



National
Qualifications

C739 75

Hospitality: Practical Cookery

Practical activity

Instructions for Centres

This is the assessment task for the practical activity component of National 5 Hospitality: Practical Cookery Course assessment.

It must be read in conjunction with the General assessment information for this Course assessment.

<p>Valid for session 2013/2014</p>

This edition: March 2014 (version 1.1)

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Introduction

This is the assessment task for the National 5 Hospitality: Practical Cookery Course. This document details the marking instructions for assessors for the practical activity component of this Course; the Course assessment has no other components. It must be read in conjunction with the General assessment information for this Course.

The practical activity is worth 100 marks and has two stages.

Stage 1, titled 'Planning', has 15 marks.

Stage 2, titled 'Implementing', has 85 marks.

The marks contribute 100% of the overall marks for the Course assessment. The Course will be graded A-D.

Practical activity:

- ◆ **Red Lentil and Vegetable Soup**
- ◆ **Spiced Turkey with Flatbreads**
- ◆ **Berry Cream Towers**

Each dish is for four portions and the dishes must be prepared, cooked and served within two hours and 30 minutes.

Dish	Service time	Service dishes
Red Lentil and Vegetable Soup	2 hours after start time	Clean, hot bowl
Spiced Turkey with Flatbreads	2 hours 15 minutes after start time	Turkey - Clean, hot dish. Flatbreads - Clean, warm dish
Berry Cream Towers	2 hours 25 minutes after start time	4 individual, clean plates at room temperature

Please note, candidates are only permitted to practise the individual dishes once. Candidates must complete the practical activity once – on the day of their assessment. The candidates must work throughout the practical activity without any assistance from their assessor unless it is to ask for a specific piece of equipment or food.

If candidates serve a dish more than five minutes early they can still be awarded marks under “Service” but marking must take place at the correct service time. If the candidates serve their dishes more than five minutes late, no marks must be awarded under the heading “Service”. No marks are awarded for finished dishes served after the end of the assignment time. Time prompts can be given every 30 minutes, and five minutes before each service time.

Access to the practical area

Only the candidates who are carrying out the practical activity, their assessor and the SQA appointed visiting External Verifier (if applicable) should be allowed in the practical area.

Session conditions

All candidates must work under examination conditions. A maximum of eight candidates should be assessed at any one time. If you are verified, there will be a maximum of six candidates assessed during the practical session and a further 6 candidates’ planning booklets verified. Completed dishes are to be presented by the candidates in an area set aside for this purpose – they must not be served on candidates’ work tables.

Preparation allowed out with the specified practical session

All equipment and foodstuffs must be supplied by the centre. Candidates must “set up” their personal work area with all the required cooking and serving equipment prior to the activity starting. Weighing and measuring of foodstuffs can be carried out in advance. This is advisable in order to allow candidates the full allocation of time to prepare and present the dishes. Preparation of raw ingredients is only allowed where stated. Where garnishes are not stated in the recipe, they may be prepared by the candidates in advance.

Centres are required to have a supply of additional foodstuffs. Candidates must be encouraged to rectify mistakes, providing that time is available, and they must be marked accordingly.

Assessment arrangements

SQA’s policy on assessment arrangements for disabled candidates and/or those with additional support needs allows for adjustments to be made to the practical activity if candidates are placed at a substantial disadvantage. We must consider jointly the individual needs of these candidates in carrying out this practical activity; therefore any proposed adjustments/changes to the practical activity must be referred to SQA in advance.

If you have any questions regarding a particular assessment arrangement, please contact the Assessment Arrangements team on 0345 213 6890 or by e-mail: aarequests@sqa.org.uk.

Please note, if you have any general questions relating to the practical activity or if any of your candidates have a requirement to use alternative ingredients, contact Graeme Findlay by e-mail: graeme.findlay@sqa.org.uk.

Recipes

Red Lentil and Vegetable Soup

Ingredients

Onion (peeled)	100g
Garlic (peeled)	5ml (prepared volume)
Red chilli (de-seeded)	15ml (prepared volume)
Fresh root ginger (peeled)	15ml (prepared volume)
Sweet potatoes (peeled)	100g (prepared weight)
Carrots (peeled)	75g (prepared weight)
Parsnips (peeled)	50g (prepared weight)
Olive oil	15ml
Turmeric	2.5ml
Vegetable stock	1 litre
Red lentils	125g
Fresh coriander	15ml (prepared volume)
Salt and black pepper	to taste

Method

1. Chop the onion, crush the garlic, finely chop the red chilli and grate the ginger.
2. Chop the sweet potatoes and carrots and grate the parsnips.
3. Heat the olive oil in a pan, add the onions, ginger and garlic and sweat until softened.
4. Add the turmeric and the chilli and cook for 2 minutes.
5. Add the sweet potatoes, carrots, parsnips, stock and lentils. Stir well and bring to the boil.
6. Reduce the heat and simmer for 30 minutes or until vegetables and lentils are softened.
7. Liquidise until smooth.
8. Taste and adjust the seasoning if required.
9. Finely chop the coriander.
10. Serve hot in a clean, hot bowl garnished with the chopped coriander.

Spiced Turkey with Flatbreads

Ingredients

Garlic cloves (peeled)	5ml (prepared volume)
Ground ginger	5ml
Ground cumin	5ml
Ground cinnamon	2.5ml
Ground paprika	5ml
Turkey breast	200g
Onion (peeled)	100g (prepared weight)
Carrot (peeled)	75g (prepared weight)
Ready to eat dried apricots	50g
Sunflower oil	30ml
Tinned chopped tomatoes	150ml (including juice)
Chicken stock	150ml
Tinned chickpeas	50g (drained weight)
Salt and black pepper	to taste

Method

1. Crush the garlic and mix with the ginger, cumin, cinnamon and paprika.
2. Cut the turkey into even, bite-sized pieces.
3. Coat the turkey pieces with the garlic and spices.
4. Cover and marinate for at least 15 minutes, stored appropriately.
5. Finely dice the onion.
6. Dice the carrot evenly and chop the apricots.
7. Heat 15ml of the oil in a pan and seal the turkey pieces. Remove and reserve appropriately.
8. Add the remaining oil to the pan then add the onion. Coat the onion with the residual spices in the pan and sauté until soft.
9. Add the carrot, apricots, tomatoes, chicken stock and chickpeas.
10. Bring to the boil, reduce the heat, cover and simmer for 20 minutes.
11. Add the reserved turkey and simmer for a further 10 minutes until cooked.
12. Adjust the consistency if necessary. Taste and season if required.
13. Serve hot in a clean, hot dish, garnished appropriately.

Flatbreads

Ingredients

Strong white bread Flour	125g
Salt	1.25ml
Paprika	1.25ml
Ground coriander	1.25ml
Olive oil	30ml
Warm water	50ml

Method

1. Sieve the flour, salt, coriander and paprika into a bowl and mix. Make a well in the centre and add the olive oil and the warm water.
2. Incorporate the flour with the water and olive oil to form a soft ball of dough.
3. Knead the dough for 5 minutes, or until smooth and elastic. Return the dough back to the bowl, cover with cling film and set aside to rest in a warm place for 15 minutes.
4. Portion the dough into 4 equal pieces. Roll and shape into ovals 2mm in thickness.
5. Heat a frying pan till hot and dry fry the flatbreads for 2-3 minutes on each side until slightly charred.
6. Serve warm on a clean, warm dish.

Berry Cream Towers

Ingredients

Flour	150g
Butter	100g
Caster sugar	50g
Vanilla essence	1.25ml
Clear honey	20ml
Boiling water	5ml
Fresh double cream	150ml
Icing sugar, sieved	25g
Frozen berries (thawed)	75g

Oven 160c/Gas 4 - temperature may vary if using a fan-assisted oven

Method

1. Preheat the oven.
2. Grease 2 baking trays.
3. Sieve the flour.
4. Cream the butter and the sugar together.
5. Gradually add in the flour.
6. Cover the dough and chill for at least 10 minutes.
7. Roll out to 3mm thickness.
8. Using a 6cm fluted pastry cutter cut 12 rounds.
9. Prick the biscuits with a fork and bake for 10-15 minutes or until golden brown.
10. Mix together the vanilla essence and the honey with 5ml boiling water.
11. While warm, brush the top of each biscuit with the liquid.
12. Remove and place on a cooling rack and allow to cool completely.
13. Whisk the cream until a soft peak consistency, fold in the icing sugar and berries.
14. Using all the cream filling, assemble 4 towers of 3 biscuits each.
15. Decorate appropriately and serve on 4 individual clean plates at room temperature.

Marking Instructions

Marks for this practical activity must always be awarded in line with the detailed marking instructions.

Marking should always be positive, ie marks should not be deducted for errors or omissions. Candidates must only be awarded whole marks.

Marks will be allocated to skills, techniques and processes. The marking instructions indicate how marks should be awarded for each of the skills, techniques and processes assessed as part of the practical activity. These marks should be recorded appropriately by the assessor.

There are 3 appendixes with the following information:

Appendix 1 - Holistic marks

Appendix 2 - Mark by mark information

Appendix 3 - Assessment record

Appendix 1

Marking Instructions for National 5 Hospitality: Practical Cookery 2013/2104

Dish	Skills and Techniques	Cookery processes	Service	Professional practice	Planning
Starter: Red Lentil & Vegetable Soup (18 marks)	<i>Max marks 11</i> Skills and techniques include: ♦ Chop ♦ Slice ♦ Crush ♦ Taste for seasoning	<i>Max marks 3</i> Processes include: ♦ Boiling ♦ Simmering ♦ Sweating	<i>Max marks 4</i> ♦ Appropriate plate and food temperature ♦ Garnish ♦ Flavour ♦ Consistency	Weighing and measuring 5 marks Hygiene 5 marks Safety 5 marks	Time planning 9 marks Service plan 6 marks
	11 marks	3 marks	4 marks		
Main course: Spiced Turkey with Flatbreads (30 marks)	<i>Max marks 13</i> Skills and techniques include: ♦ Chop ♦ Crush ♦ Knead ♦ Mix ♦ Shape	<i>Max marks 6</i> Processes include: ♦ Boiling ♦ Simmering ♦ Frying	<i>Max marks 11</i> ♦ Appropriate plate and food temperature ♦ Garnish ♦ Flavour and texture ♦ Consistency		
	13 marks	6 marks	11 marks		
Dessert: Berry Cream Towers (22 marks)	<i>Max marks 14</i> Skills and techniques include: Preparation of biscuits ♦ Sieve ♦ Cream ♦ Roll ♦ Cut ♦ Fill and decorate • Whisk • Fold • Assemble	<i>Max marks 1</i> Processes include: ♦ Baking	<i>Max marks 7</i> ♦ Appropriate plate and food temperature ♦ Appearance ♦ Taste and texture		
	14 marks	1 mark	7 marks		
70 marks				15 marks	15 marks
100 marks					

Red Lentil & Vegetable Soup (18 marks)					
Skill		Allocation of marks			
Skills and techniques (11 marks)	(Max 11 marks) ♦ Chop ♦ Grate ♦ Crush ♦ Taste for seasoning ♦ Appropriate addition of ingredients	11 marks All foods cut to specified size/shape. All skills and techniques carried out correctly with appropriate tasting for seasoning undertaken.	7-10 marks Most foods cut to specified size and shape, but with inaccuracies in either size or shape of some foods. Most skills and techniques carried out correctly and/or tasting for seasoning undertaken.	1-6 marks Some foods cut to specified size and shape, but with inaccuracies in either size or shape of most foods and/or some skills and techniques carried out correctly and/or tasting for seasoning undertaken.	0 marks No food cut to specified size or shape. All skills and techniques carried out incorrectly. No tasting for seasoning undertaken.
	Cookery processes (3 marks)	(Max 3 marks) ♦ Sweating ♦ Boiling ♦ Simmering	3 marks All processes carried out correctly as per recipe.	1-2 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly or omitted.	0 marks No processes carried out correctly/as per recipe.
	Service (4 marks)	Temperature (Max 1 mark) ♦ Hot	1 mark Food served hot in a clean, hot bowl.	0 marks Food and/or serving tureen not sufficiently hot.	
	Appearance (Max 1 mark) ♦ Garnish	1 mark Food garnished appropriately.	0 mark Inappropriately garnished/no garnish.		
	Flavour/Consistency (Max 2 marks) ♦ Flavour ♦ Consistency	2 marks Food is well flavoured, consistency correct.	1 mark Food either well-flavoured, or correct consistency.	0 mark Food is under/over seasoned, consistency too thick/thin.	

Spiced Turkey with Flatbreads (30 marks)					
Skill		Allocation of marks			
Skills and techniques (13 marks)	(Max 13 marks) ♦ Chop ♦ Crush ♦ Dice ♦ Marinade ♦ Mix ♦ Knead ♦ Roll-out ♦ Portion ♦ Taste for seasoning	13 marks All foods cut to specified size/shape. All skills and techniques carried out correctly with appropriate tasting for seasoning undertaken.	7-12 marks Most foods cut to specified size and shape, but with inaccuracies in either size or shape of some foods. Most skills and techniques carried out correctly and/or tasting for seasoning undertaken.	1-6 marks Some foods cut to specified size and shape, but with inaccuracies in either size or shape of most foods and/or some skills and techniques carried out correctly and/or tasting for seasoning undertaken.	0 marks No food cut to specified size or shape. All skills and techniques carried out incorrectly. No tasting for seasoning undertaken.
	Cookery processes (6 marks) ♦ Boiling ♦ Simmering ♦ Sealing ♦ Dry Frying	6 marks All processes carried out correctly as per recipe.	4-5 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly or omitted.	1-3 marks Some processes carried out correctly as per recipe, several may be completed incorrectly or omitted.	0 marks No processes carried out correctly/as per recipe.
Service (11 marks)	Temperature (Max 2 marks)	2 marks Both elements of dish served on dishes of specified temperature.	1 mark 1 element of dish served on a dish of the correct specified temperature.	0 marks Neither elements served at correct temperature.	
	Appearance (Max 3 marks) ♦ Garnish ♦ Colour	3 marks Food garnished appropriately and correct colour.	1-2 marks Foods garnished appropriately or correct colour.	0 marks Food garnished inappropriately/no garnish and incorrect colour.	

	Flavour/Texture (Max 5 marks) <ul style="list-style-type: none"> ◆ Flavour ◆ Consistency ◆ Texture 	5 marks Food is well flavoured, consistency correct, food correct texture.	3-4 marks Most of the following evident: Well-flavoured, correct consistency, correct texture.	1-2 marks Some of the following are evident: Food is well flavoured, food is the correct texture, consistency of sauce is correct.	0 mark Food is under/over seasoned, consistency too thick/thin, texture incorrect.
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Berry Cream Towers (22 marks)					
Skills		Allocation of marks			
Skills and techniques (14 marks)	(Max 14 marks) Preparation of shortbread biscuits (Max 10 marks) <ul style="list-style-type: none"> ◆ Grease tins ◆ Sieve ◆ Cream ◆ Mix ◆ Chill ◆ Roll ◆ Cut ◆ Brush ◆ Cool 	10 marks All skills and techniques carried out correctly as per recipe.	5-9 marks Most skills and techniques carried out correctly as per recipe, some are completed incorrectly or omitted.	1-4 marks Some skills and techniques carried out correctly as per recipe, most completed incorrectly or omitted.	0 marks No skills and techniques carried out correctly as per recipe.
	Filling and decorating (Max 4 marks) <ul style="list-style-type: none"> • Whisk • Fold • Assemble 	4 marks All filling and decorating skills carried out correctly as per recipe.	2 marks Most filling and decorating skills carried out correctly as per recipe, some are completed incorrectly or omitted.	1 mark Some filling and decorating skills carried out correctly as per recipe, most completed incorrectly or omitted.	0 marks No filling and decorating skills carried out correctly as per recipe.
Cookery processes (1 marks)	(Max 1 mark) <ul style="list-style-type: none"> • Baking 	1 marks Shortbread biscuits baked correctly.	0 marks Shortbread biscuits over/under baked.		
Service (7 marks)	Temperature (Max 1 mark)	1 mark Serving plates are at room temperature.	0 marks Temperature of plates incorrect.		

	Appearance (Max 5 marks) <ul style="list-style-type: none"> • Plates are identical • Plates as per service details • Decoration 	5 marks Plates are identical, served according to service plan, filled with sufficient cream, decorated with flair.	3-4 marks Most of the following are evident: Plates are identical, served according to service plan, filled with sufficient cream, decorated/decorated with flair.	1-2 marks Few/some of the following are evident: Plates are identical, served according to service plan, filled with sufficient cream, decorated/decorated with flair.	0 marks Plates are not identical, not served according to planning booklet, insufficient/too much cream, inappropriate/no decoration.
	Taste and texture (Max 2 marks)	2 marks Towers have the correct taste and texture.	1 mark Towers have the correct taste or texture.	0 marks The taste and the texture of the towers are not acceptable.	

Professional practice (15 marks)					
	Skill	Allocation of marks			
	Weighing and measuring (max 5 marks)	5 marks All ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	3-4 marks Most ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	1-2 marks Some ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	0 marks No ingredients identified as 'prepared weight' in recipe weighed/measured accurately.
	Hygiene (max 5 marks)	5 marks All tasks carried out to an acceptable standard of hygiene.	3-4 marks Most tasks carried out to an acceptable standard of hygiene, with few lapses.	1-2 marks Some tasks carried out to an acceptable standard of hygiene, but with several lapses.	0 marks Frequent lapses in hygiene.
	Safety (max 5 marks)	5 marks All tasks carried out with due regard to safe working practices.	3-4 marks Most tasks carried out with due regard to safe working practices, with few lapses.	1-2 marks Some tasks carried out with due regard to safe working practices, but with several lapses.	0 marks Frequent lapses in safety.

Planning (15 marks)					
	Skill	Allocation of marks			
	Time planning (max 9 marks)	9 marks All activities identified, correctly sequenced and realistically timed.	5-8 marks Almost all/most activities identified, correctly sequenced and appropriately timed.	1-4 marks Few/some key activities identified, with some correct sequencing and with minimal accuracy in timing.	0 marks Key activities not identified, poor sequencing with no activities suitably timed.
	Service plan (max 6 marks)	6 marks Detailed description of how all dishes will be presented.	4-5 marks Description for dishes is mostly clear, but with some lapses in detail.	1-3 marks Dishes have some description, but lacking in detail.	0 marks Presentation of all dishes is unclear/cannot be visualised.

Appendix 2

National 5 Hospitality: Practical Cookery Practical activity: mark sheet

Area to be marked	Possible marks	Candidates' names							
Planning									
Time plan	9								
Service plan	6								
Sub total	15								
Skills and techniques / cookery processes / service									
Red Lentil & Vegetable Soup									
Chop onion	1								
Crush garlic	1								
Finely chop red chilli	1								
Grate ginger	1								
Chop sweet potato	1								
Chop carrot	1								
Grate parsnip	1								
Finely chop coriander	1								
Addition of ingredients at stages 4 & 5	1								
Blend until smooth	1								
Taste for seasoning	1								
Sub-Total	11								
Sweating of onion/garlic/ginger	1								
Bring to boil	1								
Simmered correctly	1								
Sub-Total	3								
Clean, hot bowl	1								
Garnished with coriander	1								
Well seasoned	1								
Over/under seasoned	0								
Correct consistency	1								
Too thick/thin	0								
Sub-Total	4								
Spiced Turkey									
Finely dice onion – Even/fine	1								
Uneven/not fine	0								
Correct preparation of marinade at stage 1	1								
Evenly dice carrot	1								
Turkey – bite sized pieces	1								
Apricots chopped	1								

Turkey coated evenly in spices	1								
Marinated appropriately	1								
Taste for seasoning	1								
Sub-Total	8								
Turkey added to hot pan	1								
Turkey sealed - evenly/colour even raw patches/burnt	1 0								
Simmered correctly (covered)	1								
Add turkey at correct time	1								
Sub-Total	4								
Clean, hot dish	1								
Garnished appropriately	1								
Consistency of sauce Too thick/thin	1 0								
Flavour of sauce - Well flavoured Under seasoned/ Over seasoned/burnt	2 1 0								
Texture of turkey - Tender Tough/chewy/under cooked	1 0								
Texture of carrot – Tender Under/over cooked	1 0								
Sub-Total	7								
Flatbreads									
Correct preparation of dough	1								
Kneading for sufficient time/correctly	1								
Covered & rested	1								
4 even portions	1								
Rolled to correct thickness	1								
Sub-Total	5								
Frying pan preheated	1								
Dry fried correctly	1								
Sub-Total	2								
Clean, warm dish	1								
Colour – slight charred marks Too pale/burned	1 0								
Texture correct Chewy/undercooked	1 0								
Flavour	1								
Sub-Total	4								

Berry Cream Towers									
Shortbread biscuits									
Grease tray	1								
Sieve flour	1								
Creamed correctly	1								
Flour added correctly	1								
Covered & chilled for appropriate time	1								
Rolled to correct thickness	1								
Correct number cut	1								
Cooled correctly	1								
Preparation of liquid	1								
Brushed while warm	1								
Sub-Total	10								
Baked correctly	1								
Sub-Total	1								
Assembly of towers									
Whisking of cream (under/over)	1 0								
Folding of cream/berries	1								
Sandwiched evenly	1								
All filling used	1								
Sub-Total	4								
Clean, plates at room temperature	1								
4 Identical Plates	1								
Appearance	1								
Decoration									
• with flair	2								
• minimal	1								
• no decoration	0								
Texture of biscuit									
• crisp/short	1								
• under/over	0								
Taste	1								
Sub-Total	7								
Sub total	70								
Professional practice									
Weighing / measuring	5								
Hygiene	5								
Safety	5								
Sub total	15								
Total marks	100								

Appendix 3

National 5 Hospitality: Practical Cookery practical activity: assessment record

In the case of assessment by observation or oral questioning, evidence should include assessors' comments and other relevant supporting evidence that shows clearly the basis on which assessment judgments have been made.

Centre: _____ Assessor: _____ Date: _____

Candidate name	Planning		Preparing, cooking and serving									Professional practice			Total	Assessor comments
	15 marks		Red Lentil & Vegetable Soup			Spiced Turkey with Flatbreads			Berry Cream Towers			15 marks				
	Time plan	Service details	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Weighing & measuring	Hygiene	Safety		
	9	6	11	3	4	13	6	11	14	1	7	5	5	5	100	

Administrative information

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History of changes

Version	Description of change	Authorised by	Date
1.1	Removed Slice and Peel from Skills and Techniques in Red Lentil & Vegetable Soup Marking Instructions	QM	6-Mar-14
1.1	Removed Shape and Appropriate addition of ingredients from Skills and Techniques in Spiced Turkey & Flatbreads Marking Instructions	QM	6-Mar-14

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