



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 2015/2016 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:

- ◆ Vegetable Rosti Cakes with Red Pepper Sauce
- ◆ Honeyed Pork with Noodles
- ◆ Tangy Lemon Tart

Each dish is for four portions and the dishes must be prepared, cooked and served within 2 hours and 30 minutes.

Dish	Service time	Service dishes
Vegetable Rosti Cakes with Red Pepper Sauce	2 hours after start time	4 individual warm serving dishes
Honeyed Pork with Noodles	2 hours 15 minutes after start time	clean, warmed serving dish
Tangy Lemon Tart	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 practical activity. 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 Team Leader Visiting 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 six 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 outwith the specified practical session

All equipment and ingredients 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 start of the practical activity. Weighing and measuring of ingredients 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 or decorations are not stated in the recipes, they may be prepared by the candidates in advance.

Centres are required to have a supply of additional ingredients. 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

Vegetable Rosti Cakes with Red Pepper Sauce

Ingredients

Potato (peeled)	250 g (prepared weight)
Carrot (peeled)	75 g (prepared weight)
Swede (peeled)	125 g (prepared weight)
Courgette	125 g (prepared weight)
Spring onion (trimmed)	25 g (prepared weight)
Egg, beaten	20 ml
Plain flour	50 g
Salt	1.25 ml
Pepper	Pinch
Sunflower oil	20 ml

Method

1. Chop the potatoes, carrot and swede into suitable sized pieces, then par boil for 10 minutes. Drain and leave to cool.
2. Grate the courgette and finely slice the spring onion.
3. Coarsely grate the par-boiled vegetables into a large bowl and mix in the courgettes, the spring onion, the beaten egg, the flour and the seasoning.
4. Divide the mixture into 8 equal amounts and, using a suitably sized round mould, flatten each to form a cake of even thickness.
5. Heat the oil in a frying pan and fry each rosti for 3-4 minutes on each side, until golden brown.
6. Serve hot on 4 individual warm serving dishes, with the red pepper sauce, garnished appropriately.

Red Pepper Sauce

Ingredients

Red pepper	100 g
Onion (peeled)	75 g (prepared weight)
Garlic (peeled)	7.5 ml (prepared volume)
Olive oil	15 ml
Vegetable stock	150 ml
Seasoning to taste	

Method

1. Cut the red pepper in half, length-wise, and remove the seeds. Place onto a baking tray.
2. Grill for approximately 3-8 minutes (depending on the grill), until the skin is blackened.
3. Put into a plastic bag to further loosen the skin. When cool enough to handle, peel away the blackened skins and wash to remove all traces.
4. Roughly chop the pepper.
5. Chop the onion and crush the garlic.
6. Heat the oil in a pan, add the onion and garlic and sweat for a few minutes. Add the pepper and cook for a further 2 minutes.
7. Add the vegetable stock, bring to the boil and simmer for 10 minutes.
8. Puree until smooth, adjusting to give a coating consistency, with stock if required.
9. Taste for seasoning and adjust if necessary.
10. Serve warm with the vegetable rosti.

Honeyed Pork with Noodles

Ingredients

Garlic cloves (peeled)	10 ml (prepared volume)
Root ginger (peeled)	7.5 ml (prepared volume)
Mushrooms	100 g (prepared weight)
Mange tout	100 g
Carrot (peeled)	75 g (prepared volume)
Red chilli	5 ml (prepared volume)
Pork fillet	250 g
Medium egg noodles	175 g
Cornflour	10 ml
Cold water	45 ml
Soy sauce	45 ml
Honey	30 ml
Sunflower oil	10 ml
Sesame oil	10 ml
Sesame seeds	5 ml
Seasoning to taste	

Method

1. Finely chop the garlic and the ginger.
2. Wipe and slice the mushrooms, wash and slice the mange tout, cut the carrot into batons.
3. De-seed and finely chop the red chilli.
4. Cut the pork into strips.
5. Half fill a pan with water and put on to boil for the noodles.
6. Heat the oils in a wok or frying pan. Add the pork and cook for 2-3 minutes until browned all over, add the carrot batons and cook for a further 2 minutes.
7. Add the noodles to the boiling water.
8. Blend the cornflour with the cold water, then stir in the soy sauce and the honey. Set aside.
9. Add the ginger, the garlic, the chilli, the mushrooms and the mange tout to the wok and shallow/stir-fry for a further 2 minutes.

10. Reduce the heat then add the sauce mixture, stirring until it boils and thickens.
11. Taste for seasoning and adjust if necessary.
12. Test the noodles for readiness then drain the noodles well.
13. Stir the pork mixture through the noodles then arrange in a clean warmed serving dish, garnished with the sesame seeds.

Tangy Lemon Tart

Ingredients

Margarine	50 g
Plain flour	100 g
Caster sugar	25 g
Cold water to mix	approximately 30 ml
Lemon	1 medium
Eggs	2 medium
Caster sugar	100 g
Double cream	50 ml
Icing sugar for dusting	

Oven: 200°C or gas mark 6 – for baking blind

Oven: 160°C or gas mark 3 – for filling

Temperatures may vary if using a fan-assisted oven.

Method

1. Preheat the oven to 200°C/gas mark 6.
2. Place the margarine and the plain flour in a bowl, then rub in until the mixture resembles breadcrumbs.
3. Stir through the caster sugar then make a well in the centre of the mixture.
4. Gradually add enough cold water to bring the mixture together.
5. Chill for at least 10 minutes.
6. Roll out the pastry and line a 15 cm flan ring, prick over the surface lightly and rest for 10 minutes.
7. Bake blind for 12-15 minutes until lightly browned, then reduce the oven temperature.
8. Grate the zest then juice the lemon.
9. Whisk together the eggs, the caster sugar, the lemon zest, the lemon juice and the double cream.

10. Pour the lemon mixture into the pastry case, taking care not to over fill, and return it to the oven for 20-25 minutes, until firm to the touch.
11. Allow to cool completely in the flan ring then dust with icing sugar.
12. Carefully remove from the flan ring.
13. Serve cool on a clean plate at room temperature, decorated appropriately to show 4 portions.

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 two appendices with the following information:

Appendix 1: Holistic marks

Appendix 2: Assessment record

Appendix 1: Holistic marks

Detailed Marking Instructions for National 5 Hospitality: Practical Cookery — overview

Dish	Skills and techniques	Cookery processes	Service	Professional practice	Planning
Starter: Vegetable Rosti with Red Pepper Sauce	Skills and techniques include: <ul style="list-style-type: none"> ◆ grate ◆ slice ◆ chop ◆ puree ◆ crush ◆ mix ◆ shape Candidates must work in an organised manner.	Processes include: <ul style="list-style-type: none"> ◆ boil/simmer ◆ fry/sweat ◆ grill 	Service includes: <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture 	Weighing and measuring 5 marks Hygiene 5 marks Safety 5 marks	Time planning 9 marks Service plan 6 marks
	13 marks	6 marks	10 marks		
Main course: Honeyed Pork with Noodles	Skills and techniques include: <ul style="list-style-type: none"> ◆ finely chop ◆ slice ◆ batons ◆ blend ◆ cut Candidates must work in an organised manner.	Processes include: <ul style="list-style-type: none"> ◆ shallow/stir-fry ◆ boil 	Service includes: <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture 		
	8 marks	3 marks	7 marks		

Dish	Skills and techniques	Cookery processes	Service	Professional practice	Planning
Dessert: Tangy Lemon Tart	Skills and techniques include: <ul style="list-style-type: none"> ◆ preparation of pastry case ◆ preparation of lemon filling ◆ fill flan ring <p>Candidates must work in an organised manner.</p>	Processes include: <ul style="list-style-type: none"> ◆ bake 	Service includes: <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance ◆ decoration ◆ flavour ◆ texture 		
	13 marks	2 marks	8 marks		
Total	70 marks			15 marks	15 marks
Total	100 marks				

Specific Marking Instructions for National 5 Hospitality: Practical Cookery

Vegetable Rosti with Red Pepper Sauce (29 marks)					
Skill		Allocation of marks			
Skills and techniques (13 marks) <ul style="list-style-type: none"> ◆ grate ◆ slice ◆ chop ◆ puree ◆ crush ◆ mix ◆ shape 	(Max 13 marks) Candidates must work in an organised manner.	13 marks All foods cut consistently 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. 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. Poor organisational skills.
Cookery processes (6 marks) <ul style="list-style-type: none"> ◆ boil/simmer ◆ fry/sweat ◆ grill 	(Max 6 marks)	6 marks All processes carried out correctly, as per recipe.	3-5 marks Most but not all processes carried out correctly, as per recipe, some completed incorrectly.	1-2 marks Some but not all processes carried out correctly, as per recipe, most completed incorrectly or omitted.	0 marks No processes carried out correctly.
Service (10 marks) <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance ◆ garnish 	(Max 10 marks)	10 marks All 4 dishes are identical and served according to plan. Food served hot on clean, warm dishes.	5-9 marks Dishes not quite identical. Food and/or serving dishes not sufficiently hot/too hot. Rostis slightly pale or dark in colour. Sauce too	1-4 marks Dishes not identical. Food and/or serving dishes cold. Rostis very pale. Sauce lumpy or too thick. Poor flavour in either element.	0 marks Rostis overcooked. If either element is inedible or not

	<ul style="list-style-type: none"> ◆ flavour ◆ texture 	<p>Rostis are an even colour, have good texture and flavour. Sauce has good consistency, colour and flavour.</p> <p>Appropriate garnish.</p>	<p>thin. Either element slightly under seasoned.</p> <p>Inappropriate garnish.</p>	<p>No garnish.</p>	<p>served, then 0 marks should be awarded for service.</p>
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Honeyed Pork with Noodles (18 marks)					
Skill		Allocation of marks			
Skills and techniques (8 marks)	(Max 8 marks) <ul style="list-style-type: none"> ◆ fine chop ◆ slice ◆ batons ◆ blend ◆ cut Candidates must work in an organised manner.	8 marks All foods consistently cut to specified size/shape. All skills and techniques carried out correctly with appropriate tasting for seasoning undertaken. Candidates must work in an organised manner throughout.	5-7 marks Most foods consistently 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. Candidates must work in an organised manner on almost all occasions.	1-4 marks Some foods cut to specified size and 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. Some organisation demonstrated.	0 marks No food cut to specified size or shape. All skills and techniques carried out incorrectly. No tasting for seasoning undertaken. Poor organisational skills.
Cookery processes (3 marks)	(Max 3 marks) <ul style="list-style-type: none"> ◆ shallow/stir-fry ◆ boil 	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.		0 marks No processes carried out correctly.
Service (7 marks)	(Max 7 marks) <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance 	7 marks Both elements of dish served hot in a warm dish. Pork mixture and noodles evenly	5-7 marks Food and/or serving dish cool/too hot. Pork mixture and noodles not evenly combined.	1-4 marks Serving dish cold. Pork mixture and noodles not combined. Untidy service. Under	0 marks Either element served cold. If either element is

	<ul style="list-style-type: none"> ◆ garnish ◆ flavour ◆ texture 	combined. Neat service. Both elements have good flavour and texture. Garnish neatly applied.	Service slightly untidy. One element of dish slightly over/underdone. Slightly under seasoned. Garnish present.	seasoned/slightly over seasoned. Vegetables/meat/noodles under/overcooked. No garnish.	inedible or not served, then 0 marks should be awarded for service.
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Tangy Lemon Tart (23 marks)					
Skills		Allocation of marks			
Skills and techniques (13 marks)	(Max 13 marks) <ul style="list-style-type: none"> ◆ preparation of pastry case ◆ preparation of lemon filling ◆ fill flan ring Candidates must work in an organised manner.	13 marks All skills and techniques carried out correctly as per recipe. Candidates must work in an organised manner throughout.	7-12 marks Most skills and techniques carried out correctly as per recipe, some are completed incorrectly. Candidates must work in an organised manner on almost all occasions.	1-6 marks Some skills and techniques carried out correctly as per recipe, several completed incorrectly or omitted. Some organisation demonstrated.	0 marks No skills and techniques carried out correctly as per recipe. Poor organisational skills.
Cookery processes (2 marks)	(Max 2 marks) <ul style="list-style-type: none"> ◆ bake 	2 marks Pastry baked blind correctly. Filling baked correctly.	1 mark Pastry not baked blind correctly or filling not baked correctly.		0 marks Pastry not baked blind correctly and filling not baked correctly.
Service (8 marks)	(Max 8 marks) <ul style="list-style-type: none"> ◆ correct plate and food temperature ◆ appearance ◆ decoration ◆ flavour ◆ texture 	8 marks Serving plate is at room temperature, food is cool. Pastry is short and filling is set. Both pastry and filling correct colour. Flavour is good. Appropriate decoration showing 4 portions and according to service plan.	5-7 marks Temperature of food or plates is too cold. Pastry slightly over/underdone. Filling not quite set. Appropriate decoration not showing 4 portions.	1-4 marks Tart served warm. Pastry under/overdone. Filling not set/overcooked. Inappropriate/no decoration.	0 marks Pastry or filling undercooked. If either element is inedible or not served, then 0 marks should be awarded for service.

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. A significant hygiene lapse, which would result in the end product being unsafe to eat, would result in 0 marks.
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. If assessor intervention is required to ensure the safety of a candidate, then 0 marks should be awarded.

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 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		Vegetable Rosti with Red Pepper Sauce			Honeyed Pork with Noodles			Tangy Lemon Tart			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	13	6	10	8	3	7	13	2	8	5	5	5		

Administrative information

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History of changes

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