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N5 National Qualifications

Mark

Hospitality: Practical Cookery Assignment

X839/75/02 Candidate Workbook

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth

Day Month Year

Scottish Candidate Number

Candidate Declaration

I confirm that:

- I understand that this coursework will be submitted to SQA for marking
- I have read SQA's Your Coursework booklet and I understand its contents
- I understand that SQA may impose a penalty on my award if I have not followed the rules in the Your Coursework booklet

Signature _____ Date _____

For Centre Action

☐ In ticking this box it is confirmed that any potential child welfare concerns arising from the content of the materials enclosed are being or have been addressed.

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Hospitality: Practical Cookery National 5 Assignment

Skills, knowledge and understanding	Marks available	Marks awarded
1 (a) Time plan	**10**	
1 (b) Equipment requisition	**4**	
1 (c) Service details	**4**	
Total	**18**	

Time plan

Create a time plan for the practical activity, including a logical sequence of work and when you plan to carry out the following:

- temperature control
- appropriate hygiene points
- tasting for seasoning
- service times

Time	Tasks	Notes

Time	Tasks	Notes

Time	Tasks	Notes

Equipment requisition

Identify any equipment you will require to produce the three dishes.

Starter:	
Main course:	
Dessert:	

Service details

Explain how each of the dishes will be served. You should include:

- details of the service dishes
- the temperature of the food and service dishes
- details of the garnishes and decoration

You may give a written description or draw an annotated diagram, but whichever method is used, you must make clear what your finished dishes will look like.

Starter:	
Main course:	
Dessert:	