



2014 Hospitality Professional Cookery

Higher

Finalised Marking Instructions

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Part One: General Marking Principles for Hospitality – Professional Cookery Higher

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 for each question.

- (a)** Marks for each candidate response must always be assigned in line with these general marking principles and the specific Marking Instructions for the relevant question. If a specific candidate response does not seem to be covered by either the principles or detailed Marking Instructions, and you are uncertain how to assess it, you must seek guidance from your Team Leader/Principal Assessor.
- (b)** Marking should always be positive ie, marks should be awarded for what is correct and not deducted for errors or omissions.

GENERAL MARKING ADVICE: Hospitality – Professional Cookery Higher

The marking schemes are written to assist in determining the “minimal acceptable answer” rather than listing every possible correct and incorrect answer. The following notes are offered to support Markers in making judgements on candidates’ evidence, and apply to marking both end of unit assessments and course assessments.

Part Two: Marking Instructions for each Question

Question			Expected Answer(s)	Max Mark	Additional Guidance																											
1	(a)		<p>Principles and influences of menu planning.</p> <p>Candidates should choose 3 and expand on their choice. Professional judgement required. Do not allow repetition.</p> <ul style="list-style-type: none"> • Type of menu • Balance of menu • Seasonal availability of foods • Type of customer/requirements/age • Type of establishment/standard • Capabilities of kitchen/serving staff • Price of menu/costing • Type of kitchen and equipment available • Type of service <p>1 mark for each correct principle 1 mark for each correct explanation</p>	6																												
1	(b)	(i)	<table border="1"> <thead> <tr> <th><i>Ingredients list for 4 portions</i></th> <th><i>Food Cost</i></th> <th><i>Cost for 4 portions</i></th> </tr> </thead> <tbody> <tr> <td>50 g butter</td> <td>£0.90 per 500 g</td> <td>0.09</td> </tr> <tr> <td>100 g onion</td> <td>£1.00 per kg</td> <td>0.10</td> </tr> <tr> <td>5 g garlic</td> <td>£2.00 per 250 g</td> <td>0.04</td> </tr> <tr> <td>50 g flour</td> <td>£1.80 per 250 g</td> <td>0.36</td> </tr> <tr> <td>1 litre beef stock</td> <td>£0.50 per 250 ml</td> <td>2.00</td> </tr> <tr> <td>25 ml sherry</td> <td>£3.60 per 500 ml</td> <td>0.18</td> </tr> <tr> <td>25 g bread flute</td> <td>£3.00 per 500 g</td> <td>0.15</td> </tr> <tr> <td>100 g Gruyere cheese</td> <td>£16.00 per kg</td> <td>1.60</td> </tr> </tbody> </table> <p>0 or 1 correct = 0 mark 1 or 2 correct = 1 mark 2 or 3 correct = 1 mark 3 or 4 correct = 2 marks 4 or 5 correct = 2 marks 5 or 6 correct = 3 marks 6 or 7 correct = 3 marks 7 or 8 correct = 4 marks 8 correct = 4 marks</p>	<i>Ingredients list for 4 portions</i>	<i>Food Cost</i>	<i>Cost for 4 portions</i>	50 g butter	£0.90 per 500 g	0.09	100 g onion	£1.00 per kg	0.10	5 g garlic	£2.00 per 250 g	0.04	50 g flour	£1.80 per 250 g	0.36	1 litre beef stock	£0.50 per 250 ml	2.00	25 ml sherry	£3.60 per 500 ml	0.18	25 g bread flute	£3.00 per 500 g	0.15	100 g Gruyere cheese	£16.00 per kg	1.60	4	
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1	(b)	(ii)	<p>£4.52 for 4 portions</p> <p>£67.80 for 60 portions</p> <p>Correct answer 1 mark</p>	1																												

Question			Expected Answer(s)	Max Mark	Additional Guidance
1	(b)	(iii)	<p>Selling Price</p> <p>Food cost = 25% Gross profit = 75% Selling price = 100%</p> <p>Selling price $\frac{8.00}{25} \times 100 = \frac{100}{1} = \text{£}32.00$</p> <p>Correct selling price = 1 mark Correct formula and calculation = 1 mark</p>	2	
2	(a)	(i)	<ul style="list-style-type: none"> • Clear • No unpleasant smell • Free of grease • Good strong beef flavour/smell • No seasoning • Deep brown colour • No impurities 	2	
2	(a)	(ii)	<p>The meat should:</p> <ul style="list-style-type: none"> • Be firm • Pleasing dull red • Fine texture or grain • Even distribution of surface fat/fat should be hard, brittle and flaky in structure and white in colour • Bones should be slightly pink and porous • No stickiness 	2	
2	(a)	(iii)	<ul style="list-style-type: none"> • Damaged stalks • Firm stalks • Red and glossy in colour, bright • Crisp – no sign of wilting • Free from mould • No sign of pest infestation • Pink colour (spring) 	2	

Question			Expected Answer(s)	Max Mark	Additional Guidance
2	(b)	(i)	<ul style="list-style-type: none"> • In the original packing • If opened cling film labelled and dated • Refrigerated at below 5°C, or 1-4°C • Above raw foods • Away from food items that may take on its flavour 	2	
2	(b)	(ii)	<ul style="list-style-type: none"> • In its original container • If opened in an airtight container • Labelled and dated • In a cool dry store 	2	
3			<p>Ingredients:</p> <ul style="list-style-type: none"> • Vanilla essence • Ginger biscuits or 'other' biscuit with ground ginger • Butter • Philadelphia Cheese • Double cream • Sugar • Gelatine • Stewed rhubarb (rhubarb stewed in a little water and sugar) <p>Method:</p> <ol style="list-style-type: none"> 1. Blitz 2. Break the biscuits until fine and add the melted butter. 3. Line the base of a mould with the biscuit mixture and place in the fridge to set. 4. Beat the Philadelphia cheese until light and fluffy. 5. Add the stewed rhubarb and combine well 6. Dissolve the gelatine and add to the cheese mixture mixing well. 7. Fold in lightly whipped cream. 8. Spread the mixture onto the biscuit base ensuring the top is smooth. 9. Place back in the fridge to set for at least one hour. 	10	<p>0-3 0 mark 4-6 1 mark 7+ 2 marks</p> <p>philly only - philly, cream, gelatine</p>

Question			Expected Answer(s)	Max Mark	Additional Guidance
4	(a)	(i)	<ul style="list-style-type: none"> held in a hot cupboard/oven or bain-marie held at a temperature of above 63°C not held for more than 2 hours prepared as close to service as possible covered continual temperature checks 	2	1 mark for temperature 1 mark for where
		(ii)	<ul style="list-style-type: none"> held in a refrigerator or chill away from strong smelling foods stored at between 1 and 4°C covered dated 	2	Do not accept 1-5°C
4	(b)		<ul style="list-style-type: none"> soil vegetation dust cereals – especially rice dried food and spices intestinal tract of humans 	1	Accept first answer only
5	(a)		<p>Stock rotation is where commodities are rotated to use older stock first this ensures older stock is used first, therefore abiding by legislation.</p> <p>Stock rotation is important to prevent over ordering.</p>	2	

Question		Expected Answer(s)	Max Mark	Additional Guidance
5	(b)	<ul style="list-style-type: none"> chicken should be defrosted between 1-4°C chicken should be defrosted in the fridge defrosting should take place below cooked foods can take up to 24 hours ensure the chicken is covered, labelled and dated 	2	<p>Must mention refrigeration/temperature for mark</p> <p>5-10°C incorrect temperature</p>
5	(c)	<ul style="list-style-type: none"> staff training use bin with lids screening on windows and doors use of insecticides good housekeeping practices employing pest control company to monitor 	2	
5	(d)	<ul style="list-style-type: none"> off odours slime/stickiness changes in texture the production of gas discolouration mould unusual taste, sour blown cans or leaking packs yeast 	4	
5	(e)	<ul style="list-style-type: none"> to ensure the premises are capable of producing safe food to ensure the effectiveness of the HACCP system to check that standards are being achieved to identify the training needs of staff to provide advice to investigate a complaint to re-visit 	2	

[END OF MARKING INSTRUCTIONS]