

**X201 11**

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HOSPITALITY  
PRACTICAL COOKERY  
INTERMEDIATE 2  
Practical Assignment

Centre 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 candidates are only permitted to practice individual dishes once. The complete practical assignment must only be carried out once i.e. 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 2 consists of two main stages:

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

The following guidelines will help the candidates — both with the planning and the practical session.

### Planning

Candidates will plan for their practical assignment **two weeks** prior to undertaking it. The date for the practical assignment is at the discretion of the centre. All planning work must be completed under the supervision of the teacher/lecturer. The planning booklet is worth a maximum of 15 marks out of the 100 marks available.

The following paragraphs detail the tasks that have to be completed in the planning booklet. Candidates who do not complete the planning stage cannot undertake the practical assignment.

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 2½ 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 the candidates are going to carry out all of the activities involved in the production of the dishes
- ◆ the approximate timing for each activity

## **Food order and equipment lists**

These lists are provided for information only – they should not be marked.

### **Preparing, cooking and serving the dishes**

In the practical examination the candidates will have to follow their 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:

<b>Potato and Leek Soup</b>	Served 2 hours after the start time in a suitable hot, clean container.
<b>Chilli Beef</b>	Served 2 hours 15 minutes after the start time in a hot, clean dish.
<b>Boiled Rice</b>	Served at the same time as the Chilli Beef in a warm, clean dish.
<b>Choux Towers</b>	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

A teacher/lecturer should be observing the candidates as they work. An external verifier from the Scottish Qualifications Authority may also observe. The candidates must work throughout the practical assignment without any assistance from the teacher/lecturer unless it is to ask for a specific piece of equipment or food.

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 the 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 the 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. It is not acceptable to serve the dishes on the candidates work table. No additional materials/resources are required for the purposes of displaying the food.

### **Preparation allowed out with 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 also be carried out in advance, but no preparation of raw ingredients is allowed e.g. 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**

100 marks are allocated to planning, cooking and serving the dishes. Candidates should be marked as follows:

<b>Area to be marked</b>	<b>Marks available</b>
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

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 15 marks**

- **Plan of work 8 marks**

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

- **Service details 7 marks**

Marks should be awarded depending on the amount of detail given to describe how the candidate will serve their dishes.

### **Working methods**

- **Basic preparation skills and techniques 3 marks**

These marks should be awarded holistically for competence in the range of weighing and measuring skills and techniques required across the dishes.

Starter ingredients 1 mark

Main course ingredients 1 mark

Dessert ingredients 1 mark

- **Flow of 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.

Stewing mince 1 mark

Grilling chilli with cheese 1 mark

Boiling rice 1 mark

Baking choux pastry 1 mark

### **Professional practice**

- **Observation of safety 3 marks**

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

- **Observation of hygiene 5 marks**

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

### **Dishes produced**

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

## **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.

## **Potato and Leek Soup Marking Scheme**

### **Preparation of Ingredients**

**10 marks**

Cut leek paysanne	1
Finely dice onion	1
Cut potato macedoine	1
Finely chop parsley	1
Sweat vegetables with the lid on	1
Vegetables cooked without colour	1
with colour	0
Addition of seasoning (step 5)	1
Simmer soup not boil	1
Addition of parsley (step 8)	1
Taste and adjust seasoning	1

### **Finished Result**

**8 marks**

Clean, hot tureen or bowl	1
Soup served hot	1
Correct volume of soup	1
Appearance	1
Texture of potato Tender	2
Over/under cooked	0
Taste Well flavoured	2
Slightly under seasoned	1
Unappetising/over seasoned	0

**Total**

**18 marks**

## **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
Cheddar cheese	25 g
Tinned kidney beans (drained and washed)	50 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.

## Chilli Beef and Rice Marking Schemes

### Preparation of Ingredients

5 marks

Wash and deseed chillies	1
Finely chop chillies	1
Crush garlic	1
Grate cheese	1
Wash rice	1

### Cooking of Meat Sauce

4 marks

Fry chillies etc	for the correct time	1
	over/under cooked	0
Brown mince	evenly browned	1
	uneven/no browning	0
Correct addition of	ingredients (step 6)	1
	add kidney beans (step 8)	1

### Finished Result

11 marks

<b>Chilli</b>		
Clean, hot dish		1
Appearance	evenly browned cheese	2
	over/under browned	0
Consistency	correct	2
	too runny/too dry	0
Taste	correctly seasoned	2
	under seasoned	1
	over seasoned	0
<b>Rice</b>		
Clean, warm dish		1
Garnished appropriately		1
Texture	correct	1
	over/under cooked	0
Taste		1

**Total**

**20 marks**

## **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 0.5 cm.
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 5<sup>th</sup> 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.

## Choux Tower Marking Schemes

### Preparation of Towers

9 marks

Boil water, sugar, salt, butter	1
Sieve flour	1
Cooking of paste (step 4 in recipe)	1
Beating eggs	1
Correct addition of eggs	1
Correct consistency of paste	1
runny/thick	0
Piping bases to correct depth	1
Pipe profiteroles equal size	2
various sizes	0

### Forming Towers

5 marks

Drying in oven	1
Whipping cream holding its shape	2
under/over whipped	0
Cover bases equally	1
Filling all 20 profiteroles	1

### Finished Result

8 marks

Served cold	1
4 identical clean plates	1
Appearance of towers even size and shape	1
Additional decoration with flair	2
minimal	1
no decoration/inappropriate	0
Taste	1
Texture of choux pastry crisp	2
soft/under cooked	0

### Butterscotch Sauce

5 marks

Dissolve sugar before boiling	1
Addition of lemon juice	1
Taste	1
Consistency coating	1
thick/thin	0
Drizzling on towers	1

**Total**

**27 marks**

[END OF PRACTICAL ASSIGNMENT]