

X201 10

NATIONAL
QUALIFICATIONS
2015

**HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1**
Practical Assignment

Candidate Instructions

Publication code: BB3582A



Practical assignment

- ◆ Chilli Chicken
- ◆ Banoffee Roulade

Each dish is for four portions and the dishes must be prepared, cooked and served within one hour and 30 minutes.

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

The practical assignment involves:

- ◆ planning how you will carry out the work
- ◆ preparing, cooking and serving the dishes

The following guidelines will help you when planning and carrying out the practical assignment.

Planning how you will carry out the work

You must complete a plan of work to show how you will carry out the practical assignment in the one hour and 30 minutes allowed. It is advisable to produce it **two weeks** prior to undertaking the practical assignment; you will be informed of the date of your practical assignment by your teacher/lecturer. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **5 marks** out of the **70 marks** available. It must include the following information:

- ◆ the starting time
- ◆ the order in which the work is going to be carried out
- ◆ the approximate timing for each activity
- ◆ the service time for each dish
- ◆ the completion time

The planning booklet must be handed in for marking and the original will be made available to you on the day of your practical assignment. You must have a logical plan to be able to undertake the practical assignment.

Equipment list

You can complete this list for personal use — it will **not** be marked.

Preparing, cooking and serving the dishes

During the practical assignment you will follow your plan of work to prepare, cook and serve the dishes. The dishes must be prepared and presented within the time allocation of one hour and 30 minutes. They should be served as follows:

Chilli Chicken	Served hot one hour and 15 minutes after the start time in a clean warm dish.
Banoffee Roulade	Served one hour and 25 minutes after the start time on a clean plate at room temperature.

For example:

Start time	10.00 am
Chilli Chicken to be served at	11.15 am
Banoffee Roulade to be served at	11.25 am
Finish time	11.30 am*

*No marks will be awarded for work carried out after the assignment finish time.

Your teacher/lecturer will observe you as you work. An External Verifier from SQA 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:	
◆ Plan of work	5 marks
Working methods:	
◆ Control of cookery processes	3 marks
Dishes produced:	
◆ Chilli Chicken	33 marks
◆ Banoffee Roulade	22 marks
Professional practice:	
◆ Observation of safety	3 marks
◆ Observation of hygiene	4 marks

Total 70 marks

Assessment arrangements

SQA's policy on assessment arrangements for candidates with additional support needs allows for adjustments to be made to this practical assignment if candidates are placed at a substantial disadvantage.

If you have any questions relating to this, or if you believe you need help or support to carry out this assignment, please ask your teacher/lecturer.

Chilli Chicken

(4 portions)

Ingredients

Green pepper	50 g (prepared weight)
Fresh garlic (peeled)	15 ml(prepared volume)
Onion	100 g (prepared weight)
Skinless chicken breast	300 g
Salt and pepper	
Sunflower oil	30 ml
Mild chilli powder	5 ml
Passata	100 ml
Chicken stock	200 ml
Tomato puree	15 ml
Dried oregano	5 ml
Canned kidney beans (rinsed)	75 g

Method

- 1 Wipe, de-seed and roughly chop the pepper.
- 2 Finely chop the garlic.
- 3 Peel and finely chop the onion.
- 4 Cut the chicken into bite size pieces.
- 5 Season the chicken with a little salt and pepper.
- 6 Heat the oil in a pan and seal the chicken.
- 7 Using a draining spoon, remove the chicken from the pan, place on absorbent paper and set aside.
- 8 Using the same pan, sauté the pepper, garlic and onion until soft.
- 9 Add the chilli powder and fry for 1 minute.
- 10 Remove the pan from the heat and stir in the passata, chicken stock, tomato puree and oregano.
- 11 Return to the heat and bring to the boil. Add the reserved chicken, cover and simmer for 15 minutes.
- 12 Add the kidney beans and continue to simmer for a further 5 minutes.
- 13 Taste and adjust consistency and seasoning if required.
- 14 Serve in a clean, warm dish and garnish appropriately.

Boiled Rice

(4 portions)

Ingredients

Long grain rice	150 g
Salt	
Parsley	15 ml (prepared volume)

Method

- 1 Wash the rice and add to a pot of boiling, salted water.
- 2 Boil until tender.
- 3 Finely chop the parsley to give 15ml.
- 4 Drain the rice.
- 5 Stir in the parsley.
- 6 Taste and adjust the seasoning if required.
- 7 Serve in a clean, warm dish.

Banoffee Roulade

(4 portions)

Ingredients

Flour	75 g
Eggs (medium)	3
Light soft brown sugar	75 g
Caster sugar, for dredging	
Fresh double cream	75 ml
Fresh ripe banana	75 g
Dulce de leche or equivalent	100 g
Icing sugar, for dusting	

Oven — 200 °C/Gas Mark 6

Where fan assisted ovens are used, the temperature should be adjusted accordingly

Method

- 1 Grease, line and re-grease a Swiss roll tin (20cm x 30cm approximately).
- 2 Sieve the flour onto greaseproof paper.
- 3 Whisk the eggs and light soft brown sugar together until thick and creamy.
- 4 Re-sieve the flour on top of the egg mixture and carefully fold in.
- 5 Pour the mixture into the prepared tin and spread evenly.
- 6 Bake for 8 – 10 minutes until golden brown and well risen.
- 7 Turn the sponge onto sugared greaseproof paper and carefully remove the paper.
- 8 Cool for 1 – 2 minutes then trim the edges.
- 9 Cover with another piece of greaseproof paper, roll up immediately and leave to cool.
- 10 Whisk the cream to piping consistency.
- 11 Mash the banana and fold into the cream.
- 12 Carefully unroll the sponge, spread evenly with the dulce de leche and cover with the banana cream.
- 13 Carefully re-roll the sponge.
- 14 Dust the roulade with icing sugar.
- 15 Serve on a clean plate at room temperature.

[END OF PRACTICAL ASSIGNMENT]