



National
Qualifications
2018

2018 Hospitality: Practical Cookery

National 5

Finalised Marking Instructions

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General marking principles for National 5 Hospitality: Practical Cookery

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this paper. These principles must be read in conjunction with the specific marking instructions, which identify the key features required in candidate responses.

- (a) Marks for each candidate response must **always** be assigned in line with these general marking principles and the specific marking instructions for this assessment.
- (b) Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- (c) If a specific candidate response does not seem to be covered by either the principles or specific marking instructions, and you are uncertain how to assess it, you must seek guidance from your team leader.
- (d) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context these should be awarded marks unless it is clear that they do not relate to the context of the question.
- (e) There are five types of question used in this question paper. Each assesses a particular skill, namely:
 - A State/give/name/identify
 - B Describe
 - C Explain
 - D Calculate
 - E Evaluate

For each question type, the following generic marking instructions provide an overview of the marking principles and an example of their application for each type.

A Questions that ask candidates to state/give/name/identify

Candidates should list a number of relevant items or facts. These should relate to the context of the question and do not need to be in any particular order, up to the total mark allocation.

Up to the total mark allocation for this question:

- Award **1 mark** for each relevant point of knowledge.

eg

Question: Name a suitable raising agent for a Victoria sponge.

Answer: Baking powder. (**1 mark for each relevant point of knowledge**)

B Questions that ask candidates to describe

Candidates should define or give an account of points relating to the question. They do not need to be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point of knowledge linked to the context of the question.

eg

Question: Describe where fresh cream should be stored to ensure food safety.

Answer: Store in a clean, covered container in the refrigerator. **(1 mark for correct description of method of storage)**

C Questions that ask candidates to explain

Candidates should make the relationship between points clear, for example by giving accurate relevant points, showing connections between these and the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate relevant point.

eg

Question: Explain **two** ways in which a chef could amend a recipe for macaroni cheese to make it healthier.

Answer: They could change the cheddar cheese to a low fat cheddar cheese which would reduce overall fat content of the dish. **(1 mark for accurate relevant point linked to the context of the question)**

D Questions that ask candidates to calculate

Candidates must use the information provided in the question to calculate the cost of the identified ingredients.

Up to the total mark allocation for this question:

- Award **1 mark** for each accurate calculation.

eg

Question: Calculate the total cost to make four portions of the dish.

Answer: Correct calculations of each ingredient cost and total cost for four portions. **(1 mark)**

E Questions that ask candidates to evaluate

Candidates should make a number of evaluative comments which make a judgement based on the information provided, related to the context of the question. Candidates may provide a number of straightforward observations or a smaller number of developed observations, or a combination of these.

Up to the total mark allocation for this question:

- Award **1 mark** for each relevant evaluative comment linked to the context of the question.
- Award a **second mark** for any evaluative comment that is developed.

eg

Question: Evaluate the suitability of macaroni cheese for a Scottish-themed restaurant.

Answer: Macaroni cheese would be suitable to include on the menu of the restaurant as the use of locally made cheese will support the local community. **(1 mark for evaluative comment)** The cheese will also add colour to the dish, making it appealing to consumers. **(A further mark for the development of the comment)**

Specific marking instructions for each question

Question		Expected answer(s)	Max mark	Additional guidance
1.	(a)	<p>Replace or add an ingredient:</p> <ul style="list-style-type: none"> change: add an extra vegetable eg peppers or mushrooms explanation: to increase the amount of fruit and vegetables in the savoury macaroni change: butter to polyunsaturated margarine explanation: to reduce the saturated fat content of the savoury macaroni change: replace the macaroni with wholemeal pasta explanation: to increase the fibre content of the savoury macaroni change: replace the milk with semi skimmed/skimmed milk explanation: to reduce the fat content of the savoury macaroni change: replace the salt with herbs or spices explanation: to reduce the salt content of the savoury macaroni. <p>Remove or reduce an ingredient:</p> <ul style="list-style-type: none"> change: remove the salt from the recipe explanation: to reduce the salt content of the savoury macaroni change: remove the fat from the bacon explanation: to reduce the saturated/total fat content of the savoury macaroni change: reduce the amount of cheese in the recipe explanation: to reduce the saturated/total fat content of the savoury macaroni. <p>Change to cooking method:</p> <ul style="list-style-type: none"> change: to grill the bacon instead of frying explanation: to reduce the saturated/total fat content of the savoury macaroni. <p>Or any other valid response.</p>	6	<p>Candidates should identify one relevant change for each of the three following areas:</p> <ul style="list-style-type: none"> replace or add an ingredient remove or reduce and ingredient change cooking method. <p>Candidates should describe one relevant change which adds or replaces an ingredient.</p> <p>Candidates should describe one relevant change which removes or reduces an ingredient.</p> <p>Candidates should describe one relevant change which changes the cooking method.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate relevant change. Award 1 mark for each accurate explanation, linked to different pieces of current dietary advice. <p style="text-align: right;"><i>(up to a maximum of 6 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • by using Scottish ingredients, the canteen will help sustain the Scottish economy/help local farmers • as the cheese is sourced locally, the amount of food miles will be reduced. • organic bacon may have a shorter shelf life • organic bacon has less impact on the environment • organic bacon could reduce the canteen's profits • organic bacon ensures improved animal welfare. <p>Or any other valid response.</p>	2	<p>Candidates should describe one impact of using locally produced cheese.</p> <p>Candidates should describe one impact of using organic bacon.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate relevant description. <p><i>(up to a maximum of 2 marks)</i></p>
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • the flour is used as a thickening agent, which helps to thicken the sauce • the cheese is melted through the sauce to add colour/flavour to the dish, making it more appealing/taste better • the cheese is melted on top of the macaroni cheese to add colour/texture to the top of the finished dish, making it look more attractive. <p>Or any other valid response.</p>	2	<p>Candidates should explain one reason why flour is used in the recipe.</p> <p>Candidates should explain one reason why cheese is used in the recipe.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate relevant explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
2.	(a)	<p>Possible candidate responses could include:</p> <p>Stir-fry</p> <ul style="list-style-type: none"> • stir-frying is a quick method of cooking, which is good as it saves time • stir-frying is a quick method of cooking, which is good as it saves energy • stir-frying helps to retain nutrients in vegetables as no water is added • stir-frying helps to retain nutrients in vegetables as they are not destroyed due to the short cooking time required • stir-frying uses only a small amount of oil so can help reduce fat intake. <p>Or any other valid response.</p>	2	<p>Candidates should explain two advantages for the cookery process of stir frying.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>
	(b)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • prepare raw meat on separate chopping board, to avoid raw meat juices contaminating ready to eat or cooked foods • wash equipment thoroughly after preparing raw meat, to avoid raw meat juices contaminating ready to eat foods • use colour coded chopping boards for preparing raw and ready to eat foods on, to avoid raw meat juices contaminating other foods • hands should be washed after handling raw meat to ensure bacteria is not transferred from the raw meat to ready to eat foods. <p>Or any other valid response.</p>	2	<p>Candidates should explain two steps which should be taken to avoid cross contamination when preparing raw chicken.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> when using a cook's knife, keep the point of the knife on the board to avoid cuts when carrying a cook's knife hold by the handle and point to the floor to avoid accidents when washing a cook's knife hold by the handle and wipe with the blade facing away from you to avoid cuts. <p>Or any other valid response.</p>	1	<p>Candidates should explain one valid safety rule for using a cook's knife.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate explanation. <p><i>(up to a maximum of 1 mark)</i></p>
	(d)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> tablespoon/perforated spoon <ul style="list-style-type: none"> gently move the spoon through a mixture in a figure of eight motion, to incorporate the ingredients without losing air spatula/balloon whisk <ul style="list-style-type: none"> use a spatula/balloon whisk to gently cut through a mixture, scraping the sides and bottom of the bowl to combine and ensure minimum air loss. <p>Or any other valid response.</p>	2	<p>Candidates should identify a piece of equipment which can be used to carry out the process of folding.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate identified piece of equipment. <p>Candidates should accurately explain how to carry out the process of folding.</p> <ul style="list-style-type: none"> Award 1 mark for an accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected answer(s)	Max mark	Additional guidance
(e)	(i)	<p>Berry Coulis Possible candidate responses could include:</p> <ul style="list-style-type: none"> the berry coulis would add a sweet fruity flavour to the pavlova, which is good as the pavlova might be bland without it the berry coulis would add moisture to the pavlova, which is good as it could be dry without this. 	1	<p>Candidates should make an evaluative comment on each of the ingredients given which makes a judgement on the effect on taste or texture.</p> <p>Candidates may be awarded 1 mark for each answer response that:</p> <ul style="list-style-type: none"> shows a clear understanding of a fact linked to the ingredient includes an appropriate judgement about the suitability of the fact for the pavlova comments on the impact of this fact on the finished dish. <p>Award 1 mark for each accurate evaluative comment linked to the taste or texture of the pavlova, for each ingredient given.</p> <p><i>(up to a maximum of 3 marks)</i></p>
	(ii)	<p>Chopped Nuts Possible candidate responses could include:</p> <ul style="list-style-type: none"> the chopped nuts would add a crunchy texture to the pavlova, which is good as this would improve the texture of the pavlova. 	1	
	(iii)	<p>Low fat cream substitute Possible candidate responses could include:</p> <ul style="list-style-type: none"> using a low fat cream substitute will affect flavour, which may not be good, which could make it less appealing. <p>Or any other valid response.</p>	1	

Question		Expected answer(s)	Max mark	Additional guidance																					
3.	(a)	<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> • reseal in original packaging • caster sugar should be stored in a sealed airtight container • caster sugar should be stored in a dry place/cupboard. <p>Or any other valid response.</p>	2	<p>Candidates should describe two factors which should be considered in the correct storage of caster sugar.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate storage point. <p><i>(up to a maximum of 2 marks)</i></p>																					
	(b)	<table border="1"> <thead> <tr> <th>Quantity required</th> <th>Ingredient</th> <th>Cost</th> </tr> </thead> <tbody> <tr> <td>2</td> <td>Eggs</td> <td>£0.42</td> </tr> <tr> <td>125g</td> <td>Caster Sugar</td> <td>£0.30</td> </tr> <tr> <td>100ml</td> <td>Double Cream</td> <td>£0.35</td> </tr> <tr> <td>15g</td> <td>Icing sugar</td> <td>£0.03</td> </tr> <tr> <td>1ml</td> <td>Vanilla essence</td> <td>£0.03</td> </tr> <tr> <td>120g</td> <td>Raspberries</td> <td>£1.60</td> </tr> </tbody> </table>	Quantity required	Ingredient	Cost	2	Eggs	£0.42	125g	Caster Sugar	£0.30	100ml	Double Cream	£0.35	15g	Icing sugar	£0.03	1ml	Vanilla essence	£0.03	120g	Raspberries	£1.60	6	<p>Candidates must use the information provided in the question to calculate the cost of the identified ingredients in the berry pavlova dish.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate calculation. <p><i>(up to a maximum of 6 marks)</i></p>
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	(c)	£2.75 (includes cornflour and white malt vinegar costs).	1	<p>Candidates must use the information provided in the question to calculate the total cost to make four portions of the berry pavlova dish.</p> <p>Candidates should not be penalised for any consequential errors.</p> <p><i>(up to a maximum of 1 mark)</i></p>																					

Question		Expected answer(s)	Max mark	Additional guidance
	(d)	£0.69	1	<p>Candidates must use the information provided in the question to calculate the cost of making one portion of the berry pavlova dish (rounded to the nearest pence).</p> <ul style="list-style-type: none"> • Award 1 mark for an accurate calculation. <p><i>(up to a maximum of 1 mark)</i></p>

[END OF MARKING INSTRUCTIONS]