



2008 Professional Cookery

Higher

Finalised Marking Instructions

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Higher Professional Cookery

Question 1

(a) Principles and influences of menu planning **6 marks**

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
- Capabilities of kitchen/serving staff
- Price of menu
- Type of kitchen and equipment available
- Type of service

4 x ½ mark per principle and 1 mark per explanation

(b) 8 x ½ marks, 1 mark for 60 portion total

| | | 4 portions | 60 portions |
|-------------|--------------------|------------|-------------|
| Onion | @ 90p per 500g | 0.18 | £2.70 |
| Carrot | @ £1.00 per kg | 0.09 | £1.35 |
| Leeks | @ 60p per 250g | 0.12 | £1.80 |
| Celery | @ £1.00 per 250g | 0.40 | £6.00 |
| Minced Beef | @ £3.50 per kg | 0.70 | £10.50 |
| Eggs | @ £1.80 per dozen | 0.30 | £4.50 |
| Beef Stock | @ £1.50 per 500 ml | 3.00 | £45.00 |
| Sherry | @ £2.50 per litre | 0.05 | £0.75 |

Total £72.60 for 60 portions

5 marks

Marking for 60 portion:

7/8 correct 4 marks

5/6 correct 3 marks

3/4 correct 2 marks

1/2 correct 1 mark

If any incorrect but total calculated correctly with students workings, 1 mark.

(c)

| | | | |
|---------------|---|------|----------------|
| Food Cost | = | 35% | 2 marks |
| Gross Profit | = | 65% | |
| Selling Price | = | 100% | |

$$\text{Selling Price} = \frac{7.50}{35} \times \frac{100}{1} = £21.42$$

1 mark for correct calculation and formula.

1 mark for correct selling price.

Question 2

- (a) Use your professional judgement. 2 marks

Two corners and tasks relating to the menu. 4 x ½ marks

Main Course - Prepare, cook and serve the salmon, sauce and any garnish
Vegetables - Prepare, cook and serve the soup, the citrus cous cous and any garnishes

- (b) Preparation of named dishes. 8 marks

Beef consommé garnished with a Julienne of vegetables 4 marks

Ingredients

- Brown beef stock
- Minced beef
- Vegetables finely cut or minced
- Egg whites

Method

1. Mix the minced beef with the cut prepared vegetables and the egg white.
2. Float the beef mixture on the brown beef stock.
3. Slowly bring to the boil and simmer for 1 hour.
4. Carefully remove all fat by skimming.
5. Strain through muslin into a clean pot.
6. Season to taste.
7. Bring back to the boil and add the Julienne garnish.

Supreme of Scottish salmon with a mushroom duxelle en croute 4 marks

Ingredients

- Salmon cut into Supremes, fillet or in the piece
- Mushrooms
- Shallots or onions
- Butter
- Breadcrumbs
- Seasoning
- Puff Pastry or Filo Pastry
- Egg wash

Method

1. Season the salmon and seal in the hot butter.
2. Prepare a duxelle using the mushrooms, shallots and breadcrumbs.
3. Pin out the pastry if required.
4. Spoon some duxelle to the pastry and sit the salmon on top.
5. Brush the edges with egg or butter and completely seal.
6. Brush the pastry with egg or butter.
7. Bake in a very hot oven till light golden and crispy.

(c) Holding Requirements **2 marks**

- Holding requirements/temperature (must have both).

Consommé **1 mark**

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

Salmon **1 mark**

- Held in a hot cupboard or combination oven.
- Held at a temperature of above 63°C.
- Not held for more than 2 hours.
- Prepared as close to service as possible.

(d) 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. **4 marks**

Smoked chicken - 1 mark

Consommé - 1 mark

Salmon - 1 mark

Rum Baba - 1 mark

Question 3

(a) Storage Conditions

One valid point per commodity to gain ½ mark.

2 marks

First two responses only.

Minimum 2 correct responses.

(i) Whole salmon

- Fresh salmon stored in a refrigerator at between 1 - 4°C.
- Preferably in a fish fridge.
- On crushed ice.
- Ideally in a separate refrigerator from cooked foods.
- Labelled and dated.

Minimum 2 correct responses.

(ii) Yeast

- In the fridge at between 1 - 4°C.
- In a separate fridge preferably away from strong smelling foods.
- Completely wrapped.
- In an airtight container.

(b) Quality Points

Candidates should note four valid points per commodity. 2 marks per commodity.

6 marks

Correct 1st four points only.

(i) Fresh whole salmon

- Salmon should have plentiful scales
- Bulging eyes
- Bright red gills
- Resilient to the touch
- No unpleasant smells
- Good colour dependant on fresh or farmed

(ii) Brown beef stock

- Beef 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 beef
- Should be unseasoned

(iii) Lettuce

- Lettuce should be heavy in comparison to size (Iceberg)
- Have no bruising
- Should have a good even shape
- Should be good even size
- Should be crisp
- Should show no signs of wetness, wilting, should have good colour
- No unpleasant smell

Four points must be answered correctly to achieve 2 marks.

Less than four, 0 marks. (Question specifically asks for 4 points)

Question 4

(a) ½ mark per principal identified and ½ mark per explanation

8 marks

Analysis of the food hazards associated with the food business operation.

A hazard is anything that may cause harm to the consumer. The three main hazards in relation to food are:

- bacteria or other micro-organisms, and their toxins, that causes food poisoning
- chemical contamination, for example cleaning materials
- physical contamination, foreign bodies such as glass, metal etc

Identification of the points in the operation where food hazards may occur.

Food will pass through many steps, including purchase, receipt, storage, preparation, cooking, cooling, display and service, until final consumption by the customer.

Hazards can occur during any of the previously stated steps, they should be identified, preferably on a flow diagram.

- Deciding which of the points identified are critical to ensuring food safety (“critical points”)
- Identification and implementation of effective control and monitoring procedures at the critical point
- Review of the analysis of food hazards, critical control points and the control and monitoring procedures periodically, and whenever the food business operations change.

1 mark for identification of principle.

1 mark for explanation of principle.

2 marks per identification/principle.

- (b)
- Enter premises to investigate
 - Inspect food and remove samples.
 - Prohibit the sale of food.
 - Removal of food for destruction.
 - Provide advice and support.

2 marks

2 marks for 2 correct

1 mark for 1 correct

- (c)
- Issue an improvement order
 - Apply or issue a prohibition order through the court.
 - Issue emergency prohibition notice.
 - Issue emergency prohibition order.
 - Issue certificate of satisfaction.
 - Called to court as a witness

3 marks

1 mark per correct response.
Any 3 correct from list.

[END OF MARKING INSTRUCTIONS]