

N5

National 5
Coursework
Assessment Task



National 5 Hospitality: Practical Cookery

Assignment and practical activity Assessment task

Specimen – valid from session 2017-18 and until further notice.

This edition: August 2017 (version 1.0)

The information in this publication may be reproduced to support SQA qualifications. This publication must not be reproduced for commercial or trade purposes. **This material is for use by teachers and lecturers.**

© Scottish Qualifications Authority 2012, 2017

Contents

Introduction	1
Marking instructions	2
Recording documentation	16
Instructions for candidates	18

Introduction

This document contains marking instructions, recording documentation and instructions for candidates for the National 5 Hospitality: Practical Cookery assignment and practical activity. It must be read in conjunction with the course specification.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

There are three course assessment components. The other component is a question paper worth 30 marks, which contributes 25% of the overall mark for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – planning and producing a meal – which provides evidence for both components.

The assignment and practical activity combined task has two stages:

Stage 1: planning (assignment) has 18 marks

Stage 2: implementing (practical activity) has 82 marks

This specimen assignment and practical activity has recipes included for exemplification only. SQA will publish recipes for each session.

Marking instructions

In line with SQA's normal practice, the following marking instructions are addressed to the marker. They will also be helpful for those preparing candidates for course assessment.

Assignment: stage 1: planning, **will be submitted to SQA for marking.**

Practical activity: stage 2: implementing, will be internally marked and quality assured by centre staff, in line with the marking instructions provided in this document.

All marking will be quality assured by SQA.

General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate responses in this assignment and practical activity. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- a Marks for each candidate response must **always** be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.

Marks are allocated to skills, techniques and processes as outlined below:

Stage	Skill/technique/process	Mark allocation	Total		
Planning	Completing a time plan	10	18	18	
	Requisitioning equipment	4			
	Completing service details	4			
Implementing	Carrying out skills and techniques according to the given recipes	32-38	70	82	
	Carrying out cookery processes according to the given recipes	8-12			
	Presenting the dishes according to the required service details	22-28			
	Professional practice:	Weighing and measuring ingredients	4		12
		Demonstrating hygienic working practices	4		
		Demonstrating safe working practices	4		
	TOTAL				100

Detailed marking instructions

The detailed marking instructions indicate how marks are to be awarded holistically for each of the skills, techniques and working practices assessed within the practical activity. The teacher or lecturer should select the descriptor which most closely represents the evidence presented. Once the descriptor with the best fit has been determined, award marks as follows:

- ◆ Where the evidence is close to the level above, award the highest available mark from the range.
- ◆ Where the evidence just meets the standard described, award the lowest mark from the range.
- ◆ Where the evidence lies somewhere between the parameters outlined above, award an appropriate mark from the middle of the range.

The teacher or lecturer must record the marks for the practical activity, this should be done using the assessment record provided in this document.

Mark allocation based on the specimen brief

Dish	Skills and techniques	Cookery processes	Service	Professional practice	Planning
Starter: Smoked bacon toasts (18 marks)	Max 5 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ dicing ◆ slicing ◆ grating ◆ tasting for seasoning ◆ working in an organised manner 	Max 3 marks Processes include: <ul style="list-style-type: none"> ◆ frying ◆ grilling ◆ boiling 	Max 10 marks <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ garnish ◆ flavour and texture 	Weighing and measuring (4 marks) Hygiene (4 marks) Safety (4 marks)	Planning (10 marks) Equipment requisition (4 marks) Service plan (4 marks)
Main course: Stir-fried chicken with noodles (27 marks)	Max 12 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ slicing ◆ chopping ◆ cutting matchsticks ◆ blending ◆ appropriate addition of ingredients ◆ tasting for seasoning ◆ working in an organised manner 	Max 7 marks Processes include: <ul style="list-style-type: none"> ◆ frying/stir-frying ◆ boiling 	Max 8 marks <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ garnish ◆ flavour and texture ◆ consistency 		

Dish	Skills and techniques	Cookery processes	Service	Professional practice	Planning
Dessert: Peach and coconut gateau (25 marks)	Max 17 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ chopping ◆ lining ◆ whisking ◆ folding ◆ mixing ◆ portioning ◆ coating ◆ piping ◆ working in an organised manner 	Max 2 marks Processes include: <ul style="list-style-type: none"> ◆ baking 	Max 6 marks <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ flavour and texture 		
	70 marks			12 marks	18 marks
100 marks					

Smoked bacon toasts (18 marks)					
		Allocation of marks			
Skills and techniques (5 marks)	(Max 5 marks) <ul style="list-style-type: none"> ◆ dicing ◆ slicing ◆ grating ◆ tasting for seasoning 	5 marks All foods consistently cut to specified size and shape	3-4 marks Most foods cut to specified size and shape, but with inaccuracies in either size or shape of some foods	1-2 marks Some foods cut to specified size and shape, but with inaccuracies in either size or shape of most foods and/or Some skills and techniques carried out correctly and/or tasting for seasoning undertaken	0 marks All foods cut with inaccuracies in either size or shape All skills and techniques carried out incorrectly No tasting for seasoning undertaken
	<ul style="list-style-type: none"> ◆ working in an organised manner 	Working in an organised manner throughout	Working in an organised manner on almost all occasions	Some organisation demonstrated	Poor organisational skills
Cookery processes (3 marks)	(Max 3 marks) <ul style="list-style-type: none"> ◆ frying ◆ grilling ◆ boiling 	3 marks All processes carried out correctly as per recipe	2 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly	1 mark Some but not all processes carried out correctly as per recipe, most completed incorrectly or some omitted	0 marks No processes carried out correctly/not as per recipe

		Allocation of marks			
Service (10 marks)	(Max 10 marks) ♦ appropriate plate and food temperature ♦ appearance ♦ garnish ♦ flavour ♦ texture	10 marks	5-9 marks	1-4 marks	0 marks
		Food served warm on warm serving plates	Food and/or serving dishes not sufficiently warm/too hot	Food and/or serving dishes cold	Food overcooked
		Light golden brown colour	Slightly pale or dark in colour	Very pale colour	If any component is inedible or not served, then 0 marks awarded for service
		Plates identical	Plates not quite identical	Plates not identical	
		Served according to service plan	Not served accurately according to service plan	Not served according to service plan	
		Appropriate garnish, showing both component and technique	Garnish present, but no preparation technique	No garnish	
Food well flavoured and has correct texture	Slightly under seasoned Texture slightly dry/wet	Poor flavour Poor texture			

Stir-fried chicken with noodles (27 marks)					
		Allocation of marks			
Skills and techniques (12 marks)	(Max 12 marks) <ul style="list-style-type: none"> ◆ slicing ◆ chopping ◆ cutting matchsticks ◆ blending ◆ appropriate addition of ingredients ◆ tasting for seasoning 	12 marks All foods cut consistently to specified size and shape All skills and techniques carried out correctly with appropriate tasting for seasoning undertaken	7-11 marks Most foods cut to specified size and shape, but with inaccuracies in either size or shape of some foods Most skills and techniques carried out correctly Tasting for seasoning undertaken	1-6 marks Some foods cut to specified size and shape, but with inaccuracies in either size or shape of most foods and/or Some skills and techniques carried out correctly Some tasting for seasoning undertaken	0 marks No foods cut to specified size and shape All skills and techniques carried out incorrectly. No tasting for seasoning undertaken
	<ul style="list-style-type: none"> ◆ working in an organised manner 	Working in an organised manner throughout	Working in an organised manner on almost all occasions	Some organisation demonstrated	Poor organisational skills
Cookery processes (7 marks)	(Max 7 marks) <ul style="list-style-type: none"> ◆ frying/stir-frying ◆ boiling 	7 marks All processes carried out correctly as per recipe	4-6 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly	1-3 marks Some but not all processes carried out correctly as per recipe, most completed incorrectly or some omitted	0 marks No processes carried out correctly/as per recipe

		Allocation of marks			
Service (8 marks)	(Max 8 marks) <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish 	8 marks Food served hot in a hot serving dish Neat service Served according to service plan Food well flavoured Both elements correct texture Consistency of sauce is correct Appropriate garnish showing both component and technique	5-7 marks Food and/or serving dish not sufficiently hot/too hot Service slightly untidy Not served accurately according to service plan Slightly under seasoned One element of dish slightly over/underdone Garnish present but lacks technique	1-4 marks Serving dish cold Untidy service Not served according to service plan Under seasoned/ slightly over seasoned One element of dish under/overcooked No garnish	0 marks Either element served cold If either element is inedible or not served, then 0 marks awarded for service

Peach and Coconut Gateau (25 marks)					
		Allocation of marks			
Skills and techniques (17 marks)	(Max 17 marks)	17 marks	9-16 marks	1-8 marks	0 marks
	<ul style="list-style-type: none"> ◆ chopping ◆ lining ◆ whisking ◆ folding ◆ mixing ◆ portioning ◆ coating ◆ piping 	<p>All skills and techniques carried out correctly as per recipe</p> <p>All filling and decorating skills carried out correctly as per recipe</p>	<p>Most skills and techniques carried out correctly as per recipe, some are completed incorrectly or omitted</p> <p>Most filling and/or decorating skills carried out as per recipe, some are completed incorrectly or omitted</p>	<p>Some skills and techniques carried out correctly as per recipe, most completed incorrectly or omitted</p> <p>Some filling and/or decorating skills are carried out as per recipe, most are completed incorrectly or omitted</p>	<p>No skills and techniques carried out correctly as per recipe</p> <p>No filling or decorating skills are carried out as per recipe</p>
	<ul style="list-style-type: none"> ◆ working in an organised manner 	Working in an organised manner throughout	Working in an organised manner on almost all occasions	Some organisation demonstrated	Poor organisational skills
Cookery processes (2 marks)	(Max 2 marks)	2 marks	1 mark	0 marks	
	<ul style="list-style-type: none"> ◆ baking 	Cake baked correctly and cooled slightly before turning out	Cake either baked correctly or cooled slightly before turning out	Cake baked incorrectly and not cooled before turning out/left to cool in tin	

		Allocation of marks			
Service (6 marks)	Max 6 marks <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ decoration ◆ flavour ◆ texture 	6 marks <p>Serving plate at room temperature</p> <p>Served according to service plan</p> <p>Gateau is level Well piped to show four portions</p> <p>Decorated appropriately, showing both component and technique</p> <p>Gateau has good flavour and texture</p>	4-5 marks <p>Serving plate cold</p> <p>Not served accurately according to service plan</p> <p>Gateau not quite level Well piped, but not showing four portions</p> <p>Decoration present, but no technique</p> <p>Either flavour or texture could be slightly improved</p>	1-3 marks <p>Serving plate warm/hot</p> <p>Not served according to service plan</p> <p>Gateau not level Poor/inappropriate piping</p> <p>No decoration</p> <p>Poor flavour/heavy texture</p>	0 marks <p>Gateau undercooked</p> <p>If any component is inedible or not served, then 0 marks awarded for service</p>

Professional practice (12 marks)				
	Allocation of marks			
Weighing and measuring (max 4 marks)	4 marks All ingredients identified as 'prepared weight' in recipe are weighed/measured accurately	3 marks Most ingredients identified as 'prepared weight' in recipe are weighed/measured accurately	1-2 marks Some ingredients identified as 'prepared weight' in recipe are weighed/measured accurately	0 marks No ingredients identified as 'prepared weight' in recipe are weighed/measured accurately
Hygiene (max 4 marks)	4 marks All tasks carried out to an acceptable standard of hygiene	3 marks Most tasks carried out to an acceptable standard of hygiene, with few lapses	1-2 marks Some tasks carried out to an acceptable standard of hygiene, but with several lapses	0 marks Frequent lapses in hygiene A significant hygiene lapse, which would result in the end product being unsafe to eat, would result in 0 marks
Safety (max 4 marks)	4 marks All tasks carried out with due regard to safe working practices	3 marks Most tasks carried out with due regard to safe working practices, with few lapses	1-2 marks Some tasks carried out with due regard to safe working practices, but with several lapses	0 marks Frequent lapses in safety If teacher or lecturer intervention is required to ensure the safety of a candidate, then 0 marks should be awarded

The marking instructions for planning are given to show how SQA would mark this task.

Planning (18 marks)				
Skill	Allocation of marks			
<p>Time planning (max 10 marks)</p> <p>Marks are awarded for time plans which are sufficiently detailed to provide help during the implementation of the practical activity.</p> <p>Time plans should include:</p> <ul style="list-style-type: none"> ◆ logical sequence of work showing dovetailing of dishes ◆ tasting for seasoning ◆ oven control ◆ appropriate hygiene points ◆ service times 	<p>10 marks</p> <p>All activities identified, correctly sequenced and realistically timed</p>	<p>6-9 marks</p> <p>Almost all/most activities identified, correctly sequenced and appropriately timed</p>	<p>1-5 marks</p> <p>Few/some key activities identified, with some correct sequencing and with minimal accuracy in timing</p>	<p>0 marks</p> <p>Key activities not identified, poor sequencing with no activities suitably timed</p>
<p>Equipment requisition (max 4 marks)</p> <p>Marks are awarded for identification of minimum equipment needed to successfully complete the identified dishes.</p>	<p>4 marks</p> <p>All equipment required for the dishes identified</p>	<p>3 marks</p> <p>Almost all equipment required for the dishes identified</p>	<p>1-2 marks</p> <p>Some equipment required for the dishes identified</p>	<p>0 marks</p> <p>No equipment identified</p>

Skill	Allocation of marks			
<p>Service plan (max 4 marks)</p> <p>Marks are awarded for details of the presentation of each dish.</p> <p>This should include details of:</p> <ul style="list-style-type: none"> ◆ temperature of food, description of the serving dish, temperature of the serving dish ◆ garnish/decoration including description of the preparation technique for the garnish/decoration, details of the position of garnish/decoration on the dish 	<p>4 marks</p> <p>Detailed description of how all dishes will be presented</p>	<p>3 marks</p> <p>Description for dishes is mostly clear, but with some lapses in detail</p>	<p>1-2 marks</p> <p>Dishes have some description, but lacking in detail</p>	<p>0 marks</p> <p>Presentation of all dishes is unclear/ cannot be visualised</p>

Recording documentation

The following recording document should be used by teachers and lecturers to record the marks awarded to candidates.

National 5 Hospitality: Practical Cookery: practical activity assessment record

In the case of assessment by observation or oral questioning, evidence must include teacher or lecturer comments and other relevant supporting evidence that shows clearly the basis on which assessment judgements have been made.

Centre: _____ Class/group: _____ Teacher/lecturer: _____

Date: _____

Candidate name	Preparing, cooking and serving									Professional practice			Total	Teacher/lecturer comments
	Smoked bacon toasts			Stir-fried chicken with noodles			Peach and coconut gateau							
	18 marks			27 marks			25 marks			12 marks				
	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Weighing & measuring	Hygiene	Safety		
	5	3	10	12	7	8	17	2	6	4	4	4	82	

Instructions for candidates

This assessment applies to the assignment and practical activity for National 5 Hospitality: Practical Cookery.

The assignment and practical activity are inter-related and are assessed using one activity. You must carry out one task – planning and producing a meal – which provides evidence for both components.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

Your assignment and practical activity make up two of the three course assessment components. The other component is a question paper.

The assignment and practical activity combined task has two stages:

Stage 1: planning (assignment) has 18 marks

Stage 2: implementing (practical activity) has 82 marks

Your assignment is submitted to SQA for marking. The practical activity is marked by your teacher or lecturer. Your teacher or lecturer will let you know the required conditions for carrying out the assignment and practical activity.

You must plan, prepare and serve a three-course meal, following the given recipes for:

- ◆ Smoked bacon toasts
- ◆ Stir-fried chicken with noodles
- ◆ Peach and coconut gateau

If you have a special dietary requirement, you may use alternative ingredients when producing the dishes. If you have any questions relating to this or any other aspects of the practical activity, please ask your teacher or lecturer.

In stage 1: planning (assignment), you have up to 1 hour 45 minutes to complete your planning booklet with the following information:

- ◆ a time plan for these three recipes
- ◆ a requisition for the equipment required to complete all three recipes
- ◆ service details for the dishes

In stage 2: implementing (practical activity), you prepare, cook and present the three dishes within the 2 hour 30 minute time allocation.

You must follow the recipes and service instructions given below.

Recipes

Smoked bacon toasts

Ingredients

Red onion	50g (prepared weight)
Green pepper	50g (prepared weight)
Garlic clove, peeled	1
Smoked bacon	2 rashers
Cheddar cheese	75g
French stick	piece to give 8 x 2cm slices
Sunflower oil	10ml
Passata	100ml
Dried oregano	1.25ml

Method

- 1 Finely dice the red onion and green pepper.
- 2 Crush the garlic.
- 3 Chop the bacon into small pieces.
- 4 Grate the cheese and reserve.
- 5 Slice the bread into 8 pieces, each 2cm thick.
- 6 Heat the oil and add the red onion, green pepper, garlic and bacon.
- 7 Fry gently until soft.
- 8 Add the passata. Simmer gently until reduced by half.
- 9 Taste for seasoning and reserve.
- 10 Grill the bread on one side until golden.
- 11 Turn the bread over and divide the tomato mixture equally among the slices.
- 12 Sprinkle on the dried oregano.
- 13 Sprinkle on the grated cheese.
- 14 Grill for 5 minutes or until the cheese has melted.
- 15 Serve the warm toasts on 4 individual clean, warm plates and garnish appropriately.

Stir-fried chicken with noodles

Ingredients

Cornflour	10ml
Light brown sugar	5ml
Pineapple juice	45ml
White vinegar	30ml
Soy sauce	30ml
Water	30ml
Red pepper	30g (prepared weight)
Carrot, peeled	30g (prepared weight)
Mange-tout	30g (prepared weight)
Ginger	15ml (prepared weight)
Garlic, peeled	15ml (prepared weight)
Onion, peeled	100g (prepared weight)
Beansprouts	75g
Chicken	200g (prepared weight)
Salt and black pepper	
Sunflower oil	30ml
Medium egg noodles	100g
Sesame oil	10ml
Appropriate garnish	

Method

- 1 Blend the cornflour, light brown sugar, pineapple juice, white vinegar, soy sauce and water, and reserve.
- 2 Cut the red pepper and carrot into matchsticks.
- 3 Cut the mange-tout diagonally into 1.5cm pieces.
- 4 Peel and finely chop the ginger.
- 5 Finely chop the garlic.
- 6 Thinly slice the onion.
- 7 Wash the beansprouts.
- 8 Cut the chicken into thin strips and season with salt and black pepper.
- 9 Heat the pan and add the sunflower oil.
- 10 Add the ginger and the garlic and stir-fry for 1 minute.
- 11 Add the chicken to the pan and stir-fry to colour.
- 12 Cook the noodles in boiling water for 4 minutes.
- 13 Add the carrot and onion to the pan. Stir-fry for 2 minutes.
- 14 Add the red pepper, mange-tout and beansprouts to the pan and stir-fry for 1 minute.
- 15 Stir the sauce ingredients into the pan and cook for 1 minute.
- 16 Taste. Season if necessary.
- 17 Drain the water from the noodles and stir in the sesame oil. Place the hot noodles in a clean, hot serving dish.
- 18 Arrange the hot stir-fried chicken on top of the noodles. Garnish appropriately and serve.

Peach and coconut gateau

Ingredients

Self-raising flour	75g
Eggs	3 medium
Caster sugar	75g
Tinned peaches, drained	75g
Fresh whipping cream	200ml
Icing sugar	10ml
Vanilla essence	1.25ml
Juice from tinned peaches	20ml
Desiccated coconut	40g
Appropriate decoration	

Oven 200°C/Gas Mark 6 – temperature may vary if using a fan-assisted oven

Method

- 1 Preheat the oven.
- 2 Grease, line and re-grease 2 x 15cm sponge tins.
- 3 Sieve the flour.
- 4 Whisk the eggs and the caster sugar until thick and creamy.
- 5 Re-sieve the flour on top of the egg mixture and fold in.
- 6 Divide the mixture evenly between the two sponge tins.
- 7 Bake for 10-12 minutes or until ready.
- 8 Allow the sponges to cool slightly before turning out onto a cooling rack. Allow to cool completely.
- 9 Chop the peaches into small pieces and pat dry with absorbent paper.
- 10 Whisk the cream until it stands in soft peaks then fold in the icing sugar and vanilla essence.
- 11 Remove 1/3 of the cream into a bowl and mix in the chopped peaches.
- 12 Sprinkle the juice from the tinned peaches evenly onto the base of the sponges.
- 13 Sandwich the sponges together with the peach and cream mixture.
- 14 Spread half of the remaining whipped cream round the sides of the gateau.
- 15 Use the desiccated coconut to coat the sides of the gateau.
- 16 Using the remaining cream, cover the top of the gateau and pipe to show four portions.
- 17 Decorate appropriately and serve on a clean plate at room temperature.

Service instructions

Dish	Service time	Service dishes
Smoked bacon toasts	2 hours after start time	4 individual clean, warm plates
Stir-fried chicken with noodles	2 hours 15 minutes after start time	Clean, hot dish
Peach and coconut gateau	2 hours 25 minutes after start time	Clean plate at room temperature

Administrative information

Published: August 2017 (version 1.0)

History of changes

Version	Description of change	Date

Security and confidentiality

This document can be used by practitioners in SQA approved centres for the assessment of National Courses and not for any other purpose.

Copyright

This document may be reproduced in whole or in part for assessment purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged. If it needs to be reproduced for any purpose other than assessment, it is the centre's responsibility to obtain copyright clearance.

Re-use for alternative purposes without the necessary copyright clearance may constitute copyright infringement.

© Scottish Qualifications Authority 2012, 2017