



National 5
coursework
assessment task



National 5 Practical Cookery

Assignment and practical activity

Instructions for candidates

Valid for session 2025-26 only.

**This assessment is given to centres in strictest confidence and must be kept in a secure place until it is used.
The practical activity should be carried out in a single sitting.**

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Introduction

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

The assignment and practical activity are inter-related and are assessed using 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.

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 assessor will let you know the required conditions for carrying out the assignment and practical activity.

Your assignment is submitted to Qualifications Scotland for marking. Your practical activity is marked by your assessor.

You must plan, prepare and serve the following three-course meal:

- ◆ Sweet Potato Pizza
- ◆ Chicken Dahl with Rotis
- ◆ Cookie Dough Spiced Apple Pie

You must use the recipes in this document to produce the meal.

If you have a special dietary requirement, you may use alternative ingredients when producing the dishes. You must discuss this with your assessor in the first instance.

If you have any questions relating to this or any other aspects of the practical activity, please ask your assessor.

Instructions for candidates

In Stage 1: planning (assignment), you have up to 1 hour and 45 minutes to create:

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

You must use the published Qualifications Scotland candidate workbook to complete this stage.

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

Each dish is for four portions. You must follow the recipes and service instructions given below.

Dish	Service time	Service details
Sweet Potato Pizza	2 hours after start time.	Serve sweet potato pizza wedges warm on four individual, clean, warm plates.
Chicken Dahl with Rotis	2 hours 15 minutes after start time.	Serve dahl hot, in a clean, hot serving dish. Serve rotis warm, on a clean, warm plate.
Cookie Dough Spiced Apple Pie	2 hours 25 minutes after start time.	Serve pie warm, on a clean, room temperature plate.

Recipes

Sweet Potato Pizza

Ingredients

Sweet potato (peeled)	150 g	(prepared weight)
Self-raising flour	125 g	
Smoked paprika	2.5 ml	
Onion (peeled)	75 g	(prepared weight)
Red pepper	40 g	(prepared weight)
Vegetable oil	10 ml	
Garlic (crushed)	2.5 ml	
Sweetcorn	20 ml	
Chopped tomatoes	125 ml	
Vegetable stock	50 ml	
Mixed herbs	2.5 ml	
Cheddar cheese (grated)	50 g	
Salt		
Pepper		

Oven temperature 180°C/Gas mark 4/Fan 160°C

Method

1. Preheat the oven.
2. Line a baking tray with baking paper.
3. Chop the sweet potato into equally sized pieces.
4. Boil the sweet potato in water for approximately 10 minutes, until cooked.
5. Drain and mash the sweet potato, season and leave to cool.
6. Add the flour and smoked paprika to the mashed sweet potato and mix well to form a firm dough.
7. Roll out the dough into a large circle on a well-floured surface and cut into four even-sized wedges.
8. Place the pizza base wedges onto the lined baking tray and set aside.
9. Dice the onion and red pepper.
10. Heat the oil in a pan, add the onion, red pepper and garlic and shallow fry for 3 minutes.
11. Add the sweetcorn, chopped tomatoes, stock and mixed herbs to the pan with the onion, red pepper and garlic, bring to the boil, reduce the heat and simmer until the mixture has thickened. Taste and season. Set aside until required.
12. Bake the pizza base wedges in the oven for 10 minutes.
13. Remove from the oven and divide the sauce evenly on top of the four wedges.
14. Sprinkle the grated cheese equally over each wedge.
15. Bake in the oven for a further 8-10 minutes until ready.
16. Serve the sweet potato pizza wedges warm, garnished appropriately on four individual, clean, warm plates.

Chicken Dahl with Rotis

Chicken Dahl

Ingredients

Fresh coriander	15 ml	
Vegetable oil	30 ml	
Salt	1.25 ml	
Black pepper	1.25 ml	
Smoked paprika	2.5 ml	
Cajun spice	2.5 ml	
Turmeric	1.25 ml	
Chicken fillet	200 g	
Red onion (peeled)	100 g	(prepared weight)
Potatoes (peeled)	100 g	(prepared weight)
Garlic cloves (peeled)	10 ml	(prepared volume)
Tomato puree	20 ml	
Mild curry powder	20 ml	
Red lentils	150 g	
Vegetable stock	500 ml	
Salt		
Pepper		

Method

1. Chop 5 ml of the fresh coriander.
2. Make the marinade for the chicken: in a large bowl, add 5 ml of vegetable oil, 5 ml of the chopped coriander, 1.25 ml salt, 1.25 ml black pepper, the smoked paprika, cajun spice and turmeric. Mix well and set aside.
3. Chop the chicken fillet into bite-sized pieces, add them to the marinade bowl and mix thoroughly to ensure the chicken is evenly coated. Cover the bowl and refrigerate until needed.
4. Finely slice the onion, dice the potatoes and finely chop the garlic.
5. Heat 15 ml of the oil in a pan. Add the onion and potato, season and shallow fry for 3-4 minutes.
6. Add the garlic and tomato puree to the pan and shallow fry for 1-2 minutes.
7. Stir in the curry powder and shallow fry for a further 1 minute.
8. Stir in the lentils and vegetable stock. Mix thoroughly, cover and bring to the boil, remove lid, reduce the heat and simmer for about 10 minutes.
9. Heat the remaining oil in a frying pan and seal the marinated chicken pieces. Remove the chicken from the frying pan and add to the lentil mix.
10. Simmer the mix for a further 10 minutes until the lentils and chicken are fully cooked. Adjust the consistency if required. Taste and season.
11. Chop the remaining coriander.
12. Serve the dahl hot, garnished with the remaining chopped coriander, in a clean, hot serving dish.

Rotis

Ingredients

Self-raising flour	225 g
Salt	2.5 ml
Vegetable oil	30 ml
Water	140 ml

Method

1. Sieve the flour and salt into a large bowl. Add 15 ml of vegetable oil and sufficient water to form a dough. You may not need to use all of the water.
2. Turn the dough onto a floured surface and knead gently until smooth. Cover and leave to rest for 30 minutes.
3. Divide the dough into four equal pieces and roll each one into a thin circle about 18 cm-20 cm wide.
4. Heat the remaining oil in a frying pan, add the dough circles one at a time and cook for 1-2 minutes on each side, until speckled brown and beginning to puff up.
5. Serve the rotis warm on a clean, warm plate.

Cookie Dough Spiced Apple Pie

Ingredients

Dough

Plain flour	125 g
Butter	40 g
Sugar	20 g
Egg yolk	1 medium
Vanilla essence	1.25 ml
Soured cream	15 ml

Filling

Cooking apple	150 g (prepared weight)
Soft brown sugar	35 g
Ground ginger	2.5 ml
Mixed spice	5 ml
Butter	10 g
Water	30 ml
Cornflour	5 ml
Egg white	1
Ginger nut biscuit, crushed	15 ml

Icing sugar for dusting

Oven temperature 170°C/Gas mark 3/Fan 150°C

15 cm flan ring

Method

1. Preheat the oven.
2. Sieve the flour and set aside until required.
3. Cream the butter and sugar together until light and fluffy.
4. Add the egg yolk, vanilla essence and soured cream. Mix well, then gradually add the flour to form a soft dough.
5. Divide the dough into two portions, making one slightly larger than the other. Cover each piece and chill for a minimum of 20 minutes.
6. Peel, core and finely slice the apple.
7. In a pan, add the apple, sugar, ginger, mixed spice, butter, water and cornflour. Stew gently until the apple is cooked. Remove from the heat and allow to cool slightly.
8. Roll out the larger piece of dough and line the flan ring.
9. Place the cooled apple filling into the lined flan ring.
10. Beat the egg white and brush it around the edge of the dough.
11. Roll out the smaller dough portion and place on top. Seal the edges and trim off any excess.
12. Glaze the top of the pie with egg white and sprinkle with the ginger nut crumbs.
13. Bake in the oven for approximately 25-30 minutes.
14. Remove the pie from the oven, leave to cool slightly then remove the flan ring. Dust the top lightly with icing sugar.
15. Serve the pie warm, on a clean, room temperature plate.

Administrative information

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History of changes

Version	Description of change	Date

Security and confidentiality

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