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National
Qualifications
SPECIMEN ONLY

Mark

S839/75/01

Hospitality: Practical Cookery

Date — Not applicable

Duration — 1 hour



* S 8 3 9 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Number of seat

Date of birth

Day

Month

Year

Scottish candidate number

Total marks — 30

Attempt ALL questions.

You may use a calculator

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* S 8 3 9 7 5 0 1 0 1 *



1. (a) A local café is increasing its range of baked items and has created the following recipe:

Lemon & blueberry muffins

Ingredients:

Butter	200 g
Self-raising flour	500 g
Bicarbonate of soda	10 ml
Caster sugar	200 g
Blueberries	200 g
Lemons – zest only	2
Free-range eggs	4
Natural yogurt	300 ml
Milk	30 ml
Lemon curd	60 ml

Describe **three** changes that could be made to this recipe to meet current dietary advice.

Explain a different way each change you have described helps to meet current dietary advice.

6

Change 1 _____

Explanation 1 _____

Change 2 _____

Explanation 2 _____



1. (a) (continued)

Change 3 _____
_____Explanation 3 _____

(b) Explain why each of the following ingredients is used in the recipe.

(i) Bicarbonate of soda _____ 1
_____(ii) Milk _____ 1
_____(c) Describe how **two** of the ingredients from the recipe could help the café meet its target of using sustainable ingredients. 2Ingredient 1 _____
_____Ingredient 2 _____
_____

* S 8 3 9 7 5 0 1 0 3 *

2. (a) Explain how each of the following ingredients should be correctly stored.

(i) Plain flour _____ 1

(ii) Raw mince _____ 1

(iii) Natural yogurt _____ 1

(iv) An opened jar of jam _____ 1

(b) Identify **three** different garnishes which would improve the appearance of a savoury quiche. Give the method of preparation for each garnish. 3

Garnish 1 _____

Method of preparation 1 _____

Garnish 2 _____

Method of preparation 2 _____

Garnish 3 _____

Method of preparation 3 _____



* S 8 3 9 7 5 0 1 0 4 *

2. (continued)

(c) Evaluate the effect on the colour, flavour or texture if the following ingredients are used in a recipe for macaroni cheese.

(i) Red mature cheddar cheese _____ 1

(ii) Wholemeal flour _____ 1

(iii) Dried mustard _____ 1

[Turn over



* S 8 3 9 7 5 0 1 0 5 *

3. (a) A pastry flan case is to be baked blind. Describe **two** stages involved in this process.

Stage 1 _____

Stage 2 _____

- (b) The following ingredients are required to make tomato pasta:
tinned tomatoes, pasta, milk, flour, margarine, cheese, oil, vegetable stock, oregano, onion.

Table 1 shows the unit cost for some of these ingredients.

Table 1

Ingredients	Total weight (unit)	Cost (£0.00)
Tinned tomatoes	400 g	£0.48
Pasta	500 g	£0.30
Milk	500 ml	£0.55
Flour	500 g	£0.50
Margarine	500 g	£1.00
Cheese	500 g	£5.50

Table 2 on *page 07* shows the ingredients required to make four portions of this dish. Calculate the cost of the ingredients required using this information and the formula below.

Use your answers to complete Table 2.

$$\frac{\text{Cost}}{\text{Total weight}} \times \text{Quantity required in recipe} = \text{Cost of ingredient}$$



3. (b) (continued)

Table 2

Quantity required	Ingredients	Cost (£0.00)
15 ml	Oil	£0.02
300 g	Tinned tomatoes	
150 ml	Vegetable stock	£0.48
5 ml	Oregano	£0.03
200 g	Pasta	
400 ml	Milk	
40 g	Flour	
40 g	Margarine	
80 g	Cheese	
50 g	Onion	£0.06

6

(c) Calculate the total cost to make four portions of this dish.

1

(d) Calculate the cost to make one portion (rounding your answer to the nearest pence).

1

[END OF SPECIMEN QUESTION PAPER]





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Hospitality: Practical Cookery

Marking Instructions

These marking instructions have been provided to show how SQA would mark this specimen question paper.

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General marking principles for National 5 Hospitality: Practical Cookery

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this paper. These principles must be read in conjunction with the specific 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 specific 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.
- (c) If a specific candidate response does not seem to be covered by either the principles or specific marking instructions and you are uncertain how to assess it, you must seek guidance from your team leader.
- (d) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context these should be awarded marks unless it is clear that they do not relate to the context of the question.
- (e) There are five types of question used in this question paper. Each assesses a particular skill, namely:
 - A State/give/name/identify
 - B Describe
 - C Explain
 - D Calculate
 - E Evaluate

For each question type, the following generic marking instructions provide an overview of the marking principles and an example of their application for each type.

A Questions that ask candidates to state/give/name/identify

Candidates should list a number of relevant items or facts. These should relate to the context of the question and do not need to be in any particular order, up to the total mark allocation.

Up to the total mark allocation for this question:

- Award **1 mark** for each relevant point of knowledge.

Eg

Question: Identify a suitable cooking method for pears.

Answer: poaching. (**1 mark for each relevant point of knowledge**)

B Questions that ask candidates to describe

Candidates should define or give an account of points relating to the question. They do not need to be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point of knowledge linked to the context of the question.

Eg

Question: Describe where fresh cream should be stored to ensure food safety.

Answer: Store in a clean, covered container in the refrigerator. **(1 mark for correct description of method of storage)**

C Questions that ask candidates to explain

Candidates should make the relationship between points clear, for example by giving accurate relevant points, showing connections between these and the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point.

Eg

Question: Explain **two** ways in which a chef could amend a recipe for macaroni cheese to make it healthier.

Answer: They could change the cheddar cheese to a low fat cheddar cheese which would reduce overall fat content of the dish. **(1 mark for accurate relevant point linked to the context of the question)**

D Questions that ask candidates to calculate

Candidates must use the information provided in the question to calculate the cost of the identified ingredients.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate calculation.

Eg

Question: Calculate the total cost to make four portions of the dish.

Answer: Correct calculations of each ingredient cost and total cost for four portions. **(1 mark)**

E Questions that ask candidates to evaluate

Candidates should make a number of evaluative comments which make a judgement based on the information provided, related to the context of the question. Candidates may provide a number of straightforward observations or a smaller number of developed observations, or a combination of these.

Up to the mark allocation for this question:

- Award **1 mark** for each relevant evaluative comment linked to the context of the question.
- Award a **second mark** for any evaluative comment that is developed.

Eg

Question: Evaluate the suitability of macaroni cheese for a Scottish-themed restaurant.

Answer: Macaroni cheese would be suitable to include on the menu of the restaurant as the use of locally made cheese will support the local community. **(1 mark for evaluative comment)** The cheese will also add colour to the dish, making it appealing to consumers. **(A further mark for the development of the comment)**

Specific marking instructions for each question

Question		Expected answer(s)	Max mark	Additional guidance
1.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • Change: change butter to a vegetable oil Explanation: to reduce saturated fat content of the muffin • Change: change milk to skimmed/semi-skimmed Explanation: to reduce the total fat content of the muffin • Change: change the flour to wholemeal flour Explanation: to increase the fibre content of the muffin • Change: reduce the amount of sugar Explanation: to reduce the energy/free sugars in the muffin <p>Or any other valid response.</p>	6	<p>Candidates should describe three relevant changes to the recipe.</p> <p>Candidates should explain a different way each change will meet current dietary advice.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate relevant change • Award 1 mark for each accurate explanation, linked to different pieces of current dietary advice <p><i>(up to a maximum of 6 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • bicarbonate of soda is being used as a raising agent to make the muffins light/help them rise • milk is being used to improve consistency/prevent the mixture being too dry <p>Or any other valid response.</p>	2	<p>Candidates should explain one reason why bicarbonate of soda is used in the recipe.</p> <p>Candidates should explain one reason why milk is used in the recipe.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate relevant explanation <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> blueberries/butter/eggs/yogurt/milk can be produced in Scotland. This will reduce the ‘food miles’ of the ingredients by using locally produced products such as blueberries/butter/eggs/yogurt/milk the café will help to sustain the local economy by using free-range eggs the café is supporting the welfare of animals <p>Or any other valid response.</p>	2	<p>Candidates should describe two ways the ingredients help the café meet its target of using sustainable ingredients.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate relevant description <p><i>(up to a maximum of 2 marks)</i></p>
2.	(a)	<p>Possible candidate responses could include:</p> <p>Plain flour</p> <ul style="list-style-type: none"> in a sealed container in a cupboard/dry food store to keep product dry/prevent contamination <p>Raw mince</p> <ul style="list-style-type: none"> in a sealed/covered container in a fridge/cold store to prevent bacterial growth/cross contamination <p>Natural yogurt</p> <ul style="list-style-type: none"> in a covered container in a fridge/cold store to prevent bacterial growth/cross contamination <p>Opened jar of jam</p> <ul style="list-style-type: none"> in the closed jar in a fridge/cold store to prevent bacterial/mould growth <p>Or any other valid response.</p>	4	<p>Candidates should explain how each ingredient should be stored and why it should be stored there.</p> <p>Candidates should give one explanation for each ingredient.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate relevant explanation <p><i>(up to a maximum of 4 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • parsley, chopped • chives, chopped • tomato, cut into wedges/sliced • spring onion, sliced <p>Or any other valid response.</p>	3	<p>Candidates should identify three garnishes that will improve the appearance of the quiche.</p> <ul style="list-style-type: none"> • Award 1 mark for each suitable garnish which includes an appropriate technique <p><i>(up to a maximum of 3 marks)</i></p>
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • red mature cheddar cheese has a strong taste which is good as this would add more flavour to the macaroni cheese • red mature cheddar cheese has a darker colour which would be good as it would improve the appearance of the macaroni cheese • wholemeal flour contains bran which would not be good as it would spoil the texture of the sauce • wholemeal flour contains bran which would not be good as it would be seen in the sauce and it would spoil the appearance • dry mustard has a very strong flavour which could be good as the macaroni cheese may taste bland without it <p>Or any other valid response.</p>	3	<p>Candidates should make an evaluative comment on the ingredients which makes a judgement on the effect on colour, flavour or texture of the macaroni cheese.</p> <p>Candidates may be awarded marks for each response that:</p> <ul style="list-style-type: none"> • shows a clear understanding of a fact linked to the ingredient • includes an appropriate judgement about the suitability of the fact for the macaroni cheese • comments on the impact of this fact on the finished dish. <ul style="list-style-type: none"> • Award 1 mark for each relevant evaluative comment linked to the colour, flavour or texture of the macaroni cheese • Award a further mark for any evaluation that is developed <p><i>(up to a maximum of 3 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance																					
3.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the pastry case is pricked on base/lined with paper/foil and baking beans/pasta/rice the pastry case is baked without a filling/partially baked before filling added <p>Or any other valid response.</p>	2	<p>Candidates should describe two stages involved when baking blind a pastry flan case.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate relevant description <p><i>(up to a maximum of 2 marks)</i></p>																					
	(b)	<table border="1"> <thead> <tr> <th>Quantity required</th> <th>Ingredients</th> <th>Cost (£0.00)</th> </tr> </thead> <tbody> <tr> <td>300g</td> <td>Tinned Tomatoes</td> <td>£0.36</td> </tr> <tr> <td>200g</td> <td>Pasta</td> <td>£0.12</td> </tr> <tr> <td>400ml</td> <td>Milk</td> <td>£0.44</td> </tr> <tr> <td>40g</td> <td>Flour</td> <td>£0.04</td> </tr> <tr> <td>40g</td> <td>Margarine</td> <td>£0.08</td> </tr> <tr> <td>80g</td> <td>Cheese</td> <td>£0.88</td> </tr> </tbody> </table>	Quantity required	Ingredients	Cost (£0.00)	300g	Tinned Tomatoes	£0.36	200g	Pasta	£0.12	400ml	Milk	£0.44	40g	Flour	£0.04	40g	Margarine	£0.08	80g	Cheese	£0.88	6	<p>Candidates must use the information provided in the question to calculate the cost of the identified ingredients for the tomato pasta dish.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate calculation <p><i>(up to a maximum of 6 marks)</i></p>
Quantity required	Ingredients	Cost (£0.00)																							
300g	Tinned Tomatoes	£0.36																							
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40g	Margarine	£0.08																							
80g	Cheese	£0.88																							
	(c)	£2.51	1	<p>Candidates must use the information provided in the question to calculate the total cost to make four portions of the tomato pasta.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate calculation <p><i>(up to a maximum of 1 mark)</i></p>																					

Question		Expected answer(s)	Max mark	Additional guidance
	(d)	£0.63	1	<p>Candidates must use the information provided in the question to calculate the cost to make one portion of the tomato pasta dish (rounded to the nearest pence).</p> <ul style="list-style-type: none"> Award 1 mark for an accurate calculation <i>(up to a maximum of 1 mark)</i>

[END OF SPECIMEN MARKING INSTRUCTIONS]