

# **X201 10**

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NATIONAL  
QUALIFICATIONS  
2012

HOSPITALITY  
PRACTICAL COOKERY  
INTERMEDIATE 1

Practical Assignment

Centre Instructions

Publication code: BB3582B



## Practical assignment

- ◆ Spicy Chicken with Savoury Rice
- ◆ Mandarin Gateau

Each dish is for four portions and the dishes must be prepared, cooked and served within one hour 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 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 one hour 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 **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 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 SQA's appointed External Verifier. Candidates must have a logical plan to be able to undertake the practical assignment.

### Equipment list

This list can be completed by the candidates for their information only — it 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 one hour and 30 minutes. They should be served as follows:

<b>Spicy Chicken</b>	Served one hour and 15 minutes after the start time in a suitable clean, hot dish.
<b>Savoury Rice</b>	Served one hour and 15 minutes after the start time in a suitable clean, hot dish.
<b>Mandarin Gateau</b>	Served one hour and 25 minutes after the start time on a suitable clean plate at room temperature.

For example:

Start time	10.00 am
<b>Spicy Chicken with Savoury Rice</b> served at	11.15 am
<b>Mandarin Gateau</b> served at	11.25 am
Finish time	11.30 am

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 20 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 one hour and 30 minutes for Intermediate 1.

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 SQA’s 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**

70 marks are allocated to planning, cooking and serving the dishes. Marks have to be awarded for attainment. Candidates should be marked as follows:

<b>Area to be marked</b>	<b>Marks available</b>
Planning:	
◆ plan of work	5 marks
Working methods:	
◆ control of cookery processes	2 marks
Dishes produced:	
◆ Spicy Chicken with Savoury Rice	34 marks
◆ Mandarin Gateau	22 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	4 marks

**Total 70 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 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** **5 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.

### **Working methods**

◆ **Control of cookery processes** **2 marks**

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

Grilling — chicken 1 mark

Baking — sponge 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** **4 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](mailto:graeme.findlay@sqa.org.uk)) or telephone on 0845 213 5492.**

**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 e-mail: [aarequests@sqa.org.uk](mailto:aarequests@sqa.org.uk)

## **Spicy Chicken**

**(4 portions)**

### **Ingredients**

Fresh root ginger	5 ml (prepared volume)
Garlic (peeled)	1 clove
Natural yoghurt	100 ml
Medium curry powder	5 ml
Skinless chicken breast	300 g
Onion (peeled)	100 g (prepared weight)
Sunflower oil	15 ml
Garam masala	5 ml
Ground coriander	1.25 ml
Hot chicken stock	200 ml
Clear honey	15 ml
Tomato puree	30 ml
Canned chopped tomatoes	400 g
Seasoning	

### **Method**

- 1 Peel and finely chop the root ginger.
- 2 Crush the garlic.
- 3 Mix the yoghurt, 2.5 ml of the ginger, the garlic and the curry powder together.
- 4 Cut the chicken into even, bite size pieces.
- 5 Add the chicken to the yoghurt marinade, cover and refrigerate for at least 15 minutes.
- 6 Finely chop the onion.
- 7 Heat the oil and sweat the onion for 5 minutes.
- 8 Stir in the garam masala, ground coriander and the remaining ginger and cook for 30 seconds.
- 9 Remove from the heat and add the stock, honey, tomato puree and canned tomatoes. Stir.
- 10 Cover, return to the heat and bring to the boil. Simmer for 20–25 minutes until the sauce has thickened.
- 11 Taste and season if required.
- 12 Remove the chicken from the marinade, arrange on a tray and grill for 8–10 minutes, turning once during cooking.
- 13 Add the cooked chicken to the sauce and simmer for 2 minutes.
- 14 Serve in a clean, hot dish and garnish appropriately.

## **Savoury Rice**

**(4 portions)**

### **Ingredients**

Basmati rice	150 g
Green pepper	30 g (prepared weight)
Onion (peeled)	50 g (prepared weight)
Sunflower oil	15 ml
Hot chicken stock	300 ml
Butter	15 g
Seasoning	

### **Method**

- 1 Rinse the rice with cold water.
- 2 Cut the green pepper into small, even size pieces.
- 3 Finely chop the onion.
- 4 Heat the oil and sweat the onion for 5 minutes.
- 5 Add the washed rice and stir to coat with the oil.
- 6 Add the hot chicken stock and stir.
- 7 Bring to the boil, cover and cook on a low heat until all the stock has been absorbed and the rice is cooked. Avoid removing the lid for the first 8 minutes.
- 8 Remove from the heat, stir in the green pepper and fork in the butter.
- 9 Cover and leave to stand for 5 minutes.
- 10 Taste and season if required.
- 11 Serve in a clean, hot dish.

## **Spicy Chicken Marking Scheme**

### **Preparation of Ingredients**

Peel and finely chop the ginger	1
Crush the garlic	1
Correct addition of ingredients — step 3	1
Cut chicken — even, bite size	1
— uneven	0
Chicken in marinade, covered	1
Stored in refrigerator for correct length of time	1

**6 marks**

### **Preparation of Spicy Chicken**

Finely chop onion	1
Sweat onion — no colour	1
Spices and ginger cooked for correct time without burning	1
Correct addition of ingredients — step 9	1
Simmered for correct time	1
Tasting carried out	1
Chicken grilled for correct time	1
Chicken added to sauce and simmered	1

**8 marks**

### **Preparation of Savoury Rice**

Cut green pepper into small, even sized pieces	1
Stock added hot	1
Rice cooked with the lid on for the correct time	1
Addition of green pepper at correct time	1
Butter — forked in	1
— stirred in	0
Left to stand for correct time	1
Tasting carried out	1

**7 marks**

**Service**

Clean, hot dish—chicken	1
Clean, hot dish—rice	1
Chicken garnished — appropriately	1
— no garnish/inappropriate	0
Taste of sauce — well flavoured	2
— under seasoned	1
— over seasoned/inedible	0
Texture of chicken — tender	1
— over/under cooked	0
Consistency of sauce — correct	2
— slightly runny/slightly dry	1
— watery/very dry	0
Appearance of rice	1
Consistency of rice — correct/moist	2
— slightly wet/sticky	1
— very wet/burnt	0
Taste of rice	1
Texture of rice — correct, with a bite in it	1
— over/under cooked	0

**13 marks****Total****34 marks**

## **Mandarin Gateau**

**(4 portions)**

### **Ingredients**

Flour	50 g
Eggs	2 (medium)
Caster sugar	50 g
Canned mandarin oranges	75 g drained
Fresh whipping cream	200 ml
Icing sugar	10 ml
Vanilla essence	1.25 ml
Juice from the canned fruit	10 ml
Toasted coconut	30 g

Oven — 200°C/Gas Mark 6

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

### **Method**

- 1 Grease, line and grease 2 × 15 cm sandwich tins.
- 2 Sieve the flour.
- 3 Whisk the eggs and sugar until thick and creamy.
- 4 Re-sieve the flour on top of the egg mixture and carefully fold in.
- 5 Divide the mixture evenly between the two prepared tins.
- 6 Bake for approximately 15 minutes until golden brown and springy to the touch.
- 7 Allow to cool slightly in the tins, turn out onto a wire rack and remove the greaseproof paper.
- 8 Whisk the cream to soft peak then fold in the icing sugar and vanilla essence to give a piping consistency.
- 9 Carefully stir the mandarins into a third of the cream; this will be used to sandwich the sponges together. Reserve the remaining cream.
- 10 Sprinkle the juice evenly over the base of the sponges.
- 11 Sandwich the sponges together with the mandarin and cream mixture.
- 12 Spread a little of the remaining cream thinly round the side of the gateau and coat with the toasted coconut.
- 13 Spread a little of the reserved cream on top of the gateau.
- 14 Finish the gateau by piping the remaining cream to show 4 even portions.
- 15 Serve on a clean plate at room temperature.

## **Mandarin Gateau Marking Scheme**

### **Preparation of Sponge**

Correct preparation of tins	1
Double sieving of flour	1
Whisk eggs and sugar until thick	1
Fold flour — correctly	1
— stirred in/over folded/under folded	0
Divided evenly between the tins	1
Cooled slightly in the tins	1
Turn out of tins — sides smooth	1
— sides rough	0

**7 marks**

### **Assembly**

Whisking of cream — correct consistency	1
— over/under whisked	0
Icing sugar and vanilla essence — folded in	1
— stirred in	0
Preparation of filling — step 10	1
Juice sprinkled over the sponge	1
Sides spread evenly with cream	1
Sides coated evenly with coconut	1
Cream spread on top — evenly	1
— patchy/uneven	0
Piping — even	2
— uneven	1
— no piping/inappropriate	0

**9 marks**

### **Service**

Clean plate at room temperature	1
Gateau is level	1
Appearance — neat	1
Piping — to show 4 even portions	1
— uneven portions	0
Texture of sponge — moist	1
— dry	0
Flavour of gateau	1

**6 marks**

**Total**

**22 marks**

[END OF PRACTICAL ASSIGNMENT]