



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.

Valid for session 2017/2018 only

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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. It must be read in conjunction with the general assessment information for this course.

The practical activity is worth 82 marks.

These marks, along with those for the assignment, contribute towards 75% of the overall marks for the course assessment. The course will be graded A-D.

Practical activity:

- ◆ Smoked fish potato nests
- ◆ Cajun chicken with boiled rice
- ◆ Toffee and pear meringue roulade.

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
Smoked fish potato nests	2 hours after start time	4 individual, clean, warm plates
Cajun chicken with boiled rice	2 hours 15 minutes after start time	Clean, warm dishes
Toffee and pear meringue roulade	2 hours 25 minutes after start time	Served whole, chilled, on a 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 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 must only be a maximum of six candidates assessed during the practical session. Completed dishes are to be presented by the candidates in an area set aside for this purpose and 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 Suzanne Train by e-mail: suzanne.train@sqa.org.uk

Recipes

Smoked fish potato nests

Ingredients

Potatoes, peeled	500 g (prepared weight)
Egg yolks	2
Smoked fish	100 g
Milk	150 ml (plus additional to glaze)
Leek	50 g (prepared weight)
Margarine	15 g
Plain flour	15 g
Red mature cheddar cheese	50 g
Seasoning	

Parchment paper with 4 x 8 cm marked circles placed on a baking tin.

Oven: 190° C / gas mark 5 for empty potato nests. 180° C / gas mark 4 for filled potato nests. Where fan assisted ovens are used, the temperature should be adjusted accordingly.

Method

1. Preheat the oven.
2. Cut the potatoes into even sized pieces and boil in lightly salted water until soft.
3. Drain the potatoes and return to the heat for 1 minute to dry them.
4. Remove from the heat, mash and cool slightly.
5. Add the egg yolks, beat into the mashed potato and season to taste.
6. Fill a piping bag with the potato and pipe 4 bases of potato on to the marked parchment paper.
7. Pipe a wall of potato onto the outside edge of the base. Pipe a second wall of potato onto the top of the first wall, to form 4 identical nests.
8. Carefully glaze the potato nests with milk.
9. Bake for 20 minutes, until lightly browned and firm. Reduce the oven temperature.
10. Wash the leek and cut into matchsticks.
11. Blanch the leeks for 2 minutes, refresh and drain well.
12. Grate the cheese.
13. Poach the fish in milk for 6-8 minutes, allow to cool.

14. Remove the fish, flake and reserve.
15. Strain the milk and make up to 150ml if required.
16. Melt the margarine and add the flour to form a roux. Cook for 1 minute.
17. Remove from the heat and gradually add the milk.
18. Return to the heat and bring to boil, stirring continuously. Simmer for 2-3 minutes to form a coating consistency.
19. Stir in the fish, leeks and 35g of the grated cheese to the sauce and season to taste.
20. Divide the fish sauce mixture evenly between the 4 potato nests.
21. Sprinkle the remaining cheese evenly on top of the potato nests.
22. Bake for 15 minutes until the cheese is browned.
23. Serve hot, on 4 individual clean warm plates, garnished appropriately.

Cajun chicken with boiled rice

Ingredients

Garlic, peeled	5 ml (prepared volume)
Chicken breast	250g
Cajun seasoning	10ml
Vegetable oil	35ml
Onion, peeled	100g (prepared weight)
Green pepper	50g (prepared weight)
Red pepper	100g (prepared weight)
Mushrooms	100g
Plain flour	10ml
Chicken stock	200ml
Tomato puree	10ml
Parsley	15 ml (prepared volume)
Single cream	15ml
Seasoning	

Method

1. Crush the garlic.
2. Cut the chicken into thin strips, approximately 5cm long.
3. Marinate the chicken with the garlic, Cajun seasoning and 10ml oil for a minimum of 1 hour.
4. Finely chop the onion.
5. Dice the green pepper and cut the red pepper into batons.
6. Wipe and slice the mushrooms.
7. Fry the chicken in 15ml oil until slightly browned, remove and reserve.
8. Add the remaining oil to the pan and sweat the onions for 3 minutes.
9. Add the peppers and mushrooms and continue to sweat for a further 2 minutes.
10. Add the plain flour, mix in carefully and cook for 1 minute.
11. Remove from the heat and gradually add in the stock and tomato puree.
12. Bring to boil, add the reserved chicken and simmer for 15 minutes.
13. Finely chop the parsley.
14. Remove the chicken mixture from the heat, stir in the single cream and season to taste.
15. Serve hot in a clean warm dish, garnished with the chopped parsley.

Boiled rice

Ingredients

Long grain rice	200 g
Spring onion	15g (prepared weight)
Seasoning	

Method

1. Wash the rice, add to lightly salted boiling water and boil until cooked.
2. Finely slice the spring onion diagonally.
3. Drain the rice and stir in the spring onion, season to taste.
4. Serve hot in a clean warm dish.

Toffee and pear meringue roulade

Ingredients

Egg whites	2
Caster sugar	100g
Vinegar	2.5 ml
Caramel flavouring	2.5 ml
Demerara sugar	15 ml
Evaporated milk	60 ml
Soft brown sugar	35 g
Butter	15 g
Ripe dessert pear	60 g (prepared weight)
Double cream	75 ml

Oven: 150°C/gas mark 2. Where fan assisted oven are used, the temperature should be adjusted accordingly.

Method

1. Line a Swiss roll tin (20cm x 30cm) with lightly dampened greaseproof paper.
2. Whisk the egg whites until a soft peak.
3. Whisk in the caster sugar in 4 separate additions.
4. Mix the vinegar and caramel flavouring and fold into the meringue.
5. Spread the meringue evenly into the prepared tin and bake for 15 minutes until firm.
6. Turn the meringue onto dampened greaseproof paper sprinkled with demerara sugar. Remove the lining paper and allow to cool.
7. Place the evaporated milk, butter and soft brown sugar into a small pan. Dissolve slowly over a gentle heat, bring to the boil.
8. Simmer gently for 5 minutes to reduce sauce to a coating consistency. Remove from the heat and allow to cool.
9. Peel the pear, half, quarter and remove the core.
10. Slice the pear thinly lengthwise.
11. Whip the cream and fold in the cooled, toffee sauce.
12. Spread the cream mixture over the meringue and arrange the pear evenly on top.
13. Roll up the meringue from the short end, using the paper to help hold the shape.
14. Serve whole, chilled, on a clean plate at room temperature, decorated appropriately.

Marking Instructions

Marks for this practical activity must always be awarded in line with the SQA published 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
Starter: Smoked fish potato nests (27 marks)	Max 13 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ pipe ◆ glaze ◆ cut matchsticks ◆ blanche ◆ strain ◆ grate ◆ portion ◆ taste for seasoning. Candidates must work in an organised manner.	Max 4 marks Processes include: <ul style="list-style-type: none"> ◆ boil/simmer ◆ bake ◆ poach. 	Max 10 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture ◆ served according to service plan. 	Weighing and measuring 4 marks Hygiene 4 marks Safety 4 marks
Main course: Cajun chicken with boiled rice (22 marks)	Max 10 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ marinate ◆ chop ◆ dice ◆ cut batons ◆ slice ◆ mix ◆ taste for seasoning. Candidates must work in an organised manner.	Max 4 marks Processes include: <ul style="list-style-type: none"> ◆ fry ◆ sweat ◆ boil/simmer. 	Max 8 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture ◆ served according to service plan. 	

Dish	Skills and techniques	Cookery processes	Service	Professional practice
Dessert: Toffee and pear meringue roulade (21 marks)	<p>Max 8 marks Skills and techniques include:</p> <ul style="list-style-type: none"> ◆ line ◆ whisk ◆ mix ◆ fold ◆ peel ◆ slice ◆ rolling of meringue. <p>Candidates must work in an organised manner.</p>	<p>Max 3 marks Processes include:</p> <ul style="list-style-type: none"> ◆ bake ◆ boil/simmer. 	<p>Max 10 marks Service includes:</p> <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ decoration ◆ flavour ◆ texture ◆ served according to service plan. 	
	31 marks	11 marks	28 marks	12 marks
82 marks				

Specific marking instructions

Smoked fish potato nests (27 marks)					
		Allocation of marks			
Skills and techniques (13 marks)	<ul style="list-style-type: none"> ◆ pipe ◆ glaze ◆ cut matchsticks ◆ blanche ◆ strain ◆ grate ◆ portion ◆ taste for seasoning. <p>Candidates must work in an organised manner.</p>	<p>13 marks</p> <p>All foods cut consistently to specified size and shape.</p> <p>All skills and techniques carried out correctly with appropriate tasting for seasoning.</p> <p>eg 4 potato nests are identical and evenly piped.</p> <p>Candidates worked in an organised manner throughout.</p>	<p>7-12 marks</p> <p>Most foods cut to specified size and shape but with either inaccuracies in either size or shape of some foods.</p> <p>Most skills and techniques carried out correctly and tasting for seasoning has been undertaken.</p> <p>eg 3 potato nests are identical and evenly piped.</p> <p>Candidates worked in an organised manner on almost all occasions.</p>	<p>1-6 marks</p> <p>Most foods cut to specified size and shape but with either inaccuracies in either size or shape of some foods.</p> <p>A few skills and techniques carried out correctly and tasting for season has been undertaken.</p> <p>eg 1/2 potato nests are evenly piped and identical with the remaining 2 piped unevenly.</p> <p>Some organisation demonstrated.</p>	<p>0 marks</p> <p>No foods cut to specified size or shape.</p> <p>No tasting for seasoning has been undertaken.</p> <p>eg Potato nests are poorly/not piped.</p> <p>Poor organisational skills.</p>
Cookery processes (4 marks)	<ul style="list-style-type: none"> ◆ boil/simmer ◆ bake ◆ poach. 	<p>4 marks</p> <p>All processes carried out correctly on each occasion as per recipe.</p>	<p>2-3 marks</p> <p>Most processes carried out correctly on each occasion as per recipe, some completed incorrectly.</p>	<p>1 mark</p> <p>Some but not all processes carried out correctly on each occasion as per recipe, most completed incorrectly or omitted.</p>	<p>0 marks</p> <p>No processes carried out correctly.</p>

		Allocation of marks			
Service (10 marks)	<ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture ◆ served according to service plan. 	10 marks Food is served hot on 4 individual warm serving plates. Served according to service plan. Food is well flavoured and has the correct appearance. Both the potato and filling are well flavoured and have the correct texture. Filling is neatly contained within the potato nests. Appropriate garnish.	5-9 marks Food and/or serving plates are too hot/too cool. Not served accurately according to service plan. Potato nest is slightly pale/dark and cheese is over/under browned. Under seasoned. Filling is contained within the nests. Garnish lacks flair.	1-4 marks Food and/or the plate is served cold. Not served according to service plan. Potato nest is very pale/dark and cheese is too brown. Over seasoned. Filling for all nests is leaking. Inappropriate garnish/no garnish.	0 marks Nests very overcooked or undercooked. If any component is inedible or not served, then 0 marks should be awarded for service.

Cajun chicken and boiled rice (22 marks)					
		Allocation of marks			
Skills and techniques (10 marks)	<ul style="list-style-type: none"> ◆ marinate ◆ chop ◆ dice ◆ cut batons ◆ slice ◆ mix ◆ taste for seasoning. <p>Candidates must work in an organised manner.</p>	<p>10 marks</p> <p>All foods cut consistently to specified size and shape.</p> <p>All skills and techniques carried out correctly with appropriate tasting for seasoning.</p> <p>Candidates worked in an organised manner throughout.</p>	<p>6-9 marks</p> <p>Most foods cut to specified size and shape, but with inaccuracies in either size or shape.</p> <p>Most skills and techniques carried out correctly with appropriate tasting for seasoning.</p> <p>Candidates worked in an organised manner on almost all occasions.</p>	<p>1-5 marks</p> <p>Some foods cut to specified size and shape, but with inaccuracies in either size or shape.</p> <p>Some skills and techniques carried out correctly with some tasting for seasoning.</p> <p>Some organisation demonstrated.</p>	<p>0 marks</p> <p>No foods cut to specified size or shape.</p> <p>No skills and techniques carried out correctly.</p> <p>No tasting for seasonings.</p> <p>Poor organisational skills.</p>
Cookery processes (4 marks)	<ul style="list-style-type: none"> ◆ fry ◆ sweat ◆ boil/simmer. 	<p>4 marks</p> <p>All processes carried out correctly on each occasion as per recipe.</p>	<p>2-3 marks</p> <p>Most processes carried out correctly on each occasion as per the recipe.</p> <p>Some completed incorrectly.</p>	<p>1 mark</p> <p>Some but not all processes carried out correctly on each occasion as per recipe.</p> <p>Most completed incorrectly or omitted.</p>	<p>0 marks</p> <p>No processes carried out correctly.</p>

		Allocation of marks			
Service (8 marks)	<ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ garnish ◆ flavour ◆ texture ◆ garnish ◆ served according to service plan. 	<p>8 marks</p> <p>Both chicken and rice are served hot on warm serving plates.</p> <p>Served according to service plan.</p> <p>Neat service.</p> <p>Chicken and rice has the correct appearance.</p> <p>Both the chicken and rice are well flavoured and have the correct texture.</p> <p>Consistency of sauce is correct.</p> <p>Appropriate garnish.</p>	<p>4-7 marks</p> <p>Food and/or service plates are too hot/too cold.</p> <p>Not served accurately according to service plan.</p> <p>Chicken appearance too pale/dark or rice has poor appearance.</p> <p>One element of the dish under-seasoned.</p> <p>Rice slightly over/under cooked.</p> <p>Sauce too thin.</p> <p>Garnish present but lacks technique.</p>	<p>1-3 marks</p> <p>Food and/or the plate is served cold.</p> <p>Not served according to service plan.</p> <p>Chicken appearance too dark or rice has poor appearance. Rice overcooked.</p> <p>Sauce too thick.</p> <p>No garnish.</p>	<p>0 marks</p> <p>Chicken and/or rice component is very overcooked or undercooked.</p> <p>If any component is inedible or not served then 0 marks should be awarded for service.</p>

Toffee and pear meringue roulade (21 marks)					
		Allocation of marks			
Skills and techniques (8 marks)	<ul style="list-style-type: none"> ◆ line ◆ whisk ◆ mix ◆ fold ◆ peel ◆ slice ◆ rolling of meringue. <p>Candidates must work in an organised manner.</p>	8 marks All skills and techniques carried out. eg Pear cut consistently to specified size and shape. Egg whites are whisked to correct consistency and sugar is correctly added. Folding of caramel is accurate. Candidates worked in an organised manner throughout.	4-7 marks Most skills and techniques carried out correctly. eg Pear cut with some inconsistently to specified size and shape. Egg whites are whisked to correct consistency but sugar is not added in 4 separate additions. Folding in of caramel is not accurate and streaks are visible. Candidates worked in an organised manner on almost all occasions.	1-3 marks Some skills and techniques carried out correctly. eg Pear cut with poor consistency to specified size and shape. Egg whites are under-whisked and sugar is not added in 4 separate additions. Some organisation demonstrated.	0 marks No skills and techniques carried out correctly. eg Pear not used Egg whites have collapsed and sugar is all whisked in at the same time. Folding in of caramel has not been completed. Poor organisational skills.
Cookery processes (3 marks)	<ul style="list-style-type: none"> ◆ bake ◆ boil/simmer. 	3 marks All processes carried out correctly as per the recipe.	1-2 marks One process carried out correctly as per recipe. Second process carried out with some accuracy.	0 marks Both processes carried out with inaccuracies.	

		Allocation of marks			
Service (10 marks) <ul style="list-style-type: none"> ◆ appropriate plate and food temperature ◆ appearance ◆ decoration ◆ flavour ◆ texture ◆ served according to service plan. 	<p>10 marks Food is served chilled on a room temperature serving plate.</p> <p>Served according to service plan.</p> <p>Meringue is rolled tightly to form a rounded shape. Pear and toffee sauce is contained within the meringue roll.</p> <p>Meringue and filling is well flavoured and has the correct appearance.</p> <p>Both meringue and filling have the correct texture.</p> <p>Appropriate decoration.</p>	<p>5-9 marks Food is served chilled on a chilled serving plate.</p> <p>Not served accurately according to service plan.</p> <p>Meringue is rolled loosely to form a rounded shape but is slack and has a widely rounded shape.</p> <p>Pear and toffee sauce is not fully contained within the meringue roll.</p> <p>Filling is contained within the roulade but not to the edge.</p> <p>Meringue or filling is well flavoured and has a slightly rough appearance.</p> <p>Both meringue and filling have a texture that could be slightly improved.</p>	<p>1-4 marks Food is served chilled on a warm serving plate.</p> <p>Not served according to service plan.</p> <p>Meringue is not rolled but is loosely folded over. Pear and toffee sauce is leaking out of the meringue.</p> <p>Meringue and filling has poor flavour and meringue has a poor appearance.</p> <p>Either meringue or toffee filling have the wrong texture.</p> <p>Filling is flowing out of the roulade.</p> <p>Roulade is loosely rolled.</p> <p>No decoration.</p>	<p>0 marks Meringues or toffee sauce overcooked.</p> <p>Meringue is broken and has not been formed into a shape. No distinction between the meringue, toffee sauce and pear is apparent.</p> <p>If any component is inedible or not served then 0 marks should be awarded for service.</p>	

Professional practice (12 marks)					
		Allocation of marks			
Weighing and measuring (max 4 marks)	4 marks All ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	2-3 marks Most ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	1 mark 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 4 marks)	4 marks All tasks carried out to an acceptable standard of hygiene.	2-3 marks Most tasks carried out to an acceptable standard of hygiene, with few lapses.	1 mark Some tasks carried out to an acceptable standard of hygiene, but with several lapses.	0 marks Frequent lapses in hygiene.	
Safety (max 4 marks)	4 marks All tasks carried out with due regard to safe working practices.	2-3 marks Most tasks carried out with due regard to safe working practices, with few lapses.	1 mark 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.	

Appendix 2: Assessment record

National 5 Hospitality: Practical Cookery practical activity assessment record

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

Candidate number: _____ Centre: _____ Date: _____

Candidate name	Preparing, cooking and serving									Professional practice			Total	Assessor comments
	Starter			Main course			Dessert			12 marks				
	Smoked fish potato nests (27 marks)			Cajun chicken with boiled rice (22 marks)			Toffee and pear meringue roulade (21 marks)							
	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety		
	13	4	10	10	4	8	8	3	10	4	4	4	82	

Administrative information

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History of changes

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