

C839 75

Hospitality: Practical Cookery

Practical activity

Instructions for centres

This document provides information for teachers and lecturers about the coursework component of this course in terms of the skills, knowledge and understanding that are assessed. It **must** be read in conjunction with the course specification.

Valid for session 2018-19 only.

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Introduction

This is the assessment task for the National 5 Hospitality: Practical Cookery course. This document contains the marking instructions for the National 5 Hospitality: Practical Cookery practical activity. It must be read in conjunction with the course specification.

The practical activity is worth 100 marks.

The marks contribute towards 75% of the overall mark for the course assessment.

The practical activity has two stages.

Stage 1 titled 'planning' has **18 marks**.

Stage 2 titled 'implementing' has **82 marks**.

In the practical activity, candidates have to plan, prepare and serve the following three-course meal:

- ◆ **Carrot and sweet potato soup with parsley croutons**
- ◆ **Italian pork loaves with tagliatelle**
- ◆ **Salted caramel profiteroles**

Each dish is for four portions and candidates must prepare, cook and serve the dishes within 2 hours and 30 minutes.

| Dish | Service time | Service dishes |
|--|-------------------------------------|---|
| Carrot and sweet potato soup with parsley croutons | 2 hours after start time | Clean, warm bowl |
| Italian pork loaves with tagliatelle | 2 hours 15 minutes after start time | Clean, warm dish |
| Salted caramel profiteroles | 2 hours 25 minutes after start time | 4 individual clean plates at room temperature |

Please note: candidates are only allowed to practise the individual dishes once. Candidates must complete the practical activity once, on the day of their assessment.

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 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 outwith the specified practical session

The centre must supply all equipment and food. Candidates must organise their personal work area with all the required cooking and serving equipment before the practical activity starts. Candidates can weigh and measure ingredients in advance, so that they have the full allocation of time to prepare and present their dishes. Candidates can only prepare raw ingredients if this is stated in a recipe. If garnishes or decorations are not stated in the recipes, candidates can prepare them in advance.

Centres must have a supply of additional ingredients. Candidates must be encouraged to rectify mistakes, providing time is available, and then 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 must be referred to SQA in advance. A decision will then be made on any proposed adjustment or change.

If you have any questions about assessment arrangements, please contact the Assessment Arrangements team on 0345 213 6890 or by e-mail: aarequests@sqa.org.uk.

If you have any questions about the practical activity, or if any of your candidates have a requirement to use alternative ingredients, contact Suzanne Train, Qualifications Officer, by e-mail: suzanne.train@sqa.org.uk.

Recipes

Carrot and sweet potato soup with parsley croutons

Ingredients

| | |
|-------------------------|-------------------------|
| Carrots, peeled | 250 g (prepared weight) |
| Sweet potatoes, peeled | 100 g (prepared weight) |
| Onion, peeled | 150 g |
| Garlic, peeled | 5 ml |
| Butter | 20 g |
| Chicken stock | 700 ml |
| Wholemeal bread | 1 slice |
| Vegetable oil | 10 ml |
| Parsley, finely chopped | 10 ml |
| Seasoning | |

Method

1. Chop the carrot and sweet potato into evenly sized pieces, dice the onion and crush the garlic.
2. Heat 10 g of butter in a large pot and sweat the onion until soft.
3. Add the carrot, sweet potato, garlic and stock, bring to the boil and simmer for 20–30 minutes until cooked.
4. Remove the crusts from the bread and cut into evenly sized dice.
5. Remove the soup from the hob and allow it to cool slightly.
6. Place the remaining butter and vegetable oil in a frying pan, heat carefully and fry the diced bread until it is golden brown. Remove the pan from the heat, add the chopped parsley and mix well.
7. Purée the soup and reheat. Adjust the consistency if required, and season to taste.
8. Serve the soup hot, in a clean, warm bowl, garnished with the parsley croutons.

Italian pork loaves with tagliatelle

Ingredients

| | |
|-------------------------|-------------------------|
| Onion, peeled | 150 g (prepared weight) |
| Celery | 50 g (prepared weight) |
| Green pepper | 75 g (prepared weight) |
| Garlic, peeled | 5 ml |
| Pork mince | 300 g |
| Smoked paprika | 10 ml |
| Butter | 10 g |
| Bay leaf | 1 |
| Tomato purée | 15 ml |
| Dried basil | 2.5 ml |
| Flour | 10 g |
| Tinned chopped tomatoes | 200 g |
| Vegetable stock | 200 ml |
| Tagliatelle | 200 g |
| Fresh coriander | 5 ml |
| Seasoning | |

4 x 25 cm squares of tinfoil/oil to grease

Oven: 180°C/170°C for a fan-assisted oven/gas mark 4

Method

1. Preheat the oven and lightly grease the tinfoil squares.
2. Prepare the vegetables: finely dice the onion, dice the celery, cut the pepper into batons and crush the garlic.
3. Place the pork mince, 75 g of the diced onion and the smoked paprika into a large bowl, season generously and mix well. Divide the pork mixture into 4 equal pieces and shape each piece into a cylinder. Wrap each cylinder tightly in a piece of the prepared tinfoil, secure the ends. Chill for at least 10 minutes.
4. Cook the pork loaves in the oven for 20–25 minutes.
5. Melt the butter in a pot, add the remaining diced onion and sauté for 4 minutes until soft. Add the celery, peppers, garlic and bay leaf. Sauté for a further 2 minutes to soften.
6. Stir in the tomato purée, basil and flour, and cook for 1 minute. Gradually add the stock and tinned tomatoes, cover and simmer gently for 15 minutes.
7. Cook the tagliatelle in boiling water until al dente.

8. Remove the sauce from the heat and carefully remove the bay leaf.
9. Finely chop the coriander, stir in to the sauce and season to taste.
10. Remove the pork loaves from the oven and allow them to rest.
11. Drain the tagliatelle and season it well. Place it in a clean, warm serving dish.
12. Unwrap the pork loaves and place them on top of the tagliatelle. Coat the pork loaves neatly with the sauce, and garnish appropriately.
13. Serve hot, in a clean, warm dish.

Salted caramel profiteroles

Ingredients

| | |
|------------------------|--------|
| Plain flour | 70 g |
| Caster sugar | 2.5 ml |
| Salt | pinch |
| Water | 125 ml |
| Butter | 65 g |
| Eggs, small | 2 |
| Golden syrup | 25 ml |
| Soft light brown sugar | 25 g |
| Sea salt | 2.5 ml |
| Double cream | 150 ml |
| Icing sugar | 15 ml |
| Vanilla extract | 2.5 ml |

Oven: 200°C/180°C for a fan-assisted oven/gas mark 6

Method

1. Preheat the oven. Grease and flour a baking tray.
2. Sieve the flour, caster sugar and salt together.
3. In a pot, bring the water and 25 g of the butter to the boil.
4. Remove the pot from the heat. Add all the sieved ingredients, beating them with a wooden spoon until the mixture comes away from the side of the pot. Allow to cool slightly.
5. Beat the eggs in a bowl, and gradually add enough to the mixture to give a thick, dropping consistency.
6. Using a piping bag, pipe 16 evenly sized profiteroles onto the baking tray.
7. Bake the profiteroles on the top shelf of the oven for 15–20 minutes. After approximately 10 minutes, reduce the oven temperature to 180°C/160°C for a fan-assisted oven/gas mark 4 to finish cooking the profiteroles.
8. Remove the profiteroles from the oven and transfer them to a wire rack to cool. Pierce a hole in the base of each profiterole.
9. Put the remaining butter, golden syrup, soft light brown sugar and salt into a small pot and gently heat until the sugar has dissolved. Set aside to cool to room temperature.
10. Whip the cream with the icing sugar to give a piping consistency and gently fold in the vanilla extract.

11. Using a piping bag, fill each profiterole with the whipped cream.
12. Divide the 16 profiteroles evenly between 4 individual clean plates at room temperature.
13. Drizzle the salted caramel over the profiteroles, decorate appropriately and serve.

Marking instructions

Marks for this practical activity must always be awarded in line with the SQA published marking instructions.

Marking should always be positive, that is, 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 marking instructions

Appendix 2 – Assessment record.

Appendix 1: Holistic marking instructions

| Dish | Skills and techniques | Cookery processes | Service | Professional practice |
|---|--|---|--|--|
| Starter: Carrot and sweet potato soup with parsley croutons (19 marks) | Max 8 marks Skills and techniques include <ul style="list-style-type: none"> ◆ chopping ◆ dicing ◆ crushing ◆ pureeing ◆ tasting for seasoning ◆ working in an organised manner. | Max 4 marks Processes include <ul style="list-style-type: none"> ◆ boiling/simmering ◆ shallow frying/sweating. | Max 7 marks <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish. | 4 marks Weighing and measuring |
| Main course: Italian pork loaves with tagliatelle (25 marks) | Max 12 marks Skills and techniques include <ul style="list-style-type: none"> ◆ dicing ◆ crushing ◆ mixing ◆ portioning ◆ shaping ◆ cutting batons ◆ tasting for seasoning ◆ working in an organised manner. | Max 4 marks Processes include <ul style="list-style-type: none"> ◆ baking ◆ boiling/simmering ◆ shallow frying/sautéing. | Max 9 marks <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ taste ◆ texture ◆ consistency of sauce ◆ garnish. | 4 marks Hygiene |

| Dish | Skills and techniques | Cookery processes | Service | Professional practice |
|---|--|--|--|--------------------------|
| Dessert: Salted caramel profiteroles (26 marks) | Max 13 marks Skills and techniques include <ul style="list-style-type: none"> ◆ preparation of baking tray ◆ preparation of choux pastry ◆ piping ◆ portioning ◆ whisking ◆ folding ◆ working in an organised manner. | Max 3 marks Processes include <ul style="list-style-type: none"> ◆ boiling ◆ baking. | Max 10 marks <ul style="list-style-type: none"> ◆ appropriate serving dishes and food temperature ◆ 4 portions ◆ appearance ◆ taste ◆ texture ◆ decoration. | 4 marks Safety |
| | 33 marks | 11 marks | 26 marks | 12 marks |
| 82 marks | | | | |

Specific marking instructions

| Carrot and sweet potato soup with parsley croutons (19 marks) | | | | | |
|---|---|--|---|---|--|
| | | Allocation of marks | | | |
| Skills and Techniques (max 8 marks) | <ul style="list-style-type: none"> ◆ chopping ◆ dicing ◆ crushing ◆ pureeing ◆ tasting for seasoning ◆ working in an organised manner | 8 marks All foods consistently cut to specified size and shape. All skills and techniques carried out correctly and tasting for seasoning undertaken. Working in an organised manner throughout. | 4–7 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 and/or tasting for seasoning undertaken. Working in an organised manner on almost all occasions. | 1–3 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. Some organisation demonstrated. | 0 marks All foods cut with inaccuracies in either size or shape. All skills and techniques carried out incorrectly. |
| Cookery processes (max 4 marks) | <ul style="list-style-type: none"> ◆ boiling/simmering ◆ shallow frying/sweating | 4 marks All processes carried out correctly as per recipe. | 3 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly or omitted. | 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/not as per recipe. |

| | | Allocation of marks | | | |
|------------------------------|--|---|--|---|--|
| Service (max 7 marks) | <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish | 7 marks Food served hot in a warm serving dish. Served according to service plan. Both components well flavoured and have the correct appearance and texture. | 4–6 marks Either food or serving dish are incorrect temperature. Served according to service plan, but service slightly untidy. Food is slightly over/under seasoned. Croutons slightly soft/too crispy. Soup slightly thick/thin. | 1–3 marks Both food and serving dish incorrect temperature. Not served according to service plan. Food is over/under seasoned. Croutons over/underdone, but still edible. Soup very thick/thin. | 0 marks Soup undercooked/overcooked. Any component is inedible or not served. |

| Italian pork loaves with tagliatelle (25 marks) | | | | | |
|--|--|--|---|--|---|
| | | Allocation of marks | | | |
| Skills and techniques (max 12 marks) <ul style="list-style-type: none"> ◆ dicing ◆ crushing ◆ mixing ◆ portioning ◆ shaping ◆ cutting batons ◆ tasting for seasoning ◆ working in an organised manner | | 12 marks All foods cut to specified size and shape. Meat loaves assembled to equal size and shape. All skills and techniques carried out correctly. Appropriate tasting for seasoning undertaken. Working in an organised manner throughout. | 8–11 marks Most foods cut to specified size and shape but with some inaccuracies in either size or shape. Meat loaves assembled but with inaccuracies in either size or shape. Most skills and techniques carried out correctly and/or tasting for seasoning undertaken. Working in an organised manner on almost all occasions. | 1–7 marks Some foods cut to specified size or shape, but with inaccuracies in either size or shape of most foods. Meat loaves assembled but with inaccuracies in both size and shape. Some skills and techniques carried out correctly and/or tasting for seasoning undertaken. Some organisation demonstrated. | 0 marks No foods cut to specified size or shape. Meat loaves not assembled. All skills and techniques carried out incorrectly. No tasting for seasoning undertaken. Poor organisational skills. |
| Cookery processes (max 4 marks) <ul style="list-style-type: none"> ◆ baking ◆ boiling/simmering ◆ shallow fry/sautéing | | 4 marks All processes carried out correctly as per recipe. | 3 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/as per recipe. |

| | | Allocation of marks | | | |
|------------------------------|--|--|--|--|--|
| Service (max 9 marks) | <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ taste ◆ texture ◆ consistency of sauce ◆ garnish | 9 marks Food served hot in a warm serving dish. Neat service. Served according to service plan. All food is well flavoured. Consistency of sauce is correct. All components of dish have correct texture. Garnished appropriately. | 5–8 marks Food and/or serving dish not sufficiently hot/warm. Served according to service plan but service slightly untidy. Slightly under seasoned. One element of dish slightly over/underdone. Garnish present but lacks technique. | 1–4 marks Serving dish too hot/cold. Not served according to service plan. Untidy service. Under seasoned/ slightly over seasoned. One element of dish slightly under/overcooked. No garnish. | 0 marks Meatloaf and/or tagliatelle is very overcooked or undercooked. Any component is inedible or not served. |

| Salted caramel profiteroles (26 marks) | | | | | |
|---|--|--|--|--|--|
| | | Allocation of marks | | | |
| Skills and techniques (max 13 marks) | <ul style="list-style-type: none"> ◆ preparation of baking tray ◆ preparation of choux pastry ◆ piping ◆ portioning ◆ whisking ◆ folding ◆ working in an organised manner | 13 marks All skills and techniques carried out correctly as per recipe. Working in an organised manner throughout. | 8–12 marks Most skills and techniques carried out correctly as per recipe, some are completed incorrectly or omitted. Working in an organised manner on almost all occasions. | 1–7 marks Some skills and techniques carried out correctly as per recipe, most are completed incorrectly or omitted. Some organisation demonstrated. | 0 marks No skills and techniques carried out correctly as per recipe. Poor organisational skills. |
| Cookery processes (max 3 marks) | <ul style="list-style-type: none"> ◆ boiling ◆ baking | 3 marks All processes carried out correctly as per recipe. | 2 marks Most but not all 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/as per recipe. |
| Service (max 10 marks) | <ul style="list-style-type: none"> ◆ appropriate dishes and food temperature ◆ 4 portions ◆ appearance ◆ taste ◆ texture ◆ decoration | 10 marks Food is served on clean plates at room temperature. All 4 plates are identical and served according to service plan. | 5–9 marks Food or serving plates are incorrect temperature. Served according to service plan, but service slightly untidy/ all plates not identical. | 1–4 marks Food and serving plates chilled. Not served according to service plan/service untidy/no plates identical. Food is bland or the texture is incorrect. | 0 marks Profiteroles are undercooked. Any component is inedible or not served. |

| | | Allocation of marks | | | |
|--|--|--|--|------------------------------|--|
| | | Both components well flavoured and have the correct appearance and texture. Decorated with flair. | Either component lacks flavour, or the texture is incorrect. Decorated appropriately. | No/inappropriate decoration. | |

| | Allocation of marks | | | |
|---|--|---|---|--|
| Weighing and measuring (max 4 marks) | 4 marks All ingredients identified as 'prepared weight' in recipe are weighed/measured accurately. | 3 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 4 marks) | 4 marks All tasks carried out to an acceptable standard of hygiene. | 3 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 4 marks) | 4 marks All tasks carried out with due regard to safe working practices. | 3 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 teacher or lecturer intervention is required to ensure the safety of a candidate, then award 0. |

Appendix 2: Assessment record

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 | Preparing, cooking and serving | | | | | | | | | Professional practice | | | Total | Assessor comments |
|----------------|---|-------------------|---------|---|-------------------|---------|--|-------------------|---------|------------------------|---------|--------|-------|-------------------|
| | Starter | | | Main course | | | Dessert | | | 12 marks | | | | |
| | Carrot and sweet potato soup with parsley croutons (19 marks) | | | Italian pork loaves with tagliatelle (25 marks) | | | Salted caramel profiteroles (26 marks) | | | | | | | |
| | Skills and techniques | Cookery processes | Service | Skills and techniques | Cookery processes | Service | Skills and techniques | Cookery processes | Service | Weighing and measuring | Hygiene | Safety | | |
| | 8 | 4 | 7 | 12 | 4 | 9 | 13 | 3 | 10 | 4 | 4 | 4 | 82 | |
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Administrative information

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History of changes

| Version | Description of change | Date |
|---------|-----------------------|------|
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