



# **2015 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>Candidates should choose 3 and expand on their choice. Professional judgement required. <b>Do not allow repetition.</b></p> <ul style="list-style-type: none"> <li>• Type of menu</li> <li>• Balance of menu</li> <li>• Seasonal availability of foods</li> <li>• Type of customer/requirements/religions/dietary requirements/allergies</li> <li>• Type of establishment/standard</li> <li>• Capabilities of kitchen/serving staff</li> <li>• Cost of menu/budget</li> <li>• Design of kitchen and equipment available</li> <li>• Style of service</li> </ul> <p><b>1 mark per principle and 1 mark per explanation.</b></p>	6	

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1	(b)	(i)		4																																		
			<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</i></th> <th><i>Cost for 60</i></th> </tr> </thead> <tbody> <tr> <td>50 g butter</td> <td>£0.90 per 500 g</td> <td>£0.09</td> <td>£1.35</td> </tr> <tr> <td>100 g onion</td> <td>£1.00 per kg</td> <td>£0.10</td> <td>£1.50</td> </tr> <tr> <td>5 g fresh garlic</td> <td>£2.00 per 250 g</td> <td>£0.04</td> <td>£0.60</td> </tr> <tr> <td>100 g sweet potatoes</td> <td>£1.80 per 250 g</td> <td>£0.72</td> <td>£10.80</td> </tr> <tr> <td>100 g butternut squash</td> <td>£0.50 per 250 ml</td> <td>£0.20</td> <td>£3.00</td> </tr> <tr> <td>1 litre vegetable stock</td> <td>£3.60 per 500 ml</td> <td>£0.72</td> <td>£10.80</td> </tr> <tr> <td>25 g curry powder</td> <td>£3.00 per 500 g</td> <td>£0.15</td> <td>£2.25</td> </tr> <tr> <td>50 ml double cream</td> <td>£16.00 per kg</td> <td>£0.15</td> <td>£2.25</td> </tr> </tbody> </table> <p>1 or 2 correct = 1 mark 3 or 4 correct = 2 marks 5 or 6 correct = 3 marks 7 or 8 correct = 4 marks</p>			<i>Ingredients list for 4 portions</i>	<i>Food Cost</i>	<i>Cost for 4</i>	<i>Cost for 60</i>	50 g butter	£0.90 per 500 g	£0.09	£1.35	100 g onion	£1.00 per kg	£0.10	£1.50	5 g fresh garlic	£2.00 per 250 g	£0.04	£0.60	100 g sweet potatoes	£1.80 per 250 g	£0.72	£10.80	100 g butternut squash	£0.50 per 250 ml	£0.20	£3.00	1 litre vegetable stock	£3.60 per 500 ml	£0.72	£10.80	25 g curry powder	£3.00 per 500 g	£0.15	£2.25	50 ml double cream
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1	(b)	(ii)	<p>£2.17 for 4 portions</p> <p>£32.55 for 60 portions</p> <p><b>Correct answer 1 mark</b></p>	1																																		
1	(b)	(iii)	<p><b>Selling Price</b></p> <p>Food cost = 25%</p> <p>Gross profit = 75%</p> <p>Selling price = 100%</p> <p>Selling price <math>8.00 \times \frac{100}{25} = £32.00</math></p> <p><b>Correct selling price = 1 mark</b> <b>Correct formula and calculation = 1 mark</b></p>	2																																		

Question			Expected Answer(s)	Max Mark	Additional Guidance
2	(a)	(i)	<b>Whole cod (2)</b> <ul style="list-style-type: none"> <li>• No sign of mould</li> <li>• No unpleasant smell, fresh</li> <li>• Eyes not sunken</li> <li>• Presence of sea slime</li> <li>• Plentiful scales</li> <li>• Resilient to touch</li> <li>• Gills are pink/red</li> </ul>	6	
2	(a)	(ii)	<b>Sweet potatoes (2)</b> <ul style="list-style-type: none"> <li>• No bruising</li> <li>• Firm to touch</li> <li>• No spade marks/skin unbroken/no insect infestation</li> <li>• Not sticky or showing excess moisture</li> <li>• No sign of the potato shooting</li> <li>• Good proportion to size</li> </ul>		
2	(a)	(iii)	<b>Oranges (2)</b> <ul style="list-style-type: none"> <li>• Good even orange colour</li> <li>• Not burst/holes</li> <li>• Good even shape</li> <li>• No sign of mould</li> <li>• No sign of bruising</li> <li>• Firm to touch</li> <li>• Good even size</li> <li>• Skin unbroken</li> </ul>		

Question			Expected Answer(s)	Max Mark	Additional Guidance
2	(b)	(i)	<p><b>Wild mushrooms (1)</b></p> <ul style="list-style-type: none"> <li>• Stored in original container/sealed tub</li> <li>• If opened in a sealed container marked and dated</li> <li>• Refrigerated at between 1 – 4°C</li> <li>• Away from foods that will take on their scent</li> </ul>	4	
2	(b)	(ii)	<p><b>Bread (1)</b></p> <ul style="list-style-type: none"> <li>• Stored in the original sealed packaging</li> <li>• Store in an airtight container</li> <li>• Can be stored in a cool dry place</li> <li>• Refrigerated at between 1 – 4°C</li> <li>• Store away from strong smelling foods</li> </ul>		
2	(b)	(iii)	<p><b>Double cream (1)</b></p> <ul style="list-style-type: none"> <li>• In its original container</li> <li>• Refrigerated at between 1 – 4°C</li> <li>• If opened stored in an airtight sealed container, labelled and dated</li> <li>• Stored away from strong smelling foods</li> </ul>		
2	(b)	(iv)	<p><b>Ice cream (1)</b></p> <ul style="list-style-type: none"> <li>• Stored in an airtight container</li> <li>• Stored in freezer at –18°C</li> <li>• Stored preferably in the dessert freezer</li> <li>• Store away from strong smelling foods</li> </ul>		

Question		Expected Answer(s)	Max Mark	Additional Guidance
2	(c)	<p><b>Ingredients</b></p> <p>Quail eggs  Olive oil  Butter  Wild mushrooms  Marsala  Seasoning  Bruschetta</p> <p><b>Method</b></p> <ol style="list-style-type: none"> <li>1. Cooking of quail eggs – fill a small saucepan two thirds full with water and bring to the boil.</li> <li>2. Add the quail's eggs using a spoon.</li> <li>3. Boil for 2.5 minutes.</li> <li>4. Remove with a slotted spoon and cool down under cold running water or in a bowl filled with ice water.</li> <li>5. Peel very carefully.</li> <li>6. Meanwhile sauté the prepared mushrooms in a little oil and butter.</li> <li>7. Add the Marsala and reduce. Season.</li> <li>8. Toast the sliced Bruschetta on both sides.</li> <li>9. Combine the eggs with the mushrooms.</li> <li>10. Set on the buttered Bruchetta.</li> <li>11. Garnish and serve.</li> </ol>	10	

Question			Expected Answer(s)	Max Mark	Additional Guidance
2	(d)	(i)	<p><b>Lightly Curried Sweet Potato and Butternut Squash Soup (1)</b></p> <ul style="list-style-type: none"> <li>• Should be kept in a soup kettle/urn with lid/ Bain-Marie above 63°C or on the stove</li> <li>• Not held for more than 2 hours</li> <li>• If kept hot on the stove the soup should not be allowed to boil</li> <li>• Probed to maintain a temperature of above 63°C</li> </ul>	3	
2	(d)	(ii)	<p><b>Pan Seared Cod (1)</b></p> <ul style="list-style-type: none"> <li>• Held in a hot cupboard or combination oven</li> <li>• Held at a temperature of above 63°C</li> <li>• Cooked as close to service as possible</li> </ul>		
2	(d)	(iii)	<p><b>Strawberry Cheesecake (1)</b></p> <ul style="list-style-type: none"> <li>• Held in the refrigerator/chill between 1 – 4°C</li> <li>• Away from strong smelling foods</li> <li>• On a jack stand</li> </ul>		



Question		Expected Answer(s)	Max Mark	Additional Guidance
3	(a)	<ul style="list-style-type: none"> <li>• Stock rotation is important when the chef get new items in; they must put the older items in front of the newer ones because the older ones expire faster.</li> <li>• When a new delivery of goods takes place, it is important that stock items are rotated so that the older units are on prominent display.</li> <li>• Stock is rotated to ensure the oldest stock is used first. This ensures that the smallest amount of food spoils as possible.</li> <li>• The acronym to remember is "FIFO" for "First In, First Out."</li> <li>• To avoid using product that is fresher first and older be left out on the shelf and spoil, which will increase you food cost due to wastage.</li> </ul>	2	
3	(b)	<ul style="list-style-type: none"> <li>• Chicken should be defrosted in the fridge</li> <li>• Defrosting should take place below cooked foods</li> <li>• On a tray</li> <li>• Ensure the chicken is covered, labelled and dated</li> <li>• Thoroughly defrosted prior to cooking</li> </ul> <p style="text-align: right;"><b>Any 4</b></p>	4	

Question		Expected Answer(s)	Max Mark	Additional Guidance
3	(c)	<ul style="list-style-type: none"> <li>• Screening on windows and doors</li> <li>• Use of insectocutors</li> <li>• Good housekeeping practices</li> </ul> <p style="text-align: right;"><b>Any 2</b></p>	<b>2</b>	
3	(d)	<ul style="list-style-type: none"> <li>• Off odours</li> <li>• Slime/stickiness</li> <li>• Changes in texture</li> <li>• The production of gas</li> <li>• Discolouration</li> <li>• Mould</li> <li>• Unusual taste, sour</li> <li>• Blown cans or leaking packs</li> <li>• Freezer burn</li> </ul> <p style="text-align: right;"><b>Any 4</b></p>	<b>4</b>	
3	(e)	<ul style="list-style-type: none"> <li>• To ensure the premises are capable of producing safe food</li> <li>• To ensure the effectiveness of the HACCP system</li> <li>• To check that standards are being achieved</li> <li>• To identify the training needs of staff</li> <li>• To provide advice</li> <li>• To investigate a complaint</li> <li>• To apply the law</li> </ul> <p style="text-align: right;"><b>Any 2</b></p>	<b>2</b>	

[END OF MARKING INSTRUCTIONS]