



# **2015 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	<table border="1" data-bbox="355 344 1023 857"> <thead> <tr> <th data-bbox="355 344 663 383">Food</th> <th data-bbox="663 344 1023 383">Cookery Process</th> </tr> </thead> <tbody> <tr> <td data-bbox="355 383 663 651">Chicken leg (whole)</td> <td data-bbox="663 383 1023 651">Grill Roast Shallow fry Saute Poach Boil Steam</td> </tr> <tr> <td data-bbox="355 651 663 719">Fresh pasta</td> <td data-bbox="663 651 1023 719">Boil</td> </tr> <tr> <td data-bbox="355 719 663 857">Pears</td> <td data-bbox="663 719 1023 857">Poach Bake Roast</td> </tr> </tbody> </table> <p data-bbox="355 920 1059 958">Must mention type of “fry” fry alone NOT ACCEPTED</p>	Food	Cookery Process	Chicken leg (whole)	Grill Roast Shallow fry Saute Poach Boil Steam	Fresh pasta	Boil	Pears	Poach Bake Roast	3	
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2	<p data-bbox="355 1025 496 1064"><b>1. cream</b></p> <ul data-bbox="355 1095 1059 1162" style="list-style-type: none"> <li>• Mix/beat/combining/beating two or more ingredients together, to form a slight fluffy mixture</li> </ul> <p data-bbox="355 1193 480 1232"><b>2. bone</b></p> <ul data-bbox="355 1263 759 1301" style="list-style-type: none"> <li>• To remove bone from flesh</li> </ul> <p data-bbox="355 1332 469 1370"><b>3. beat</b></p> <ul data-bbox="355 1402 1059 1576" style="list-style-type: none"> <li>• To agitate ingredients to form a froth, cream, paste</li> <li>• To ‘make smooth’ by agitating to create a puree/cream/paste</li> <li>• Mixing really fast</li> </ul> <p data-bbox="355 1608 491 1646"><b>4. whisk</b></p> <ul data-bbox="355 1677 975 1715" style="list-style-type: none"> <li>• To incorporate air into a mixture/ingredients</li> </ul>	1  1  1  1									

Question		Expected Answer(s)	Max Mark	Additional Guidance										
3		<p><b>Dish/Menu example can only be used once.</b></p> <table border="1"> <thead> <tr> <th>Cut of vegetable</th> <th>Use/Menu example</th> </tr> </thead> <tbody> <tr> <td>Brunoise</td> <td>Garnish</td> </tr> <tr> <td>Mirepoix</td> <td>Flavouring</td> </tr> <tr> <td>Julienne</td> <td>Coleslaw</td> </tr> <tr> <td>Paysanne</td> <td>Potage Paysanne</td> </tr> </tbody> </table>	Cut of vegetable	Use/Menu example	Brunoise	Garnish	Mirepoix	Flavouring	Julienne	Coleslaw	Paysanne	Potage Paysanne	4	
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4	(a)	<p><b>Conduction</b></p> <p><b>Cookery process:</b> shallow fry, sauté, meuniere, pot roast, boiling – browning – stewing poaching</p>	3											
	(b)	<p><b>Convection</b></p> <p><b>Cookery process:</b> roasting, baking, boiling, steaming, poaching, braising, stewing, pot roasting, en papillote</p>												
	(c)	<p><b>Radiation</b></p> <p><b>Cookery process:</b> grilling, barbeque, tandoori, broiling</p>												
5		<ul style="list-style-type: none"> <li>To avoid cross contamination</li> <li>Safety – good hygiene practice – protect the body</li> </ul>	1											
6		<ul style="list-style-type: none"> <li>Always carry with the point downward</li> <li>Always have knives sharp</li> <li>Never leave in a sink</li> <li>Non greasy handles/not slippery</li> </ul>	1											
7		<ul style="list-style-type: none"> <li>To prevent cross contamination</li> </ul>	1											
8		<p><b>Roasting</b></p> <p><b>Cookery process:</b> roasting is a dry method of cookery, with the addition of fat, done in the oven</p>	1											

Question		Expected Answer(s)	Max Mark	Additional Guidance																				
9		<ul style="list-style-type: none"> <li>• Knife</li> <li>• Grater</li> <li>• Scone cutter</li> <li>• Mandolin</li> <li>• Palatte knife</li> <li>• Piping bag nozzle</li> <li>• Mincer</li> <li>• Pasta machine</li> </ul>	1																					
10		<table border="1"> <thead> <tr> <th>Cookery process</th> <th colspan="3">Cut of meat</th> </tr> </thead> <tbody> <tr> <td>Stewing</td> <td>Fillet of Beef</td> <td>Best end of Lamb</td> <td>Shoulder of Lamb</td> </tr> <tr> <td>Grilling</td> <td>Silverside</td> <td>Gammon Steak</td> <td>Belly of Pork</td> </tr> <tr> <td>Roasting</td> <td>Boned Sirloin</td> <td>Shin of Beef</td> <td>Scrag end of Lamb</td> </tr> <tr> <td>Boiling</td> <td>Loin of Lamb</td> <td>Brisket</td> <td>Saddle of Venison</td> </tr> </tbody> </table>	Cookery process	Cut of meat			Stewing	Fillet of Beef	Best end of Lamb	Shoulder of Lamb	Grilling	Silverside	Gammon Steak	Belly of Pork	Roasting	Boned Sirloin	Shin of Beef	Scrag end of Lamb	Boiling	Loin of Lamb	Brisket	Saddle of Venison	4	
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11		The egg custard (yolk) will curdle if the mixture boils	1																					
12		82°C	1																					
			25																					

[END OF MARKING INSTRUCTIONS]