

X201 11

NATIONAL
QUALIFICATIONS
2012

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Centre Instructions

Publication code: BB3583B



Practical assignment

- ◆ **Chilli and Garlic Mushrooms on Toast**
- ◆ **Savoury Beef Cannelloni**
- ◆ **Lemon and Caraway Roulade**

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 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 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:

| | |
|---|--|
| Chilli and Garlic Mushrooms on Toast | Served warm two hours after the start time on 4 individual clean, warm plates. |
| Savoury Beef Cannelloni | Served hot two hours and 15 minutes after the start time in the cooking dish. |
| Lemon and Caraway Roulade | Served two hours and 25 minutes after the start time on a clean plate at room temperature. |

For example:

| | |
|---|----------|
| Start time | 10.00 am |
| Chilli and Garlic Mushrooms on Toast served at | 12 noon |
| Savoury Beef Cannelloni served at | 12.15 pm |
| Lemon and Caraway Roulade 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 | 2 marks |
| Dishes produced: | |
| ◆ Chilli and Garlic Mushrooms | 18 marks |
| ◆ Savoury Beef Cannelloni | 31 marks |
| ◆ Lemon and Caraway Roulade | 26 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** **2 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.

Grilling — preheated for toast 1 mark

Baking — sponges 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) or by 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.

Chilli and Garlic Mushrooms on Toast (4 Portions)

Ingredients

| | |
|----------------------|-------------------------------|
| Closed cap mushrooms | 100 g |
| Red Chilli | 5 ml (prepared volume) |
| Parsley | 15 ml (prepared volume) |
| Garlic (peeled) | 2 cloves |
| French stick | enough to cut 4 × 2 cm slices |
| Sunflower oil | 20 ml |
| Butter | 15 g |
| Seasoning | |

Method

1. Wash, cut in half and slice the mushrooms.
2. Remove any seeds from the red chilli and finely dice.
3. Remove the stalks from the parsley and finely chop the leaves.
4. Crush the garlic.
5. Cut 4 × 2 cm slices from the French stick.
6. Toast both sides of the bread until golden brown.
7. Heat the oil and quickly sauté the mushrooms for 2 minutes and light golden in colour.
8. Add the garlic and chilli and cook for a further 2 minutes.
9. Add the butter and parsley; remove from the heat.
10. Taste and season if required.
11. Divide the mushrooms equally onto the 4 toasts.
12. Serve warm on 4 individual, clean, warm plates and garnish appropriately.

Chilli and Garlic Mushrooms on Toast marking scheme

Preparation of Ingredients

| | |
|---|---|
| Wash, cut in half and slice the mushrooms | 1 |
| Chilli – finely dice | 1 |
| Parsley – de-stalk and finely chop | 1 |

3 marks

Preparation of Toasts

| | |
|--|---|
| Colour of toast – golden brown on both sides | 1 |
| pale/burnt | 0 |

1 mark

Cooking of Mushrooms

| | |
|--|---|
| Mushrooms sauted in hot oil | 1 |
| Mushroom cooked for correct time | 1 |
| Garlic and chilli cooked for correct time | 1 |
| Butter and parsley added – removed from heat | 1 |
| Tasting carried out | 1 |

5 marks

Service

| | |
|---|---|
| 4 clean, warm plates | 1 |
| Plates identical according to planning booklet | 1 |
| Garnish – with flair | 2 |
| minimal | 1 |
| inappropriate/no garnish | 0 |
| Mushrooms divided equally | 1 |
| Texture of toast – crust crisp, centre still soft | 1 |
| Colour of mushrooms – light golden | 1 |
| Flavour – well flavoured | 2 |
| under seasoned | 1 |
| over seasoned/burnt/inedible | 0 |

9 marks

Total

18 marks

Savoury Beef Cannelloni

(4 Portions)

Ingredients

| | | |
|-------------------------|----------|-------------------|
| Carrot | 75 g | (prepared weight) |
| Red pepper | 50 g | (prepared weight) |
| Green pepper | 50 g | (prepared weight) |
| Onion (peeled) | 150 g | (prepared weight) |
| Garlic (peeled) | 2 cloves | |
| Mature cheddar cheese | 75 g | |
| Smoked back bacon | 1 rasher | |
| Sunflower oil | 30 ml | |
| Lean minced beef | 200 g | |
| Tomato puree | 20 ml | |
| Beef stock | 300 ml | |
| Dried oregano | 10 ml | |
| Canned chopped tomatoes | 400 ml | |
| Passata | 100 ml | |
| Sugar | Pinch | |
| Dried cannelloni tubes | 12 | |
| Seasoning | | |

Oil for greasing the ovenproof container

Oven: 180 °C/Gas Mark 4 Where fan assisted ovens are used the temperature should be adjusted accordingly.

Method

1. Peel and grate the carrot.
2. Cut the peppers into macedoine.
3. Finely dice the onion and finely chop the garlic.
4. Grate the cheddar cheese.
5. Cut the bacon into small even pieces.
6. Heat 15 ml of sunflower oil in a medium pan and sweat 50 g of the onion for 5 minutes.
7. Add the carrot and peppers and cook for a further 2 minutes. Remove from the pan and reserve until required.
8. Return the pan to the heat and when hot brown the mince. Drain off any excess fat.
9. Add the bacon and cook for a further 2 minutes.
10. Add the tomato puree and cook for 1 minute.
11. Return the reserved vegetables to the mince; add 150 ml of the beef stock and 2.5 ml of the oregano. Stir well and simmer uncovered until the liquid has evaporated.

12. Taste and season if required; remove from the heat.
13. Heat the remaining oil in another pan.
14. Sweat the remaining onion for 5 minutes until soft.
15. Add the garlic to the onion and continue to cook for 2 minutes.
16. Add the chopped tomatoes, passata, sugar, the remaining beef stock and oregano. Simmer for approximately 15 minutes. Allow to cool slightly.
17. Fill the cannelloni tubes evenly with the mince mixture and place in a single layer in a lightly oiled ovenproof container, 22 cm × 22 cm approximate.
18. Taste and season the tomato sauce if required. Pour over the filled cannelloni.
19. Sprinkle the cheese evenly over the tomato sauce.
20. Bake for approximately 20 – 25 minutes until the pasta is cooked.
21. Clean the dish and serve hot, in the cooking dish, garnished appropriately.

Lemon and Caraway Roulade

(4 Portions)

Ingredients

| | |
|----------------------|--------------|
| Caraway seeds | 5 ml |
| Butter | 25 g |
| Flour | 75 g |
| Eggs | 3 (medium) |
| Caster sugar | 75 g |
| Lemon extract | 1.25 ml |
| Fresh whipping cream | 150 ml |
| Icing sugar | 5 ml |
| Vanilla essence | 1.25 ml |
| Lemon curd | 75 g |
| Caster sugar | for dredging |

Oven: 200 °C/Gas No 6 Where fan assisted ovens are used the temperature should be adjusted accordingly.

Method

1. Grease, line and grease a Swiss roll tin, (20 cm × 30 cm approximately).
2. Dry fry the caraway seeds for 1 – 2 minutes until the colour changes and they become fragrant. Leave to cool.
3. Melt the butter and remove from the heat.
4. Sieve the flour onto greaseproof paper.
5. Whisk the eggs and caster sugar until thick and creamy.
6. Re-sieve the flour on top of the egg mixture, sprinkle on the caraway seeds and carefully fold in.
7. Fold the melted butter and lemon extract into the sponge mixture.
8. Pour evenly into the prepared tin and bake for 8 – 10 minutes until golden brown and well risen.
9. Turn the sponge out onto lightly sugared greaseproof paper and trim the edges.
10. Cover with another piece of greaseproof paper, roll up immediately and leave to cool.
11. Whisk the cream to soft peak, fold in the icing sugar and vanilla essence to give a piping consistency.
12. Reserve one third of the cream for piping.
13. Carefully unroll the sponge, spread with the lemon curd and cover with the remaining whipped cream.
14. Carefully re-roll and pipe the reserved cream along the length of the roulade. Decorate appropriately.
15. Serve on a clean plate at room temperature.

