



2014 Hospitality Professional Cookery

Intermediate 2

Finalised Marking Instructions

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Part One: General Marking Principles for Hospitality – Professional Cookery Intermediate 2

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 Intermediate 2

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	<p>Each cookery process can only be used once.</p> <table border="1" data-bbox="357 333 1043 781"> <thead> <tr> <th data-bbox="357 333 663 367">Food</th> <th data-bbox="663 333 1043 367">Cookery Process</th> </tr> </thead> <tbody> <tr> <td data-bbox="357 367 663 439">Fresh whole salmon</td> <td data-bbox="663 367 1043 439">Boil/Poach/Roast/Steam/ Bake</td> </tr> <tr> <td data-bbox="357 439 663 472">Barley</td> <td data-bbox="663 439 1043 472">Boil/Braise</td> </tr> <tr> <td data-bbox="357 472 663 573">Rump of beef</td> <td data-bbox="663 472 1043 573">Grilling or frying Braised/Stewing/Roast/ Poelar</td> </tr> <tr> <td data-bbox="357 573 663 645">Panéed fillet of fish</td> <td data-bbox="663 573 1043 645">Shallow fry/Deep fry/Grill/ Frying</td> </tr> <tr> <td data-bbox="357 645 663 745">Supreme of chicken</td> <td data-bbox="663 645 1043 745">Deep fry/Poach/Grill/ Steam/Shallow fry/Sauté/ Roast/Bake/Frying</td> </tr> <tr> <td data-bbox="357 745 663 781">Short grain rice</td> <td data-bbox="663 745 1043 781">Bake/Boil/Braise</td> </tr> </tbody> </table> <p data-bbox="357 808 655 943"> 6 correct 3 marks 4-5 correct 2 marks 2-3 correct 1 mark 0-1 correct 0 marks </p>	Food	Cookery Process	Fresh whole salmon	Boil/Poach/Roast/Steam/ Bake	Barley	Boil/Braise	Rump of beef	Grilling or frying Braised/Stewing/Roast/ Poelar	Panéed fillet of fish	Shallow fry/Deep fry/Grill/ Frying	Supreme of chicken	Deep fry/Poach/Grill/ Steam/Shallow fry/Sauté/ Roast/Bake/Frying	Short grain rice	Bake/Boil/Braise	3	
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2	<p>1. Shape</p> <ul data-bbox="357 1061 1043 1160" style="list-style-type: none"> • using hands or equipment to create a size/shape eg fish cakes, biscuits, cuts of vegetables, scones <p>2. Fold</p> <ul data-bbox="357 1247 1043 1346" style="list-style-type: none"> • to lightly combine components, retaining the volume, not losing air, folding in preparation of puff pastry <p>3. Julienne</p> <ul data-bbox="357 1433 1043 1467" style="list-style-type: none"> • cut into fine strips, thin strips <p>4. Blanch</p> <ul data-bbox="357 1554 1043 1760" style="list-style-type: none"> • to cook without colour, as for the first frying of fried (chips) potatoes • to make white, as with bones and meat • to retain colour, as with certain vegetables • to skin, as for tomatoes • to make limp, as for certain braised vegetables <p>5. Bone</p> <ul data-bbox="357 1848 1043 1881" style="list-style-type: none"> • to remove the bones <p>6. Segment</p> <ul data-bbox="357 1968 1043 2029" style="list-style-type: none"> • to remove the structure from the flesh, ie citrus segments 	<p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>															

Question		Expected Answer(s)	Max Mark	Additional Guidance
3		<ul style="list-style-type: none"> to prevent cross contamination to prevent food poisoning to prevent illness 	1	
4		82°C or above Minimum of 82°C	1	
5		Palatte knife Knife Scone cutter Grater Mandolin Parisienne spoon Olivetti cutter Baller Zester Solferino Cooking ring (Apply Professional Judgement)	1	
6		<p>1. Convection</p> <p>When food is cooked through the convection process, the heat passes through another medium – either liquid or gas.</p> <p>Cookery process: baking, boiling, poaching, steaming, braising, roasting, deep-frying.</p> <p>2. Conduction</p> <p>Is the process in which heat is transferred to the food by direct contact with the cooking vessel (eg pot, pan, solid top).</p> <p>Cookery process: stir fry, shallow frying, sautéing.</p> <p>3. Radiation</p> <p>Is the process of heat transference directly onto the food being cooked.</p> <p>Cookery process: grilling.</p>	6	1 mark for process 1 mark for Cookery Process.

Question		Expected Answer(s)	Max Mark	Additional Guidance
7		<p>Minimum temperature 5°C</p> <p>Maximum temperature 63°C</p>	1	
8		<ul style="list-style-type: none"> • toadstools • perfume • pesticides on fruit • veterinary drugs, fertilisers • residues from cleaning chemicals • plasticizers from packaging • environmental contaminants such as lead • excess additives • allergins 	1	
9		<p>Boiling is the method of cooking in which food is immersed in a liquid and cooked at 100°C. Fast movement.</p> <p>Sometimes it is necessary to reduce the temperature a little and maintain it at simmering point. Gentle movement.</p>	1	
10		<p>Any one from:</p> <ul style="list-style-type: none"> • Oxygen • Warmth/Temperature/Heat • PH • Moisture • Time • Food/nutrients 	1	
11		<p>Filleting knife</p> <ul style="list-style-type: none"> • use on a secure board • ensure the knife is sharp • correct type of food • fingers away • knife sharp <p>Electric Hand Whisk</p> <ul style="list-style-type: none"> • ensure the attachments are secure/not damaged • keep away from water sources • avoid splashes • fingers away • switched off • correct attachment 		

Question			Expected Answer(s)	Max Mark	Additional Guidance
11			<p>(cont)</p> <p>Mandolin</p> <ul style="list-style-type: none"> • all blades are set properly when in use • mandolin is set up securely prior to cutting • use guard <p>Professional Judgement should be applied throughout the marking of the exam papers.</p>	3	
				25	

[END OF MARKING INSTRUCTIONS]