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2007

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1
Practical Assignment

Centre Instructions

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SCOTTISH
QUALIFICATIONS
AUTHORITY 

Practical Assignment

Plan, prepare, cook and serve the following meal

- Chicken and Vegetable Rice
- Orange Bakewell Pudding

Each dish is for four portions and the meal must be prepared, cooked and served within 1½ hours.

- **Please note that candidates are only permitted to practice individual dishes once. The complete practical assignment must only be carried out once, ie on the day of their assessment (if your centre is selected for verification candidates may, in the event of late verification, have to carry out the assignment twice. You must submit the mark the candidates achieved in their initial assignment).**

The Practical Assignment for Hospitality: Practical Cookery at Intermediate 1 consists of two stages:

- ◆ Planning
- ◆ Preparing, cooking and serving the dishes

The following guidelines will help you with the planning and the practical assignment.

Planning

Candidates should plan the practical assignment **two weeks** prior to undertaking it. The date for the practical session is at the discretion of the centre. All planning work should be completed under the supervision of a teacher/lecturer. The plan is worth a maximum of 5 marks out of the 70 marks available.

The following paragraph details the tasks that have to be completed in the planning booklet. Candidates who do not complete the planning stage cannot undertake the practical session.

The planning booklet should be handed in for marking and made available to the candidate on the day of the practical assignment. If selected for verification, a copy of each candidate's booklet must be made available for the SQA appointed verifier.

Plan of work

Candidates must complete a plan of work showing how they plan to use the 1½ hours available on the day of the practical assignment. The plan of work must include the following information:

- ◆ the starting time
- ◆ the completion time
- ◆ the sequence in which they are going to carry out all of the activities involved in the production of the two dishes
- ◆ the approximate timing for each activity.

Equipment List

This list is provided for information only, it should not be marked.

Preparing, cooking and serving the dishes

Candidates should follow their plan of work to prepare, cook and serve the two dishes. The two dishes must be prepared and presented within the 1½ hour time allocation. The dishes should be served as follows:

Chicken and Vegetable Rice served 1 hour 15 minutes after the start

Orange Bakewell Pudding served 1 hour 25 minutes after the start

For example:

Start time	10.00
Chicken and Vegetable Rice to be served at	11.15
Orange Bakewell Pudding to be served at	11.25

If the candidates serve their dishes at the wrong time (more than 5 minutes early or late) you must take this into consideration when allocating marks for the flow of the work plan.

Access to the practical area

Only candidates who are carrying out the practical assignment, the teacher/lecturer who is assessing and the SQA appointed verifier (if applicable) should be allowed in the practical area.

Session conditions

All candidates must work under exam conditions. A maximum of 8 candidates should be examined at any one time. For the purposes of a verification exercise, there should be a maximum of 6 candidates examined.

Completed dishes are to be presented by the candidates in an area set aside for this purpose and must not be served on their work table. No additional materials are required for the purposes of displaying the food.

Preparation allowed outwith the specified production period

All equipment and foodstuffs should be supplied by the Centre. Candidates should be allowed to 'set up' their personal work areas with all the required cooking and serving equipment prior to the exam starting. Weighing and measuring of foodstuffs can be carried out in advance (this is advisable in order to allow candidates the full allocation of time to prepare and present the dishes), but no preparation of raw ingredients is allowed eg peeling of vegetables.

Centres are required to have a supply of additional foodstuffs in case food or dishes are spoiled by candidates. Candidates must be encouraged to rectify mistakes providing that time is available and must be marked accordingly.

Washing up

Candidates are required to adopt a 'clean as you go' method of work in order to comply with relevant health and safety requirements. If this does not happen, you must mark them accordingly.

Marking of the practical exercise

70 marks are allocated to planning, cooking and serving the dishes. Marks have to be awarded for attainment. Candidates should be marked as follows:

Area to be marked	Marks available
Planning	5 marks
Working methods:	
◆ basic preparation skills and techniques	4 marks
◆ flow of the work plan	5 marks
◆ control of cookery processes	4 marks
Dishes produced:	
◆ Chicken and Vegetable Rice	25 marks
◆ Orange Bakewell Pudding	17 marks
Professional practice:	
◆ observation of safety	5 marks
◆ observation of hygiene	5 marks

Centres are provided with a marking sheet which is to be used to record the candidates' marks. If selected for verification, there is a separate sheet required to be completed called the 'Verification Exercise Marking Sheet'. You must record the marks of the candidates that have been identified as the sample for external verification on this sheet.

Breakdown of how the marks are allocated

Planning

- **Plan of work** **5 marks**

If the candidate's plan is correct and they have received no assistance, full marks would be awarded. Marks should be awarded taking into account the level of assistance given and the number of omissions from the plan that may have been identified.

Working methods

- **Basic preparation skills and techniques** **4 marks**

These marks will be awarded holistically for competence in the range of basic preparation skills and techniques required across the two dishes. Additional specific marks are awarded for additional skills undertaken in each of the dishes. These additional mark allocations are indicated on the marking sheet.

- **Weighing and measuring of ingredients** **2 marks**

- Chicken and Vegetable Rice 1 mark
- Orange Bakewell Pudding 1 mark

- **Knife skills** **2 marks**

- Uses knives correctly 1 mark
- Or*
- Uses knives competently and confidently 2 marks

- **Flow of the work plan** **5 marks**

Candidates must follow their plan of work and should be marked according to how well they adhere to the times suggested for the different steps involved.

- **Control of Cookery Processes** **4 marks**

Candidates must show an awareness of the importance of controlling all the cookery processes involved in the production of the meal. This would include monitoring the processes and reacting appropriately to circumstances as they occur.

- Cover and simmer rice 1 mark
- Fry vegetables correctly without colour 1 mark
- Bake blind 1 mark
- Bake sponge 1 mark

Professional Practice

- **Observation of safety** **5 marks**

Candidates must demonstrate an appreciation of safety throughout the examination and must be marked accordingly.

- **Observation of hygiene** **5 marks**

Candidates must demonstrate an appreciation of kitchen and personal hygiene practices throughout the examination and must be marked accordingly.

Dishes produced

The following pages list the recipes and marking criteria to be observed during the practical examination. These criteria are in addition to those provided above.

Chicken and Vegetable Rice

(4 Portions)

Ingredients

Basmati rice	200 g
Green pepper	75 g
Red pepper	75 g
Courgette	50 g
Mushrooms	50 g
Onion	150 g
Fresh garlic cloves	2
Chicken breast	200 g
Sunflower oil	15 ml
Whole cumin seeds	2.5 ml
Medium curry powder	10 ml
Hot chicken stock	400 ml
Salt and black pepper	
Finely chopped coriander	15 ml

Method

- 1 Wash rice.
- 2 Add to 500ml of water and leave to soak for 10 minutes.
- 3 Drain and leave in a sieve until required.
- 4 Wash peppers and courgette. Wipe mushrooms.
- 5 Dice onion, peppers and courgette. Slice mushrooms.
- 6 Crush garlic.
- 7 Dice chicken.
- 8 Heat 10 ml of the oil in a pan over a medium heat and sizzle the cumin seeds for 5-6 seconds.
- 9 Add garlic and onion and lightly fry until soft.
- 10 Add vegetables and continue to fry for 2 minutes.
- 11 Remove vegetables from the pan and reserve.
- 12 Heat the remaining oil in the pan. Add the chicken and seal.
- 13 Add curry powder. Fry for 30 seconds.
- 14 Reduce the heat and add the drained rice and reserved vegetables. Stir to coat rice and vegetables with the spices.
- 15 Add the chicken stock and bring to the boil.
- 16 Cover the pot very tightly, reduce heat and simmer for 10 minutes. Test rice for readiness.
- 17 Turn off the heat and let the pan sit, covered and undisturbed for another 5 minutes.
- 18 Stir in the coriander. Taste and season if required.
- 19 Serve hot in a clean, warm dish with appropriate garnish.

Chicken and Vegetable Rice Marking Scheme

Preparation of Ingredients

8 marks

Soak rice	1
Dice onion	1
green pepper	1
red pepper	1
courgette	1
Slice mushrooms	1
Crush garlic	1
Dice chicken	1

Cooking of dish

8 marks

Sizzle cumin seeds for correct time	1
Reserve vegetables	1
Seal chicken	1
Fry curry powder without burning	1
Addition of rice and vegetables at the correct time	1
Rice left undisturbed for 5 minutes	1
Addition of chopped coriander	1
Taste and season if required	1

Finished Result

9 marks

Served hot on a clean, warm dish	1	
Appearance	1	
Garnish	Appropriate	2
	Inappropriate/no garnish	0
Taste	Well flavoured	2
	Tasteless/inedible	0
Texture of rice	Correct	2
	Over/under cooked	0
Texture of chicken		1

Total

25 marks

Orange Bakewell Pudding

(4 Portions)

Ingredients

Pastry

Plain flour	75 g
Pinch of salt (optional)	
Margarine	40 g
Cold water	15 ml (approximately)

Filling

Orange marmalade	20 ml
Soft margarine	50 g
Caster sugar	50 g
Flour	50 g
Baking powder	1.25 ml
Egg	1
Orange extract	1.25 ml

Oven

Pastry	Gas No 6/200°C	} Where fan assisted ovens are used the temperature should be adjusted accordingly.
Sponge	Gas No 4/180°C	

Method

- 1 Sieve flour and salt into a large bowl.
- 2 Rub in margarine until mixture resembles breadcrumbs.
- 3 Make a well in the centre, add the water and mix to form a firm dough.
- 4 Knead lightly. Rest for 10 minutes.
- 5 Roll pastry and line a 15 cm fluted flan ring. Trim
- 6 Rest for 5 minutes. Bake blind for approximately 10 minutes.
- 7 Reduce the oven temperature.
- 8 Beat the margarine, caster sugar, flour, baking powder, egg and orange extract in a large bowl until smooth and glossy.
- 9 Spread marmalade over base of pastry.
- 10 Spread sponge mixture over the marmalade.
- 11 Bake until risen and golden brown.
- 12 Dredge with icing sugar.
- 13 Serve warm on a clean, warm plate.

Orange Bakewell Pudding Marking Scheme

Preparation

8 marks

Rubbing-in	1
Consistency of pastry dough	2
Lining of flan ring	1
Resting pastry	1
Beating sponge mixture	1
Sponge mixture spread evenly	1
Dredge with icing sugar	1

Finished Result

9 marks

Served warm on a clean, warm plate	1	
Colour	Golden brown	2
	Light/dark	0
Texture of pastry	Crisp	2
	Hard/soft	0
Texture of sponge	Light	2
	Heavy	0
Appearance	Pastry edge neat/no cracks or folds	1
Taste		1

Total

17 marks

[END OF PRACTICAL ASSIGNMENT]