



National
Qualifications
2019

2019 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.
For example
Question: Identify a suitable cooking method for pears.
Answer: poaching. (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.
For example
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.

For example

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.

For example

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 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.

For example

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)**

Marking instructions for each question

Question		Expected response	Max mark	Additional guidance
1.	(a)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> • Change – smoked haddock to smoked mackerel/salmon/trout Explanation – to increase the use of oily fish • Change – rice to brown rice Explanation – to increase fibre content • Change – butter to vegetable oil/polyunsaturated margarine Explanation – to reduce saturated fat content • Change – reduce quantity of butter Explanation – to reduce total fat/saturated fat content • Change – reduce salt/omit salt Explanation – to reduce level of salt in the diet • Change – addition of vegetables for example peas/pepper Explanation – to increase fruit and vegetables in diet/achieve 5 a day. <p>Or any other valid answer.</p>	4	<p>Candidates should describe two relevant changes to the recipe.</p> <p>Candidates should explain how each change will meet a different piece of current dietary advice.</p> <ul style="list-style-type: none"> • Award 1 mark for each accurate relevant change. • Award 1 mark for each accurate explanation linked to a different piece of current dietary advice. <p><i>(up to a maximum of 4 marks)</i></p>
	(b)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> • poaching is a gentle method of cooking • helping the fish to retain its shape/preventing it breaking up • poached fish can be served with a sauce using the cooking liquor, which helps to retain nutrients • poaching is a moist method of cooking, which helps prevent fish becoming dry/retains moisture • the fish can be poached in a liquid, which will enhance the flavour • there is no fat added when cooking, making the poached fish a lower fat option. <p>Or any other valid answer.</p>	1	<p>Candidates should give one reason why poaching is a suitable method of cooking for fish.</p> <ul style="list-style-type: none"> • Award 1 mark for accurate relevant reason. <p><i>(up to a maximum of 1 mark)</i></p>

Question		Expected response	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> • chopped dill • chopped parsley • lemon wedge/butterfly/twist. <p>Or any other valid answer.</p>	1	<p>Candidates should name a suitable garnish, including preparation technique, for smoked fish risotto.</p> <ul style="list-style-type: none"> • Award 1 mark for accurate relevant named garnish. <p><i>(up to a maximum of 1 mark)</i></p>
	(d)	<p>Possible candidate responses could include</p> <p>Opened tin of tuna</p> <p>Storage</p> <ul style="list-style-type: none"> • place in a bowl and cover with cling film/place in a lidded container and place in the fridge. <p>Explanation</p> <ul style="list-style-type: none"> • to prevent the transfer/contamination of aroma to other foods • to prevent the tuna drying out • to prevent leakage of liquids from the tuna • to extend the shelf life of the tuna • to slow bacterial growth. <p>Opened jar of dried herbs</p> <p>Storage</p> <ul style="list-style-type: none"> • ensure container lid is firmly shut and store in a cupboard/dry place/out of direct sunlight • seal packet tightly with a clip and store in a cupboard/dry dark place • transfer into an air tight container and store in a cupboard/dry dark place. <p>Explanation</p> <ul style="list-style-type: none"> • to prevent reduction of flavour/aroma/colour • to prevent moisture spoilage. <p>Or any other valid answer.</p>	4	<p>Candidates should give one description of storage and one explanation for each ingredient.</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> <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 response	Max mark	Additional guidance
2.	(a)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> • buying ingredients from a local producer/farmer makes it more likely to be fresh due to less time in transition • buying local produce can help the environment by reducing food miles • buying local produce can help reduce packaging required for protection during transit/storage and can help the environment • buying local produce can help support local businesses and put money back into the local economy. <p>Or any other valid answer.</p>	3	<p>Candidates should explain three benefits of buying locally sourced ingredients.</p> <ul style="list-style-type: none"> • Award 1 mark for each explained benefit. <p><i>(up to a maximum of 3 marks)</i></p>
	(b)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> • fresh chopped chives have a green colour which is good, as it will contrast with the white of the mash making it more attractive • fresh chives have an onion type flavour which is good, as it adds more flavour • worcestershire sauce is a dark colour which is not good, as this will change the colour of the mash making it less appealing • worcester sauce has a strong flavour which is not good, as it can be overpowering and will make the mash less appealing • wholegrain mustard has a hot spicy flavour which would be good, as this would complement the blandness of the mash • wholegrain mustard has a golden-brown speckled appearance which may not be good, as it would make the mash look less attractive. <p>Or any other valid answer.</p>	3	<p>Candidates should make evaluative comments on the ingredients which makes a judgement on the effect on appearance or taste of the mashed potatoes.</p> <p>Candidates may be awarded marks for each 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 mash • comments on the impact of this fact on the finished dish. <ul style="list-style-type: none"> • Award 1 mark for each relevant evaluative comment linked to the appearance or flavour of the mash. <p><i>(up to a maximum of 3 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include</p> <p>Oats</p> <ul style="list-style-type: none"> oats can be added to/used as a coating for fish/fishcakes when frying oats can be used as a thickening agent oats can be substituted for a portion of flour oats can be used to add texture to a savoury dish. <p>Honey</p> <ul style="list-style-type: none"> honey can be used as a sugar replacement honey can be used to add sweetness honey can be used as a glaze for savoury dishes. <p>Or any other valid answer.</p>	2	<p>Candidates should describe one use for oats in a savoury dish.</p> <p>Candidates should describe one use for honey in savoury dishes.</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>

Question		Expected response	Max mark	Additional guidance
	(d)	<p>Possible candidate responses could include</p> <p>Measuring spoon</p> <ul style="list-style-type: none"> the measuring spoon should be over filled with the sugar before levelling off using the back of a knife. <p>Digital scales</p> <ul style="list-style-type: none"> make sure the scales are set to the correct setting before use place the weighing bowl on the scales and press the button to zero before adding ingredients to the bowl. <p>Or any other valid answer.</p>	2	<p>Candidates should describe one rule to ensure accurate use of a measuring spoon.</p> <p>Candidates should describe one rule to ensure accurate use of a digital scales.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate description. <p><i>(up to a maximum of 2 marks)</i></p>

Question		Expected response			Max mark	Additional guidance	
3.	(a)		Quantity required	Ingredients	Cost (£0.00)	5	<p>Candidates should use the information provided in the question to calculate the cost of the identified ingredients in the apple sponge.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate calculation. <p><i>(up to a maximum of 5 marks)</i></p>
			500 g	self-raising flour	£0.64		
			300 g	margarine	£0.72		
			4	eggs	£0.60		
			400 g	cooking apples	£0.88		
			100 g	sultanas	£0.26		
	(b)		Cost for 8 portions is £3.82.			1	<p>Candidates should use the information provided in the question to calculate the total cost to make eight portions of the apple sponge.</p> <ul style="list-style-type: none"> Award 1 mark for accurate calculation. <p><i>(up to a maximum of 1 mark)</i></p> <p>Candidates will not be penalised for any consequential errors.</p>
	(c)		Cost of 1 portion is £0.48.			1	<p>Candidates should use the information provided in the question to calculate the total cost to make one portion of the apple sponge.</p> <ul style="list-style-type: none"> Award 1 mark for each accurate calculation. <p><i>(up to a maximum of 1 mark)</i></p> <p>Candidates will not be penalised for any consequential errors.</p>

Question		Expected response	Max mark	Additional guidance
	(d)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> flour is sieved to aerate/add air to it, helping the sponge rise during baking to remove lumps/make it into fine powder, to give a smooth/lump free sponge. <p>Or any other valid answer.</p>	1	<p>Candidates should give one explanation for sieving flour.</p> <ul style="list-style-type: none"> Award 1 mark for accurate relevant explanation. <p><i>(up to a maximum of 1 mark)</i></p>
	(e)	<p>Possible candidate responses could include</p> <ul style="list-style-type: none"> securing the chopping board when preparing the apple to prevent movement of board or knife slippage, to reduce the risk of an accident happening handling sharp knife/peeler correctly, to avoid cutting self when preparing apple checking the beaters are correctly secured in the electric mixer before turning on, to prevent accidentally trapping fingers etc making sure hands are dry before switching on electrical power to oven/mixer, to prevent electrocution using oven gloves to place the sponge into oven/remove sponge from oven, to prevent burns. <p>Or any other valid answer.</p>	2	<p>Candidates should explain two safety factors to be observed during preparation and cooking of apple sponge.</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>

[END OF MARKING INSTRUCTIONS]