supreme
- Shape supreme
- Clingfilm
- Refrigerate
- Cook thoroughly, either by shallow frying or poaching

(iv) **Savoury potatoes**

- Wash peel and re-wash the potatoes
- Wash and peel the onion then re-wash
- Using a Mandolin, slice the potatoes
- Half then slice the onions, sweat onion
- Alternate the onions and potatoes in an oven-proof dish
- Finish with a layer of potatoes
- Pour on the stock
- Place knobs of butter on the potato dish
- Bake in a moderate oven till golden brown on top

(b) Holding Requirements

4 x ½ marks.

2 marks total

Melon – 1 mark

- If not for immediate use cover with cling film or plate stack
- Store in the refrigerator at between 1 – 4°C – below 5 °C
- Held for a short period – under 2 hours

Green pea and tarragon soup – 1 mark

- Should be kept hot in a Bain-Marie or on the stove
- Not held for more than 2 hours
- If kept hot on the stove the soup should not be allowed to boil
- Probed to maintain a temperature of above 63°C

(c) Presentation

There is no prescriptive answer here. Each candidate's ideas will need to be judged individually using professional judgement. Picture the dish as described. Candidates may provide labelled drawings

2 x 2 marks

Question 3

(a) Storage Conditions

One valid point per commodity to gain ½ mark.

4 x ½ marks

(i)

- Supreme of chicken stored in a refrigerator at between 1 – 4°C – under 5°C
- Minimum fridge – under 5°C – cling filmed
- Individually cling filmed on a tray
- In a sealed container
- Ideally in a separate refrigerator form cooked foods
- Away from strong smelling foods
- Below cooked foods
- Labelled and dated
- Bottom shelf of fridge

1 mark

(ii)

- Mushrooms refrigerated at between 1 – 4°C – under 5°C
- In their box or container, mushroom chip
- In a cool dry area
- Away from strong smelling foods
- Cool dark room/place/larder

1 mark

(b) Quality Points

Candidates should note 4 valid points per commodity. **2 marks per commodity, ½ mark per point**

(i)

- Potatoes should be crisp, firm
- Have an even shape
- Should show no signs of rot
- Should show no signs of mould
- Should have no spade marks
- Should have no signs of sprouting
- No green blemishes
- Free of soil/loose dirt

(ii)

- White stock should have no unpleasant smell
- Should have a slight golden colour
- It should be clear
- It should have no fat floating on top
- It should taste of chicken
- Should be unseasoned
- No scum on top

(iii)

- Fresh strawberries should have a deep red colour
- Show no signs of mould
- Have no bruising
- Should not be wet or soft
- Should have a good even shape
- Should be good even size
- No whitish/green
- Fresh sweet smell

Question 4

- (a) **Production of chicken dish only.**
1 mark per principal identified

Principal 1. Conduct a Hazard Analysis and then prepare a flow diagram, identify the hazard and specify the measures

Principle 2. Determine the Critical Control Points

Principle 3. Establish critical control

Principle 4. Establish a system to monitor the control of each CCP

Principle 5. Establish corrective methods when monitoring indicates a particular CCP is not under control

Principle 6. Establish procedures for verification to ensure that the HACCP system is working effectively

Principle 7. Establish documentation to record all procedures appropriate to the principles and their application

- (b) **The exam setter will run through these procedures with markers to ensure standardised marking with regards to question part a and b**
½ a mark allocated to each principle in the preparation of the chicken dish

- (c) Food spoilage is the visible aspect of food deterioration. The signs can include mould, discolouration, excess liquid, fruit and vegetables turning soft etc

1 mark

- (d) Food contamination

- **Bacterial contamination:** Usually occurs within food premises because of ignorance, inadequate space, poor design or because of food handlers taking shortcuts. Contamination of this sort is the most serious and may result in food spoilage, food poisoning or even death.
- **Physical contamination:** by foreign bodies which may be dangerous, for example glass, nuts and bolts or nails, but is normally unpleasant and a nuisance for example hair
- **Chemical contamination:** From pesticides, waste or cleaning materials. Food should never be stored near poisonous chemicals, and such chemicals should never be stored in empty food containers.

1 mark per correct response

1 mark – Contamination

1 mark – Example

[END OF MARKING INSTRUCTIONS]