



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.

<p>Valid for session 2016/2017 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:

- ◆ **Mediterranean Tart**
- ◆ **Beef and Lentil Cottage Pie**
- ◆ **Orange Pavlovas with Berry Coulis**

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
Mediterranean Tart	2 hours after start time	clean, warm plate
Beef and Lentil Cottage Pie	2 hours 15 minutes after start time	clean, hot dish
Orange Pavlovas with Berry Coulis	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 under the heading 'Service' for dishes served after the end of the practical activity. Time prompts may 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 and their assessor should be allowed in the practical area. The only exceptions are, if applicable, the SQA appointed visiting verifier, the centre internal verifier and/or ASN staff (where this has been approved by SQA).

Session conditions

All candidates must work under examination conditions. A maximum of eight candidates should be assessed at any one time. If your centre is being verified, there will only be a maximum of six candidates assessed during the practical session, along with a further six candidates' planning booklets. 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 organise 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, in order to allow candidates the full allocation of time to prepare and present their 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. The individual needs of these candidates in carrying out this practical activity must be referred to SQA in advance. A decision will then be made on any proposed adjustment/change.

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

Mediterranean Tart

Ingredients

Plain flour	100g
Margarine	50g
Cold water	
Red onion, peeled	25g (prepared weight)
Red pepper	25g (prepared weight)
Courgette	40g (prepared weight)
Firm ripe tomato	1
Dried basil	2.5ml
Olive oil	10ml
Egg yolks	2
Semi-skimmed milk	75ml
Salt	
Pepper	
Cheddar cheese, grated	25g

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

Method

1. Preheat the oven to 200°C/Gas mark 6.
2. Sieve the flour into a large bowl.
3. Rub in the margarine until the mixture resembles fine breadcrumbs.
4. Add enough water to give a stiff dough, knead gently then rest for approximately 10 minutes.
5. Roll the pastry and line the flan ring.
6. Rest for at least 15 minutes.
7. Bake blind for approximately 15 minutes then reduce the oven temperature to 180°C/Gas mark 5.
8. Thinly slice the onion.
9. Cut even-sized batons of pepper.
10. Half lengthwise and thinly slice the courgette.
11. Score a cross in the base of the tomato and place in boiling water for 10-20 seconds.

12. Remove from the boiling water and plunge into cold water before removing the skin.
13. Cut the tomato in half, remove the seeds and dice the flesh evenly.
14. Heat the oil and gently fry the onion and pepper for 2 minutes.
15. Add the courgette, fry for 1 minute and remove from the heat.
16. Add the tomatoes and dried basil then mix well.
17. Beat the egg yolks and milk together then season.
18. Place the vegetable mixture into the par-baked pastry case, pour over the egg mixture and sprinkle on the cheese.
19. Bake for 20 minutes until set and golden in colour.
20. Remove and cool slightly.
21. Serve warm, on a clean warm plate, garnished appropriately.

Beef and Lentil Cottage Pie

Ingredients

Floury potatoes, peeled	400g (prepared weight)
Parsnips, peeled	100g (prepared weight)
Onion, peeled	100g (prepared weight)
Fresh garlic, peeled	5ml (prepared measurement)
Carrot, peeled	75g (prepared weight)
Minced beef	200g
Smoked paprika	5ml
Lentils	80g
Dried mixed herbs	5ml
Tinned chopped tomatoes	200ml
Beef stock	250ml
Tomato puree	15ml
Butter	25g
Semi-skimmed milk	45ml
Horseradish sauce	5ml
Salt	
Pepper	

Method

1. Cut the potatoes and parsnips into even sized pieces.
2. Place in boiling salted water and boil for approximately 15-20 minutes until soft.
3. Finely chop the onion.
4. Crush the garlic.
5. Evenly dice the carrot.
6. Brown the minced beef in a hot pan.
7. Add the onion and garlic and cook for 2 minutes with the lid on.
8. Add the smoked paprika and cook for 1 minute.
9. Remove from the heat. Add the carrot, lentils, mixed herbs, tomatoes, beef stock and tomato puree.
10. Stir well and return to the heat.
11. Bring to the boil, reduce the heat and stew for 25 minutes.

12. Drain the potatoes and parsnips, return briefly to the heat and carefully dry them.
13. Mash the potatoes and parsnip with the butter, 30ml of the milk and the horseradish sauce. Taste and season accordingly.
14. Pre heat the grill.
15. Taste the mince and lentil sauce; adjust the seasoning and consistency as required.
16. Pour the mince mixture into an ovenproof dish and cover neatly with the mashed potatoes and parsnips.
17. Glaze the top with the remaining milk.
18. Grill until golden brown.
19. Clean the dish and serve hot, garnished appropriately.

Orange Pavlovas with Berry Puree

Ingredients

Egg whites	2 large
Caster sugar	130g
Cornflour	2.5ml
White malt vinegar	5ml
Vanilla extract	1.25ml
Frozen berries, defrosted	150g
Water	30ml
Fresh double cream	100ml
Icing sugar	15g
Orange	1

Parchment or silicon paper with 4 × 8 cm circles marked on it.

Oven: 120°C / Gas mark 2 - temperature may vary if using a fan assisted oven.

Method

1. Preheat the oven to 120°C / Gas mark 2.
2. Place the egg whites in a large, clean bowl and whisk until the mixture forms stiff peaks.
3. Add 100g of the caster sugar gradually, in tablespoons, whisking continuously until all the sugar is added and the mixture is glossy and thick.
4. Mix the cornflour, vinegar and vanilla extract to a paste and fold into the mixture.
5. Pipe the mixture to cover the 4 marked-out circles equally. Pipe rosettes round each meringue circle to form 4 pavlovas.
6. Bake for approximately 55 minutes, until crisp on the outside and soft in the centre.
7. Put the berries in a pan with the remaining caster sugar and water. Bring to the boil, stirring to dissolve the sugar and then simmer for 3-5 minutes until the berries are soft and pulpy.
8. Pass through a sieve into a bowl to remove the seeds and leave to cool.
9. Transfer the pavlovas with the paper to a wire rack and leave to cool.

10. Whisk the cream until it stands in soft peaks, fold in the icing sugar, cover and reserve in the fridge.
11. Peel and segment the orange.
12. Remove the pavlovas from the paper.
13. Divide the cream equally among the pavlovas and top with the orange segments.
14. Serve the pavlovas with the berry coulis on 4 individual, clean plates at room temperature and decorate appropriately.

Marking Instructions

Marks for this practical activity must always be awarded in line with the 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 2 appendixes with the following information:

Appendix 1 - Holistic marking instructions

Appendix 2 - Assessment record

Appendix 1: Holistic marking instructions

Dish	Skills and Techniques	Cookery processes	Service	Professional practice	Planning
Starter: Mediterranean Tart (26 Marks)	Max 13 marks Skills and techniques include: ♦ Rub in ♦ Knead ♦ Roll out ♦ Line ♦ Bake blind ♦ Skin ♦ Dice ♦ Slice ♦ Cut Batons Candidates must work in an organised manner.	Max 3 marks Processes include: ♦ Frying ♦ Baking	Max 10 marks Service includes: ♦ Correct plate and food temperature ♦ Appearance ♦ Flavour ♦ Texture ♦ Garnish	Weighing and measuring 5 marks Hygiene 5 marks Safety 5 marks	Time planning 9 marks Service plan 6 marks
Main course: Beef and Lentil Cottage Pie (20 Marks)	Max 8 marks Skills and techniques include: ♦ Chop ♦ Dice ♦ Crush ♦ Mash ♦ Mix ♦ Glaze ♦ Taste for seasoning Candidates must work in an organised manner.	Max 5 marks Processes include: ♦ Frying ♦ Boiling ♦ Stewing ♦ Grilling	Max 7 marks Service includes: ♦ Appropriate plate and food temperature ♦ Garnish ♦ Taste and texture		

Dish	Skills and Techniques	Cookery processes	Service	Professional practice	Planning
Dessert: Orange Pavlovas with Berry Coulis (24 marks)	Max 12 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ Whisk ◆ Fold ◆ Pipe ◆ Portion ◆ Pass ◆ Segment Candidates must work in an organised manner.	Max 2 marks Processes include: <ul style="list-style-type: none"> ◆ Baking ◆ Simmering 	Max 10 marks Service includes: <ul style="list-style-type: none"> ◆ Correct plate and food temperature ◆ Appearance ◆ Taste ◆ Texture ◆ Decoration 		
	32 marks	10 marks	28 marks		
70 marks				15 marks	15 marks
100 marks					

Specific marking instructions

Mediterranean Tart (26 Marks)					
Skill		Allocation of marks			
Skills and Techniques (13 marks) <ul style="list-style-type: none"> ◆ Rub in ◆ Knead ◆ Roll out ◆ Line ◆ Bake blind ◆ Skin ◆ Dice ◆ Slice ◆ Cut Batons <p>Candidates must work in an organised manner.</p>	(max 13 marks)	13 marks All foods cut consistently to specified size and shape. All skills and techniques carried out correctly.	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.	1-6 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 No foods cut to specified size or shape. All skills and techniques carried out incorrectly. Poor organisational skills.
Cookery processes (3 marks) <ul style="list-style-type: none"> ◆ Baking ◆ Frying 	(max 3 marks)	3 marks All processes carried out correctly as per recipe.	2 marks Most processes carried out correctly as per recipe, some completed incorrectly.	1 mark Some but not all processes carried out correctly as per recipe, most completed incorrectly or omitted.	0 marks No processes carried out correctly.

Skill		Allocation of marks			
Service (10 marks)	(max 10 marks) <ul style="list-style-type: none"> ◆ Correct plate temperature ◆ Correct food temperature ◆ Appearance ◆ Flavour ◆ Texture ◆ Garnish 	10 marks Food is served warm on warm serving plate. Served according to service plan. Food is well flavoured and has the correct appearance. Both pastry and filling have correct texture. Appropriate garnish.	5-9 marks Food and/or serving plates are too hot/too cool. Not served accurately according to service plan. Tart slightly pale or dark in colour. Under seasoned. Filling slightly under set. Texture of pastry slightly hard/crumbly. Garnish lacks flair.	1-4 marks Food and/or serving plates cold. Not served according to serving plan. Tart very dark or pale in colour. Food is over seasoned. Pastry very hard/very crumbly. Filling underset Inappropriate/no garnish.	0 marks Tart very overcooked or undercooked. If either element is inedible or not served, then 0 marks should be awarded for service.

Beef and Lentil Cottage Pie (20 marks)					
Skill		Allocation of marks			
Skills and techniques (8 marks) <ul style="list-style-type: none"> ◆ Chop ◆ Dice ◆ Crush ◆ Mash ◆ Mix ◆ Glaze ◆ Taste for seasoning 	(max 8 marks)	8 marks All foods consistently cut to specified size/shape. All skills and techniques carried out correctly with appropriate tasting for seasoning undertaken.	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.	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.	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.
	Candidates must work in an organised manner.	Candidates must work in an organised manner throughout.	Candidates must work in an organised manner on almost all occasions.	Some organisation demonstrated.	
Cookery processes (5 marks) <ul style="list-style-type: none"> ◆ Frying ◆ Stewing ◆ Boiling ◆ Grilling 	(max 5 marks)	5 marks All processes carried out correctly as per recipe.	3-4 marks Most but not all processes carried out correctly as per recipe. Some completed incorrectly.	1 - 2 marks Some processes carried out correctly as per recipe. Some completed incorrectly or omitted.	0 marks No processes carried out correctly/as per recipe.

Skill	Allocation of marks				
Service (7 marks) <ul style="list-style-type: none"> ◆ Temperature ◆ Appearance ◆ Taste ◆ Texture ◆ Garnish 	(max 7 marks)	7 marks Food is served hot. Serving dish is clean. Served according to service plan. Garnished appropriately. Food is well flavoured and has the correct appearance and texture.	4-6 marks Food served warm. Service slightly untidy. Not served accurately according to service plan. Food is under seasoned. Pie filling slightly dry/wet. Topping slightly lumpy. Garnish lacks flair.	1-3 marks Food served cool. Untidy service. Not served according to service plan. Food is over seasoned. Texture of filling or topping incorrect. Inappropriate/no garnish.	0 marks Food is cold. Food is inedible. If either element is inedible or not served, then 0 marks should be awarded for service.

Orange Pavlovas with Berry Coulis (24 Marks)

Skills	Allocation of marks				
Skills and techniques (12 marks)	(max 12 marks) <ul style="list-style-type: none"> ◆ Whisk ◆ Fold ◆ Pipe ◆ Portioning ◆ Pass ◆ Segmenting <p>Candidates must work in an organised manner.</p>	12 marks All skills and techniques carried out correctly as per recipe. All filling and decorating skills carried out correctly as per recipe. Candidates must work in an organised manner throughout.	7-11 marks Most skills and techniques carried out correctly as per recipe, some are completed incorrectly. Most filling and/or decorating skills are carried out 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, most are completed incorrectly or omitted. Some filling and/or decorating skills are carried out as per recipe; most are completed incorrectly or omitted. Some organisation demonstrated.	0 marks No skills and techniques carried out correctly as per recipe. No filling and decorating skills carried out correctly as per recipe. Poor organisational skills.
Cookery processes (2 mark)	(max 2 marks) <ul style="list-style-type: none"> ◆ Simmering ◆ Baking 	2 marks All processes are carried out correctly, as per recipe.	1 mark Some processes carried out correctly as per recipe. Some completed incorrectly or omitted.	0 marks No processes carried out correctly/as per recipe.	

Skills	Allocation of marks				
Service (10 marks)	(max 10 marks) <ul style="list-style-type: none"> ◆ Temperature ◆ Appearance ◆ Taste ◆ Texture ◆ Decorate 	10 marks Food is served on 4 identical, 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 Either food or serving plates are warm/too cold. Plates not quite identical. Decoration lacks flair. Coulis slightly sweet/tart. Meringue slightly over browned.	1-4 marks Neither food nor serving plates are at room temperature. Not served according to service plan. No additional decoration. Coulis very sweet/tart Coulis not smooth.	0 marks Meringues overcooked Food is inedible. 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 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.

Appendix 2: Assessment record

National 5 Hospitality: Practical Cookery practical activity assessment record

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

Candidate number: _____ Centre: _____ Date: _____

Candidate name	Planning		Preparing, cooking and serving									Professional practice			Total	Assessor comments		
	15 marks		Mediterranean Tart			Beef & Lentil Cottage Pie			Orange Pavlovas with Berry Coulis			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	3	10	8	5	7	12	2	10	5	5	5			100	

Administrative information

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History of changes

Version	Description of change	Authorised by	Date

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