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NATIONAL
QUALIFICATIONS
2015

HOSPITALITY
PROFESSIONAL
COOKERY
INTERMEDIATE 2
Practical Assignment

Centre Instructions

Publication code: BB3584B



Practical assignment

- ◆ Red lentil and green chilli soup
- ◆ Pan fried chicken set on fresh pasta ribbons with a tomato sauce
- ◆ Almond and pear flan served with a cinnamon custard.

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

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 their 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 assignment.)

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 three hours 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.

Candidates who do not complete the planning stage cannot undertake the practical assignment. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **10 marks** out of the **75 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 equipment required
- ◆ 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 your centre is selected for verification, a copy of each candidate's 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. 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. They should include details of any garnish or decoration that they plan to use. Diagrams should also be included.

Food order and equipment lists

On the food order sheet candidates must record all of the ingredients (**in the correct quantities**) that they require. Any additional ingredients required for garnishing and decorating the dishes must also be included. Candidates must record all of the equipment that they require on the equipment list.

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 three hours. They should be served as follows:

Red lentil and green chilli soup	Served two hours 30 minutes after the start time, in a suitable, warm, clean service container.
Pan fried chicken set on fresh pasta ribbons with a tomato sauce	Served two hours 45 minutes after the start time. One portion must be presented as an individual serving. The remaining 3 portions should be served on a hot, clean, suitable service dish.
Almond and pear flan served with a cinnamon custard	Served whole, in the remaining time, on a suitable, warm, clean container, and the cinnamon custard in a sauceboat or other suitable serving container.

For example:

Start time	9.30 am
Red lentil and green chilli soup	12 noon
Pan fried chicken set on fresh pasta ribbons with a tomato sauce	12.15 pm
Almond and pear flan served with a cinnamon custard	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.

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 three hours 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 the 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 areas 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. Garnishes, however, 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.

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, they must be marked accordingly.

Marking of the practical assignment

75 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	4 marks
◆ equipment required	2 marks
◆ food order	2 marks
◆ service details	2 marks
Working methods:	
◆ basic preparation skills and techniques	10 marks
◆ flow of plan of work	5 marks
◆ control of cookery processes	5 marks
Dishes produced:	
◆ Red lentil and green chilli soup	6 marks
◆ Pan fried chicken set on fresh pasta ribbons with a tomato sauce	18 marks
◆ Almond and pear flan served with a cinnamon custard	10 marks
Professional practice:	
◆ observation of safety	4 marks
◆ observation of hygiene	4 marks
◆ protective clothing	3 marks
Total	75 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** **4 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.

◆ **Equipment required** **2 marks**

Candidates must provide details of the equipment that they plan to use.

◆ **Food order** **2 marks**

Candidates must record all of the ingredients (in the correct quantities) that they require. Any additional ingredients required for garnishing and decorating the dishes must also be included.

◆ **Service details** **2 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.

On completion of the planning tasks, candidates will submit their planning booklets to the teacher/lecturer for marking. Candidates will be permitted to redraft work should there be deficiencies in the planning work undertaken, for example:

- ◆ food item(s) not ordered
- ◆ item(s) of equipment not requested
- ◆ a plan of work which is poorly sequenced
- ◆ service details which are incomplete.

In such instances it would be unfair to allow the candidate to carry out the practical assignment knowing that there were faults in the planning. Such faults should be identified by the teacher or lecturer and indicated to the candidate, who should then undertake further work in the area(s) concerned.

The marks awarded to each area of the planning work should be recorded on the form provided at the back of the candidate's planning booklet. The allocation of marks awarded for each area of planning should be justified by the teacher/lecturer and the amount of assistance given must be taken into consideration when deciding on a final mark.

On the day of the practical assignment, the marked planning booklet must be made available to:

- ◆ the candidate
- ◆ the centre's internal verifier
- ◆ the External Verifier, if the centre is selected for verification.

Working methods

◆ Basic preparation skills and techniques

10 marks

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

Weighing and measuring	4 marks
— Starter	(1 mark)
— Main course	(1 mark)
— Accompaniments	(1 mark)
— Dessert	(1 mark)

Knife skills	3 marks
Correct choice of equipment	1 mark
Correct use of equipment	2 marks

◆ Flow of plan of work

5 marks

Candidates should follow their plans of work. Marks will be awarded accordingly when candidates deviate from the plan of work or where timings are not being followed, eg soup being started at 12.00 noon instead of 11.00 am as planned.

◆ Control of cookery processes

5 marks

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

Red lentils and green chilli soup — monitoring cooking	1 mark
Pan fried chicken — monitoring cooking	1 mark
Fresh pasta ribbons — monitoring cooking	1 mark
Almond and pear flan — monitoring cooking	1 mark
Cinnamon custard — monitoring cooking	1 mark

Professional practice

◆ Observation of safety

4 marks

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

◆ Observation of hygiene

4 marks

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

◆ Protective clothing

3 marks

Suitable protective clothing should be worn throughout the practical assignment. Long hair should be contained in hair net or by other appropriate means.

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, email 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 aarequests@sqa.org.uk.

Red lentil and green chilli soup

(4 Portions)

	Prepared weight
Red lentils	200 g
Onion (prepared weight)	50 g
Carrot (prepared weight)	50 g
Leek (prepared weight)	50 g
Green chilli	½ tsp
Garlic clove	½
Parsley for garnish	
Vegetable stock	1½ litres
Turmeric	5 g
Tomato puree	5 g
Bouquet garni	1
Seasoning as required	

Method

- 1 Wash lentils and prepare all vegetables and herbs – carrot (brunoise), onion (finely chopped), leek (brunoise), chilli (finely chopped), garlic (crushed) and parsley (finely chopped).
- 2 Place the lentils in a thick bottomed pan; add the stock, turmeric and bouquet garni.
- 3 Bring to the boil, simmer for 25-30 minutes and skim as necessary.
- 4 Add the remainder of ingredients and season lightly.
- 5 Simmer for a further 10-15 minutes, skim as necessary.
- 6 Remove bouquet garni, adjust consistency and season to taste.
- 7 Serve in suitable warm container and garnish with parsley.

Pan fried chicken set on fresh pasta ribbons with a tomato sauce (4 Portions)

	Prepared weight
Chicken legs (whole)	4
Butter	50 g
Oil for cooking	
Pane (supplied by centre)	

For pane – supplied by centre

Egg	1
Flour	100 g
Breadcrumbs	200 g

Method

- 1 Remove skin from the legs and bone, ensuring that the flesh remains whole.
- 2 Remove any traces of fat, sinew and cartilage.
- 3 Bat-out the chicken leg to form a regular shape.
- 4 Pane and refrigerate until required.
- 5 Shallow fry prepared chicken in a suitable pan using the oil and butter.
- 6 Cook until golden brown on both sides.
- 7 Serve and garnish as required.

Fresh Pasta

Strong flour	100 g
Pinch of salt	
Egg	1
Egg yolks	2
oil	1 tsp

Method

- 1 Sieve the flour and salt, shape into a well.
- 2 Beat the egg, egg yolks and oil together and gradually incorporate into the flour to form a dough.
- 3 Knead the dough until it is of a smooth, elastic consistency.
- 4 Cover the dough with cling film and allow to rest in a cool place for 30 minutes.
- 5 Roll pasta to a thickness of ½ mm and cut into ribbons.
- 6 Place the pasta into a pot of boiling water and cook for 2 – 3 minutes.
- 7 Drain and combine with tomato sauce.

Tomato sauce**(4 Portions)**

	Prepared weight
Onions	50 g
Carrot	50 g
Celery	25 g
Margarine, butter or oil	10 g
Flour	10 g
Tomato puree	50 g
White stock	375 – 400 ml
Garlic clove	½
Bay leaf	1
Salt and pepper	

Method

- 1 Wash, peel and re-wash the vegetables and cut into mirepoix.
- 2 Heat the fat in a pot.
- 3 Add the vegetables and brown lightly.
- 4 Mix in the flour and cook to a sandy texture. Allow to cool.
- 5 Mix in the tomato puree and cook out for 2 – 3 minutes.
- 6 Gradually add the stock and bring to the boil.
- 7 Add the garlic, bay leaf and seasoning. Simmer for approximately 45 minutes.
- 8 Correct the consistency and season to taste.
- 9 Pass through a fine conical strainer.
- 10 Adjust consistency as required.

Presentation/Taste/Correct Temperature/garnished appropriately**4****Total 18**

Almond and pear flan (served whole)

Prepared weight

Sugar pastry

Soft flour	200 g
Pinch of salt	
Fat	100 g
Caster sugar	50 g
Egg (small)	1

Method

- 1 Sieve flour and salt.
- 2 Rub in the fat to achieve a sandy texture.
- 3 Dissolve sugar in egg.
- 4 Make a well, add the egg mixture, and incorporate to make a smooth paste.
- 5 Rest in a cool place before use.

Frangipane

Butter	50 g
Caster sugar	50 g
Egg (beaten)	1
Ground almonds	25 g
Soft flour	25 g
Almond essence	few drops

Method

- 1 Cream the butter and sugar until light and fluffy.
- 2 Gradually incorporate the beaten egg.
- 3 Fold in the ground almonds, almond essence and flour.
- 4 Use when required.

Method for assembling flan

- 1 cooked pear (cut into quarters).
- 20 g raspberry jam (for spreading)
- Warm apricot glaze provided by centre.

Method

- 1 Line a 150 mm/15 cm flan ring with the pastry.
- 2 Dock pastry.
- 3 Spread with the jam and sufficient frangipane as required to make 4 portions.
- 4 Arrange pear quarters on top of frangipane.
- 5 Bake at 200 – 220°C for 25 – 35 minutes.
- 6 Brush with a warm apricot glaze.
- 7 Serve warm with sauce.

Cinnamon custard

	Prepared weight
Milk	250 ml
Egg yolks	2
Caster sugar	25 g
Ground cinnamon to flavour	

Method

- 1 Bring milk to the boil.
- 2 Whisk yolks, sugar and cinnamon in a bowl.
- 3 Whisk in the boiled milk and return mixture to a clean thick bottomed pan.
- 4 Place on low heat and stir until the mixture coats the back of the spoon.
- 5 Strain through a fine conical strainer and serve.

[END OF PRACTICAL ASSIGNMENT]

[END OF CENTRE INSTRUCTIONS]