



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 2014/2015 only</p>
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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:

- ◆ **Sweet Potato and Pea Puffs**
- ◆ **Italian Meatballs with Spaghetti**
- ◆ **Dark Chocolate and Orange Bar Gateau**

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
Sweet potato and pea puffs	2 hours after start time	4 individual clean, warm plates
Italian Meatballs with Spaghetti	2 hours 15 minutes after start time	clean, warm dish
Dark Chocolate and Orange Bar Gateau	2 hours 25 minutes after start time	clean plate 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

Sweet Potato and Pea Puffs

Ingredients

Sweet potatoes (peeled)	60g (prepared weight)
Onion (peeled)	25g (prepared weight)
Fresh coriander	5ml (prepared volume)
Sunflower oil	5ml
Cumin seeds	5ml
Frozen peas	35g
Crushed chillies	1.25ml
Garam masala	2.5ml
Turmeric	1.25ml
Water	100ml
Lemon juice	2.5ml
Salt and pepper	
Puff pastry	250g
Beaten egg	Appox ½
Sesame seeds	7.5ml

Oven 200°C/Gas Mark 6 – temperature may vary if using a fan-assisted oven

Method

1. Finely dice the sweet potato and the onion.
2. Finely chop the coriander.
3. Heat the oil in a pan.
4. Add the cumin seeds and fry for one minute.
5. Add the onion, sweet potato, peas, crushed chillies, garam masala and turmeric.
6. Add the water, lower the heat and simmer gently for 8-10 minutes until the water has evaporated.
7. Remove from the heat, stir in the coriander and lemon juice then season to taste.
8. Leave to cool completely.
9. Roll out half of the pastry on a lightly floured surface to a 20cm x 20cm square.

10. Cut the pastry into 4 equal squares. Repeat with the other half of the pastry.
11. Divide the filling equally amongst the eight squares, placing it in the middle.
12. Lightly brush along edges of the pastry with the beaten egg.
13. Fold over to form a triangle, pressing firmly along the edges with a fork to seal.
14. Place on a baking tray, lightly brush with egg and sprinkle with sesame seeds.
15. Chill for at least 10 minutes.
16. Bake for 20 minutes until well risen and golden brown.
17. Serve hot on 4 individual, clean warm plates and finish with an appropriate dressing.

Italian Meatballs with Spaghetti

Ingredients

Onions (peeled)	100g (prepared weight)
Sunflower oil	30ml
Minced beef	300g
Dried oregano	2.5ml
Wholemeal breadcrumbs	25g
Salt and pepper	
Beaten egg	Approx ½
Plain flour for shaping	Approx 30ml
Garlic clove (peeled)	5ml (prepared volume)
Canned, chopped tomatoes	200ml
Passata	100ml
Tomato puree	30ml
Beef stock	50ml
Fresh basil	5 leaves

Method

1. Finely dice the onion.
2. Heat 10ml of the oil in a pan.
3. Sweat 50g of the onion until soft.
4. Remove the onion and allow to cool.
5. Combine the minced beef, oregano and breadcrumbs with the cooked onion.
6. Season with salt and pepper and add enough beaten egg to bind.
7. Divide the mixture into 12 equal portions.
8. With lightly floured hands, shape into 12 meatballs and chill until required.
9. Crush the garlic.
10. Heat 10ml of the oil in a pan.
11. Add the garlic and remaining onion and sweat for 2 minutes.
12. Add the chopped tomatoes, passata, tomato puree and stock.
13. Bring to the boil, cover and simmer for 10 minutes.

14. Heat the remaining oil in a frying pan, and carefully seal the meatballs until golden brown and firm.
15. Remove the meatballs onto absorbent paper, add to the prepared sauce and stew gently for 10 minutes.
16. Adjust the consistency of the sauce if required.
17. Tear the basil and add to the sauce. Taste for seasoning.
18. Arrange the spaghetti in a clean warm dish.
19. Spoon the meatballs and sauce on top of the spaghetti.
20. Garnish appropriately and serve.

Spaghetti

Ingredients

Spaghetti 200g

Method

1. Half fill a suitably sized pan with cold water and bring to the boil.
2. Add the spaghetti, return to the boil. Cook until al dente, stirring gently to ensure it doesn't stick together.
3. Drain the spaghetti.
4. Serve with meatballs.

Dark Chocolate and Orange Bar Gateau

Ingredients

Self-raising flour	60g
Cocoa	15g
Eggs (medium)	3
Caster sugar	75g
Orange	1
Fresh double cream	250ml
Orange natural flavouring	2.5ml
Dark chocolate (broken into pieces)	100g

Oven 200°C/Gas Mark 6 - temperature may vary if using a fan-assisted oven

Method

1. Preheat the oven.
2. Grease and line a Swiss roll tin (20 cm × 30 cm approx).
3. Sieve the flour and cocoa together.
4. Whisk the eggs and sugar together until thick and creamy.
5. Sieve the flour and cocoa on top of the egg mixture and fold in. Pour the mixture into the prepared tin and spread evenly.
6. Bake for 10 minutes until well risen and springy to the touch.
7. Cool slightly then turn onto sugared paper, remove the lining paper and leave to cool completely.
8. Trim 0.5 cm from the sides and cut the sponge into 3 equal pieces.
9. Skin and segment the orange and chop the segments into 1cm pieces, pat dry.
10. Whisk 150mls of the cream to a piping consistency and fold in half of the orange flavouring.
11. Fold the chopped orange into half of the whipped cream which will be used to sandwich the sponges together. Reserve the remaining whipped cream until required.
12. Layer the three pieces of sponge with the orange cream filling to make a bar gateau.

13. Very gently heat the remaining 100mls of the cream in a pan until small bubbles appear around the edge, pour the cream over the chocolate pieces.
14. Stir until a thick glossy ganache is achieved and fold in the remaining orange flavouring.
15. Leave to cool until set to a spreading consistency.
16. Coat the sides and top of the bar gâteau with the chocolate ganache.
17. Using the remaining cream, pipe to show four portions and decorate appropriately.
18. Serve on a clean plate 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

Marking Instructions for National 5 Hospitality: Practical Cookery

Overview

Dish	Skills and Techniques	Cookery processes	Service	Professional practice	Planning
Starter: Sweet potato and pea puffs (19 Marks)	<i>Max 8 marks</i> Skills and techniques include: ♦ <i>Dice</i> ♦ <i>Mix</i> ♦ <i>Chop</i> ♦ <i>Portioning</i>	<i>Max 3 marks</i> Processes include: ♦ <i>Simmering</i> ♦ <i>Baking</i>	<i>Max 8 marks</i> <i>Service includes:</i> ♦ Appropriate plate and food temperature ♦ Appearance ♦ Dressing ♦ Flavour and texture	Weighing and measuring 5 marks	Time planning 9 marks
Main course: Italian Meatballs with Spaghetti (26 Marks)	<i>Max 11 marks</i> Skills and techniques include: ♦ Dice ♦ Crush ♦ Bind ♦ Shape	<i>Max 5 marks</i> Processes include: ♦ <i>Frying</i> ♦ <i>Boiling</i> ♦ <i>Stewing</i>	<i>Max 10 marks</i> <i>Service includes:</i> ♦ Appropriate plate and food temperature ♦ Garnish ♦ Taste and texture ♦ Consistency	Hygiene 5 marks	Service plan 6 marks
Dessert: Dark Chocolate and Orange Bar Gateau (25 marks)	<i>Max 14 marks</i> Skills and techniques include: ♦ Preparation of tins ♦ Preparing and handling sponge ♦ Segment ♦ Chop ♦ Preparing filling finishing and decorating	<i>Max 1 marks</i> Processes include: ♦ Baking	<i>Max 10 marks</i> <i>Service includes:</i> ♦ Appropriate plate and food temperature ♦ appearance ♦ Taste and texture ♦ Decoration	Safety 5 marks	
	(32-38) marks	(8-12) marks	(22-28) marks		
70 marks				15 marks	15 marks
100 marks					

**Marking Instructions for National 5 Hospitality: Practical Cookery -
To be used in conjunction with Mark Record Sheet for the Course Assessment.**

Sweet Potato and Pea Puffs (19 Marks)					
Skill		Allocation of marks			
Skills and Techniques (8 Marks)	(Max 8 marks) ♦ Dice ♦ Mix ♦ Chop ♦ Evaporate ♦ Cool ♦ Roll out	8 Marks All foods cut to size and shape. All skills and techniques carried out correctly.	5-7 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.	1-4 Marks Some foods cut to specified size and shape but with inaccuracies in either size or shape of some foods. Some skills and techniques carried out correctly.	0 Marks All foods cut with inaccuracies in either size or shape. All skills and techniques carried out incorrectly.
Cookery processes (3 marks)	(max 3 marks) ♦ Simmering ♦ Baking ♦ Frying	3 Marks All processes carried out correctly as per recipe.	2 Marks Most processes carried out correctly as per recipe, some completed incorrectly or omitted	1 Marks Some processes carried out correctly as per recipe, some omitted.	0 Marks No processes carried out correctly / not as recipe
Service (8 marks)	(Max 8 marks) Temperature Appearance Taste Texture Portioning Consistency Dressing	8 Marks Food is served warm on warm serving plates. Plates are identical. Served according to service plan. Dressed appropriately. Food is well flavoured and has the correct appearance and texture.	4-7 Marks Most of the following are evident: Either Food or serving plates are warm. Plates are identical. Served according to service plan. Dressed appropriately. Food is over / under seasoned or the texture is incorrect.	1-3 Marks Few / some of the following are evident: Either Food or serving plates are warm. Plates are identical. Served according to service plan. Dressed appropriately. Food is over / under seasoned or the texture is incorrect.	0 Marks Neither Food nor serving plates are sufficiently warm. Food is not served according to planning booklet. In appropriate/no dressing. Food is inedible.

Italian Meatballs with Spaghetti (26 marks)					
Skill		Allocation of marks			
Skills and techniques (11marks)	(max 11 marks) <ul style="list-style-type: none"> ◆ Fine dice ◆ Bind ingredients ◆ Shape ◆ Mix ◆ Crush ◆ Portion ◆ Taste for seasoning 	11 marks All ingredients cut to / foods assembled to specified size and shape. All skills and techniques carried out correctly. Appropriate tasting for seasoning undertaken.	8-10 marks Most foods cut to / foods assembled to specified size and shape but with some inaccuracies in either size or shape. Most skills and techniques carried out correctly and / or tasting for seasoning undertaken.	1-7 marks Some ingredients cut to / foods assembled to specified size or shape, but with inaccuracies in either size or shape of most foods Some skills and techniques carried out correctly and / or tasting for seasoning undertaken.	0 marks No foods cut to size or shape All skills and techniques carried out incorrectly. No tasting
Cookery processes (5 marks)	(Max 5 Marks) <ul style="list-style-type: none"> ◆ Frying ◆ Stewing ◆ Boiling ◆ Cooking of sauce 	5 Marks All processes carried out correctly as per recipe.	1-4 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 (10 marks)	(Max 10 marks) Temperature Appearance Taste Texture Consistency Garnish	10 Marks Food is served hot on hot serving plates. Served according to service plan. Garnished appropriately. Food is well flavoured and has the correct appearance and texture.	5-9 Marks Most of the following are evident: Either Food or serving plates are hot. Served according to service plan. Garnished appropriately. Food is over / under seasoned or the texture is incorrect.	1-4 Marks Few / some of the following are evident: Either Food or serving plates are hot. Served according to service plan. Garnished appropriately. Food is over / under seasoned or the texture is incorrect.	0 Marks Neither Food nor serving plates are hot. Food is not served according to planning booklet. In appropriate / no garnish. Food is inedible.

Dark Chocolate and Orange Bar Gateau (25 Marks)					
Skills		Allocation of marks			
Skills and techniques (14 marks)	(Max 14 Marks) ♦ Preparation of tins ♦ Double Sieve ♦ Whisk ♦ Fold ♦ Trim ♦ Cut ♦ Segment ♦ Whisk ♦ Pipe ♦ Decorate	14 Marks All skills and techniques carried out correctly as per recipe. All filling and decorating skills carried out correctly as per recipe.	8-13 Marks Most skills and techniques carried out correctly as per recipe, some are completed incorrectly or omitted. Most filling and / or decorating skills are carried out as per recipe, some are completed incorrectly or omitted.	1-7 Marks Some skills and techniques carried out correctly as per recipe, most are completed incorrectly or omitted. Some filling and / or decorating skills are carried out as per recipe, most are completed incorrectly or omitted.	0 Marks No skills and techniques carried out correctly as per recipe. No filling and decorating skills carried out correctly as per recipe.
Cookery processes (1 mark)	(max 1 mark) ♦ Baking	1 Mark Cake is baked correctly and is cooled slightly before turning out.	0 Marks Cake is baked incorrectly and not cooled before turning out / left to cool in tin.		
Service (10 marks)	(Max 10 marks) Temperature Appearance Taste Texture Portioning Decorate	10 Marks Food is served on clean plates at room temperature. Served according to service plan. Decorated with flair. Food is well flavoured and has the correct appearance and texture.	5-9 Marks Most of the following are evident: Either Food or serving plates are at room temperature. Served according to service plan. Decorated with flair. Food is well flavoured or the texture is incorrect.	1-4 Marks Few / some of the following are evident: Either Food or serving plates are at room temperature. Served according to service plan. Decorated appropriately. Food is bland or the texture is incorrect.	0 Marks Neither Food nor serving plates are at room temperature. Food is not served according to planning booklet. In appropriate / no decoration. Food is inedible.

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.
	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.

National 5 Hospitality: Practical Cookery practical activity: mark sheet

Area to be marked	Possible marks	Candidates' names							
Planning									
Time plan	9								
Service plan	6								
Total	15								
Skills and techniques									
Dish 1 Sweet potato and pea puffs									
Sweet potato									
- Fine dice	1								
- Rough dice	0								
Mixture dry/water evaporated	1								
Taste, season as required	1								
Mix Cooled	1								
Sub total	4								
Pastry rolled out to correct size	1								
Eight equal squares	1								
Pastry brushed with egg	1								
Sesame seeds added	1								
Sub total	4								
Cookery processes									
Simmering filling	1								
Baking pastry	1								
Fry cumin seeds	1								
Sub total	3								
Service									
Four warm, clean plates	1								
Puffs served hot	1								
Plates identical to planning booklet	1								
Dressing appropriate	1								
No Leakage	1								
Leakage	0								
Texture of pastry	1								
- Crisp	0								
- Hard / soft									
Taste of puffs									
- Well flavoured	2								
- Under seasoned	1								
- Over seasoned / inedible	0								
Sub total	8								
Total	19								
Skills and Techniques									
Dish 2 – Italian meatballs with spaghetti									
Onion – finely dice	1								
Onion cooled	1								
All ingredients combined – step 5	1								
Bind to correct consistency	1								
Shape with flour	1								
12 even size meatballs	1								
Chill meatballs appropriately	1								
Garlic crushed	1								
Taste sauce, season as required	1								
Sub total	9								

Spaghetti into boiling water	1								
Spaghetti drained	1								
Sub total	2								
Cookery processes									
Sweat (onion and garlic)	1								
Frying meatballs	1								
Cooking sauce	1								
Stewing meatballs	1								
Boiling spaghetti	1								
Sub total	5								
Service									
Warm, clean dish	1								
Garnish appropriate	1								
- None	0								
Texture of spaghetti									
- Al dente	1								
- Over/under cooked	0								
Consistency of sauce									
- Coating	2								
- Thin/thick	1								
- Over cooked	0								
Taste of sauce									
- Well flavoured	2								
- Under seasoned	1								
- Over seasoned / inedible	0								
Taste of meatballs									
- Well flavoured	2								
- Under seasoned	1								
- Over seasoned / inedible	0								
Texture of meatballs									
- Tender	1								
- Over / under cooked	0								
Sub total	10								
Total	26								

Skills and Techniques									
Dish 3 – Dark chocolate and orange bar gateau									
Preparation of tin	1								
Double sieving of flour/cocoa	1								
Whisk eggs and sugar until thick	1								
Fold flour /cocoa correctly	1								
Stirred in/over folded/under folded	0								
Turned onto sugar paper	1								
Sponge trimmed, 0.5cm	1								
Sub total	6								
Sponge cut equally	1								
Orange skin removed – minimal wastage	1								
Segment orange– no membrane on flesh	1								
Whip cream to correct consistency	1								
Over/under whisked	0								
Ganache smooth and glossy	1								
Ganache cooled to correct consistency	1								
Sponge coated evenly with ganache	1								
Piping – even	1								
- uneven	0								
Sub total	8								
Cookery processes									
Baking sponge	1								
Sub total	1								
Service									
Clean plate at room temperature	1								
Piping - 4 clear portions	1								
Assembled correctly - 3 tiers	1								
Gateau Level	2								
Uneven	1								
Not Stacked	0								
Decoration – with flair	2								
- minimal	1								
- No decoration	0								
Taste – correct	2								
- Weak flavour	1								
- No flavour	0								
Texture of sponge – light	1								
- Heavy/dry	0								
Sub total	10								
Total	25								
Professional practice									
Weighing / measuring	5								
Hygiene	5								
Safety	5								
Sub total	15								
Overall Total mark	100								

Sweet potato and pea puffs

Skills and Techniques

8 Marks

Finely dice – sweet potato	1
Water evaporated	1
Taste, season as required	1
Mix cooled	1
Pastry rolled out to correct size	1
Eight equal squares	1
Pastry brushed with egg	1
Sesame seeds added	1

Cookery Processes

3 Marks

Fry Cumin seeds without burning	1
Simmering filling	1
Baking Pastry	1

Service

8 Marks

Four warm, clean plates	1
Puffs served hot	1
Plates identical to planning booklet	1
Dressing appropriate	1
No Leakage	1
Texture of pastry	1
Taste of puffs	2

Total

19 Marks

Italian meatballs and spaghetti marking scheme

Skills and Techniques

11 Marks

Onion – finely dice	1
Onion cooled	1
All ingredients combined – step 5	1
Bind to correct consistency	1
Shape with flour	1
12 even size meatballs	1
Chill meatballs appropriately	1
Garlic crushed	1
Taste sauce, season as required	1
Spaghetti into boiling water	1
Spaghetti drained	1

Cookery processes

5 Marks

Frying Meatballs	1
Stewing meatballs in sauce	1
Spaghetti boiled	1
Cooking of sauce	1
Sweat (onion and garlic)	1

Service

10 Marks

Warm, clean dish	1
Garnish – appropriate	1
Texture of spaghetti – al dente	1
Consistency of sauce – coating	2
Taste of sauce – well flavoured	2
Under seasoned	1
Over seasoned / inedible	0
Taste of meatballs – well flavoured	2
Texture of meatballs – tender	1

Total

26 Marks

Dark chocolate and orange bar gateau marking scheme

Skills and Techniques

14 Marks

Correct preparation of tins	1
Double sieving of flour	1
Whisk eggs and sugar until thick	1
Fold flour – correctly	1
Turned onto sugared paper	1
Sponge trimmed (0.5cm)	1
Sponge cut equally	1
Orange skin removed	1
Segment orange– no membrane on flesh	1
Whisking of cream – correct consistency	1
Ganache smooth and glossy	1
Ganache cooled to correct consistency	1
Sponge Coated evenly with ganache	1
Piping – even	1

Cookery Process

1 Mark

Baking of sponge	1
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Service

10 Marks

Clean plate at room temperature	1
Piping - 4 clear portions	1
Assembled correctly	1
Gateau – level	2
Decoration – with flair	2
Taste – correct	2
Texture of sponge – light	1

Total

25 Marks

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.

Candidate name: _____ Class/group: _____ Assessor: _____

Candidate number: _____ Centre: _____ Date: _____

Candidate name	Planning		Preparing, cooking and serving									Professional practice			Total	Assessor comments
	15 marks		Sweet potato and pea puffs			Italian meatballs with spaghetti			Dark chocolate and orange bar gateau			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	8	3	8	11	5	10	14	1	10	5	5	5		

Administrative information

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History of changes

Version	Description of change	Authorised by	Date
1.1	Page 12 - 'Skills and Techniques' are 8 marks, 8 mark and 5-7 marks 'Cookery Processes' third column is 2 marks	QM	02-Feb
1.1	Page 14 - 'Cookery Processes' second column is 1 mark	QM	02-Feb
1.1	Page 17 - Under 'Service' section 'Plates Identical to Planning Booklet' 1 mark in column	QM	02-Feb

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