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NATIONAL
QUALIFICATIONS
2015

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Centre Instructions

Publication code: BB3583B



Practical assignment

- ◆ Thai Vegetable Soup
- ◆ Chicken Chow Mein
- ◆ Rhubarb and Custard Pavlovas

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

Please note that candidates are only permitted to practise the individual dishes once. The complete practical assignment must only be carried out once — on the day of the assessment. (If your centre is selected for verification, candidates may, in the event of late verification, have to carry out the assignment twice. If this is the case, you must submit the marks the candidates achieved for their initial assignments.)

The practical assignment involves:

- ◆ planning how the work will be carried out
- ◆ preparing, cooking and serving the dishes

Planning how the work will be carried out

Candidates must complete a plan of work to show how they will carry out the practical assignment in the two hours and 30 minutes allowed. It is advisable to produce it **two weeks** prior to undertaking the practical assignment, the date of which is at the centre's discretion. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **15 marks** out of the **100 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 tasks grouped together
- ◆ the service time for each dish
- ◆ the completion time

The planning booklet must be handed in for marking and the original must be made available to the candidate on the day of the practical assignment. If the centre is selected for verification, each candidate's original planning booklet must be made available to the SQA appointed External Verifier. Candidates must have a logical plan to be able to undertake the practical assignment.

Service details

On the service details page of the planning booklet the candidates are required to give details of how they plan to serve their finished dishes, including the food service temperatures. They must provide details of the service dishes or plates that they will use and how they will present the food on the dishes or plates. The temperatures of the service dishes or plates must also be included. They should include details of any garnish or decoration that they plan to use. Diagrams can also be included.

Additional food order and equipment lists

These lists will be completed by the candidates for their information only — they should **not** be marked.

Preparing, cooking and serving the dishes

During the practical assignment the candidates will follow their plans of work to prepare, cook and serve the dishes. The dishes must be prepared and presented within the time allocation of two hours and 30 minutes. They should be served as follows:

Thai Vegetable Soup	Served hot two hours after the start time in a clean, warm tureen or bowl.
Chicken Chow Mein	Served hot two hours and 15 minutes after the start time in a clean, warm dish.
Rhubarb and Custard Pavlovas	Served two hours and 25 minutes after the start time on 4 individual, clean plates at room temperature.

For example:

Start time	10.00 am
Thai Vegetable Soup served at	12 noon
Chicken Chow Mein served at	12.15 pm
Rhubarb and Custard Pavlovas served at	12.25 pm
Finish time	12.30 pm*

If the candidates serve a dish more than five minutes early they can still be awarded marks under “Service” but marking must take place at the correct service time.

Time prompts can be given every 30 minutes, and five minutes before each service time.

If the candidates serve their dishes more than five minutes late, ie outwith the five minute tolerance allowed by SQA, no marks must be awarded under the heading “Service”.

No marks are awarded for finished dishes served after the end of the assignment time, ie two hours and 30 minutes for Intermediate 2.

A teacher/lecturer must observe the candidates as they work. An External Verifier from SQA 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.

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 External Verifier (if applicable) should be allowed in the practical area.

Session conditions

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

Completed dishes are to be presented by the candidates in an area set aside for this purpose — they must not be served on candidates' work tables. No additional materials/resources are required for the purposes of displaying the food.

Preparation allowed outwith the specified practical session

All equipment and foodstuffs must be supplied by the centre. Candidates must “set up” their personal work area with all the required cooking and serving equipment prior to the assignment 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. Preparation of raw ingredients is only allowed where stated. Where garnishes are not stated in the recipe, they may be prepared by the candidates in advance.

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 they must be marked accordingly.

Marking of the practical assignment

100 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:	
◆ Plan of work	8 marks
◆ Service details	7 marks
Working methods:	
◆ Control of cookery processes	3 marks
Dishes produced:	
◆ Thai Vegetable Soup	16 marks
◆ Chicken Chow Mein	25 marks
◆ Rhubarb and Custard Pavlovas	33 marks
Professional practice:	
◆ Observation of safety	3 marks
◆ Observation of hygiene	5 marks
Total 100 marks	

Centres are provided with a marking sheet which is to be used to record the candidates' marks. If selected for verification a separate sheet, the Verification Exercise Marking Sheet, must be completed. Centres must record the marks of the candidates that have been identified as the sample for external verification on this sheet. If your centre is selected for external verification, please ensure that this is carried out before you assess the remainder of your cohort. This will ensure you are marking to the national standard.

Allocation of marks

Planning

◆ **Plan of work** **8 marks**

If the candidate's plan is correct and they have received no assistance, full marks should be awarded. Marks should be awarded according to the level of assistance given and any omissions from the plan that may have been identified.

◆ **Service details** **7 marks**

Candidates must provide details of the service dishes or plates that they will use, how they will present the food on the dishes or plates and garnish or decoration that they plan to use. Marks should be awarded taking into account the type of detail given to describe how the candidate will serve their dishes.

Working methods

◆ **Control of cookery processes** **3 marks**

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

Baking	1 mark
Boiling noodles	1 mark
Poaching	1 mark

Professional practice

◆ **Observation of safety** **3 marks**

Candidates must demonstrate an appreciation of safety throughout the practical assignment and must be marked accordingly, eg chopping boards should be secured, cookers and knives should be used safely.

◆ **Observation of hygiene** **5 marks**

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

Candidates are required to adopt a "clean as you go" method of work in order to comply with relevant health, safety and food hygiene requirements. Suitable protective clothing must be worn and jewellery removed. If this does not happen, they 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.

Please note, if you have any questions relating to this assignment or if any of your candidates have a requirement to use alternative ingredients, contact Graeme Findlay by e-mail (Graeme.Findlay@sqa.org.uk).

Assessment arrangements

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

We must consider jointly the individual needs of these candidates in carrying out this practical assignment, therefore any proposed adjustments/changes to the practical assignment must be referred to SQA in advance.

Please contact the Assessment Arrangements team by email (aarequests@sqa.org.uk) or by telephone on 0345 213 6890.

Thai Vegetable Soup

(4 Portions)

Ingredients

Carrot (peeled)	150 g (prepared weight)
Parsnip (peeled)	75 g (prepared weight)
Onion (peeled)	150 g (prepared weight)
Sunflower oil	10 ml
Red Thai curry paste	7.5 ml
Red lentils	50 g
Canned chopped tomatoes	200 ml
Vegetable stock	750 ml
Seasoning	
Natural yoghurt	15 ml

Method

1. Cut the carrot and parsnip into even sized pieces.
2. Dice the onion.
3. Sweat the onion in the oil for 5 minutes.
4. Add the curry paste to the pan, stir to coat the onion and cook for a further minute with the lid off.
5. Wash and drain the lentils. Reserve appropriately.
6. Add the carrot, parsnip, lentils, tomatoes and stock to the pan.
7. Bring to the boil and skim.
8. Reduce the heat, cover and simmer for 45 minutes until the lentils are cooked.
9. Remove from the heat and cool slightly.
10. Puree the soup and adjust the consistency if required.
11. Reheat the soup.
12. Taste the soup and season as necessary.
13. Serve the soup hot in a clean, warm tureen or bowl finished with the natural yoghurt and a prepared garnish of your choice.

Thai Vegetable Soup marking scheme

Preparation of Soup

Carrot and parsnip – even sized pieces	1
Onion diced	1
Curry paste cooked for correct time	1
undercooked/overcooked	0
Wash and drain lentils, reserve appropriately	1
Soup skimmed	1
Soup covered and simmered for correct time	1
Soup pureed while warm	1
pureed while hot/cold	0
Tasting carried out	1

8 marks

Service

Served in a clean, warm tureen or bowl	1
Soup served hot	1
Finished with yoghurt	1
Garnish appropriately	1
Consistency – smooth	2
lumpy	1
not pureed	0
Taste of soup – well flavoured	2
under seasoned	1
burnt/inedible	0

8 marks

Total

16 marks

Chicken Chow Mein

(4 Portions)

Ingredients

Root ginger (peeled)	5 ml (prepared volume)
Fresh red chilli pepper	5 ml (prepared volume)
Sesame oil	5 ml
Sweet chilli sauce	5 ml
Soy sauce	30 ml
Cornflour	7.5 ml
Chinese five spice powder	5 ml
Fresh skinless chicken breast	200 g
Medium dried egg noodles	100 g
Red pepper	50 g (prepared weight)
Carrot (peeled)	50 g (prepared weight)
Spring onions (washed)	2
Sunflower oil	30 ml
Turmeric	5 ml
Fresh beansprouts	100 g
Oyster sauce	30 ml
White wine vinegar	15 ml
seasoning	

Method

1. Cut the root ginger and chilli into brunoise.
2. Make the marinade by mixing the sesame oil, sweet chilli sauce and soy sauce together and blend with the cornflour and five spice powder.
3. Add the root ginger and chilli to the marinade.
4. Cut the chicken into even bite sized pieces.
5. Add the chicken to the marinade and reserve appropriately for at least 15 minutes.
6. Cook the noodles in boiling water until tender.
7. Drain, refresh and drain. Reserve.
8. Cut the red pepper into thin strips.
9. Cut the carrot into julienne.
10. Thinly slice the spring onions diagonally.
11. Heat the sunflower oil in a frying pan or wok and add the chicken and marinade. Cook gently for 5 – 6 minutes.
12. Add the turmeric and cook for 1 minute.
13. Add the pepper and carrot, and cook for 2 minutes.
14. Add the noodles, spring onion and beansprouts, and cook for 2 minutes.
15. Add the oyster sauce and vinegar and mix in carefully.
16. Taste and adjust the seasoning if required.
17. Serve hot, in a clean warm dish, garnished appropriately.

Rhubarb and Custard Pavlovas (4 Portions)

Ingredients

Cornflour	2.5 ml
White malt vinegar	2.5 ml
Eggs (medium)	2
Caster sugar	155 g
Fresh double cream	75 ml
Custard powder	7.5 ml
Granulated sugar	5 ml
Fresh semi-skimmed milk	75 ml
Fresh rhubarb (washed)	40 g (prepared weight)
Water	60 ml
Vanilla extract	1.25 ml

Parchment or silicone paper with 4 x 8cm circles marked

Oven 150°C/Gas No 2 – temperature may vary if using a fan assisted oven

Method

1. Blend the cornflour and vinegar.
2. Separate the eggs and reserve the yolks appropriately.
3. Whisk the egg whites until stiff peak.
4. Whisk in 115 g of the caster sugar in four stages.
5. Whisk the cornflour mixture into the egg whites.
6. Make the base by piping the meringue mixture to cover the 4 circles equally then use the remaining meringue mixture to create a nest by piping stars on the top of the outer rim of the bases.
7. Place in the oven and reduce the temperature to 130°C/ Gas No 1. Bake for 1 hour approximately, until firm to the touch.
8. Turn the oven off and leave the pavlovas in the oven for a further 20 minutes to cool slightly.
9. Remove from the oven and set aside to cool.
10. Lightly aerate the cream with a fork.
11. Blend the custard powder and granulated sugar with the reserved egg yolks.
12. Warm the milk and pour over the custard powder mixture.
13. Stir well and return to a clean pan. Return to the heat and stir continually until thickened.
14. Spoon the custard into a suitable container and pour the aerated cream on top to prevent a skin forming. Reserve until cold.
15. Thinly slice the rhubarb.
16. Bring the remaining caster sugar, water and vanilla extract to the boil.
17. Remove from the heat and add the rhubarb.

18. Return to the heat and poach the rhubarb until tender.
19. Spoon the rhubarb out of the pan and continue to cook the juice to produce a syrup. Pour over the rhubarb and leave to cool completely.
20. Whisk the cold custard and cream together until thickened.
21. Divide the custard mix equally among the pavlovas.
22. Spoon the rhubarb on top of the custard.
23. Serve immediately on 4 individual, clean plates at room temperature decorated appropriately.

Rhubarb and Custard Pavlovas marking scheme

Preparation of meringue

Separate eggs – no yolk in white	1
Egg yolks stored appropriately	1
Egg whites whisked to stiff peak	1
Controlled addition of sugar in 4 stages	1
Cornflour mixture added	1
Consistency of meringue – thick/glossy	1
Correct filling of piping bag	1
Piping of bases in circles	1
Piping of stars to form nests	1
Turn oven off – step 8	1
Cooling before filling	1

11 marks

Custard

Aerate cream	1
Blend custard powder, granulated sugar and egg yolk	1
Warm milk	1
Milk added to blended custard mixture	1
Reheated until thick	1
Custard covered with cream and reserved appropriately	1
Cream whisked into custard	1

7 marks

Preparation of Rhubarb

Rhubarb thinly sliced	1
Syrup reduced	1
Rhubarb cooled	1

3 marks

Service

Served on 4 clean plates at room temperature	1
Decorated according to planning booklet	1
Decoration – with flair	2
appropriate/minimal	1
no decoration/inappropriate	0
4 even sized and shaped pavlovas	1
Custard divided equally among 4 pavlovas	1
Rhubarb divided equally	1
Taste of custard	1
Consistency of custard	1
Taste of rhubarb	1
Texture of rhubarb	1
Texture of meringue	1

12 marks

Total

33 marks

[END OF PRACTICAL ASSIGNMENT]