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QUALIFICATIONS
2007

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Candidate Instructions

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SCOTTISH
QUALIFICATIONS
AUTHORITY 

Practical Assignment

Plan, prepare, cook and serve the following meal:

Potato and Leek Soup

Chilli Beef

Boiled Rice

Choux Towers

Each dish is for four portions and the meal must be prepared, cooked and served within 2½ hours.

*** Please note that you are only permitted to practice individual dishes once prior to carrying out the practical assignment. The complete practical assignment must only be carried out once i.e. on the day of your assessment.**

The Practical Assignment for Hospitality: Practical Cookery at Intermediate 2 consists of two main stages:

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

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

Planning

You will plan your practical assignment **two weeks** prior to undertaking it. All planning work will be completed under the supervision of your teacher/lecturer. Your planning booklet will be worth a maximum of **15** marks out of the **100** marks available.

The following paragraphs detail the tasks that you have to complete. For each task you should use the sheets provided in the planning booklet. These planning sheets will then be assessed by your teacher/lecturer and marked accordingly.

Plan of work

You must complete a plan of work. It will show how you plan to use the 2½ hours available to you 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 you are going to carry out all of the activities involved in the production of the dishes
- ◆ the approximate timing for each activity

Service details

On the service details sheet you are required to give details of how you plan to serve your finished dishes. You must provide details of the service dishes or plates that you will use, how you will lay the food on the dishes or plates and you should include details of any garnish or decoration that you plan to use. You can include diagrams.

Food order and equipment lists

These lists are provided for your use only – they will not be marked.

Preparing, cooking and serving the dishes

During the practical assignment you will have to follow your plan of work to prepare, cook and serve the dishes. The dishes must be prepared and presented within the 2½ hour time allocation and should be served as follows:

Potato and Leek Soup	Served 2 hours after the start time in a suitable hot, clean container.
Chilli Beef	Served 2 hours 15 minutes after the start time in a hot, clean dish.
Boiled Rice	Served at the same time as the Chilli Beef in a warm, clean dish.
Choux Towers	Served 2 hours 25 minutes after the start time on 4 individual cold plates.

For example:

Start time	10.00 am
Potato and Leek Soup served at	12 noon
Chilli Beef with Rice served at	12.15 pm
Choux Towers served at	12.25 pm

Your teacher/lecturer will be observing you as you work. An external verifier from the Scottish Qualifications Authority may also observe. You must work throughout the practical assignment without any assistance from your teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Your Practical Assignment will be marked as follows:

Area to be marked	Marks available
Planning	15 marks
Working methods:	
• basic preparation skills and techniques	3 marks
• flow of work plan	5 marks
• control of cookery processes	4 marks
Dishes produced:	
• Potato and Leek Soup	18 marks
• Chilli Beef with Boiled Rice	20 marks
• Choux Towers	27 marks
Professional practice:	
• observation of safety	3 marks
• observation of hygiene	5 marks

Potato and Leek Soup

(4 Portions)

Ingredients

Leek	200 g
Onion	150 g
Margarine	15 g
Potatoes	300 g
Chicken Stock	750 ml
Salt and black pepper	
Parsley	

Method

1. Wash leek and cut into paysanne. (triangles or squares)
2. Peel and finely dice the onion.
3. Sweat the leek and onion in margarine until soft.
4. Wash and peel potatoes. Rewash and cut into macedoine.
5. Add the stock and potatoes to the leek and onion. Season.
6. Simmer until the vegetables are cooked.
7. Finely chop the parsley to give a 15 ml spoonful.
8. Stir in chopped parsley.
9. Taste soup and adjust seasoning accordingly.
10. Serve immediately in a clean, hot tureen or bowl.

Chilli Beef

(4 Portions)

Ingredients

Hot red chilli	1
Hot green chilli	1
Onion	150 g
Fresh garlic cloves	2
Olive oil	7.5 ml
Minced beef	250 g
Hot chilli powder	3.75 ml
Chopped tomatoes	400 ml
Tomato puree	30 ml
Mixed herbs	5 ml
Beef stock	75 ml
Tinned kidney beans (drained and washed)	50 g
Cheddar cheese	25 g
Soured cream	15 ml
Semi-skimmed milk	15 ml
Salt and black pepper	

Method

1. Wash, deseed and finely dice the chillies.
2. Peel and finely dice the onion.
3. Peel and crush the garlic.
4. Heat the oil and lightly fry the chillies, onion, garlic and chilli powder for 1-2 minutes.
5. Add the mince and brown.
6. Stir in the chopped tomatoes, tomato puree, mixed herbs and beef stock.
7. Bring to the boil, reduce the heat and simmer for 30 minutes.
8. Add the kidney beans to the chilli and cook for a further 5 minutes. Taste and season if required.
9. Grate the cheddar cheese. Mix the soured cream and milk together.
10. Pour chilli into the serving dish. Drizzle with sour cream and milk. Sprinkle with the grated cheese.
11. Place under a preheated grill until the cheese has melted.
12. Serve.

Boiled Rice (4 Portions)

Ingredients

Long grain brown rice 200 g
Pinch salt
Garnish

Method

1. Wash rice and add to a pot of boiling, salted water.
2. Boil until tender.
3. Drain rice. Adjust seasoning.
4. Serve in a warm dish, garnished.

Choux Towers

(4 Portions)

Ingredients

Pastry

Water	125 ml
Pinch of sugar	
Pinch of salt	
Butter	50 g
Strong white flour	60 g
Eggs	2-3 approximately

Filling

Fresh whipping cream	200 ml
Icing sugar	25 g
Vanilla essence to taste	

Butterscotch Sauce

Ingredients

Butter	25 g
Golden syrup	15 ml
Light muscovado sugar	30 g
A dash of lemon juice	

Parchment paper with 4 x 6 cm marked circles

Plain piping nozzle-size 9 (10 mm approximately)

Oven

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

Method

1. Bring the water, sugar, salt and butter to the boil.
2. Remove from the heat.
3. Add the sieved flour and beat in with a wooden spoon.
4. Return to a moderate heat and stir continuously until the mixture leaves the side of the pan.
5. Remove from the heat and allow to cool slightly.
6. Gradually add the beaten eggs, beating well between each addition. (Paste should be of dropping consistency).
7. Pipe the paste to fill the 4 marked circles giving the base a depth of 0.5cm.
8. Pipe the remaining paste on parchment paper to give at least 20 small profiteroles about the size of an unshelled hazelnut.
9. Bake for 10-15 minutes until pastry is cooked.
10. Turn oven off and allow pastry to dry.
11. Remove from the oven and allow to cool.
12. Whip cream until it holds its shape, fold in the icing sugar and vanilla essence to taste.
13. Cover the top of each base with a layer of cream.
14. Fill 20 of the small profiteroles with the remaining cream.
15. Arrange 4 filled profiteroles on each base. Place a 5th profiterole on top.
16. Make butterscotch sauce by warming the butter, syrup and sugar until well blended and the sugar has dissolved.
17. Boil for 1 minute.
18. Stir in the lemon juice.
19. Cool slightly.
20. Drizzle each tower with butterscotch sauce.
21. Serve on cold, individual plates, decorated appropriately.

[END OF PRACTICAL ASSIGNMENT]