

**X201 10**

---

NATIONAL  
QUALIFICATIONS  
2012

HOSPITALITY  
PRACTICAL COOKERY  
INTERMEDIATE 1

Practical Assignment

Candidate Instructions

Publication code: BB3582A



## Practical assignment

- ◆ **Spicy Chicken with Savoury Rice**
- ◆ **Mandarin Gateau**

Each dish is for four portions and the dishes must be prepared, cooked and served within one hour and 30 minutes.

**Please note that you are only permitted to practise the individual dishes once prior to carrying out the practical assignment. The complete practical assignment must only be carried out on the day of your assessment.**

The practical assignment involves:

- ◆ planning how you will carry out the work
- ◆ preparing, cooking and serving the dishes

The following guidelines will help you with planning and the practical assignment.

### **Planning how you will carry out the work**

You must complete a plan of work to show how you will carry out the practical assignment in the one hour and 30 minutes allowed. It is advisable to produce it **two weeks** prior to undertaking the practical assignment; you will be informed of the date of your practical assignment by your teacher/lecturer. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **5 marks** out of the **70 marks** available. It must include the following information:

- ◆ the starting time
- ◆ the order in which the work is going to be carried out
- ◆ the approximate timing for each activity
- ◆ the service time for each dish
- ◆ the completion time

The planning booklet must be handed in for marking and the original will be made available to you on the day of your practical assignment. You must have a logical plan to be able to undertake the practical assignment.

### **Equipment list**

You can complete this list for personal use — it will **not** be marked.

## Preparing, cooking and serving the dishes

During the practical assignment you will follow your plan of work to prepare, cook and serve the dishes. The dishes must be prepared and presented within the time allocation of one hour and 30 minutes. They should be served as follows:

<b>Spicy Chicken</b>	Served one hour and 15 minutes after the start time in a suitable clean, hot dish.
<b>Savoury Rice</b>	Served one hour and 15 minutes after the start in a suitable clean, hot dish.
<b>Mandarin Gateau</b>	Served one hour and 25 minutes after the start time on a suitable clean plate at room temperature.

For example:

Start time	10.00 am
<b>Spicy Chicken with Savoury Rice</b> to be served at	11.15 am
<b>Mandarin Gateau</b> to be served at	11.25 am
Finish time	11.30 am*

\*No marks will be awarded for work carried out after the assignment finish time.

Your teacher/lecturer will observe you as you work. An External Verifier from SQA may also observe. You must work throughout the practical assignment without any assistance from your teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Your practical assignment will be marked as follows:

<b>Area to be marked</b>	<b>Marks available</b>
Planning:	
◆ plan of work	5 marks
Working methods:	
◆ control of cookery processes	2 marks
Dishes produced:	
◆ Spicy Chicken with Savoury Rice	34 marks
◆ Mandarin Gateau	22 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	4 marks
<b>Total</b>	<b>70 marks</b>

## 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 this practical assignment if candidates are placed at a substantial disadvantage.

**If you have any questions relating to this, or if you believe you need help or support to carry out this assignment, please ask your teacher/lecturer.**

## **Spicy Chicken**

**(4 portions)**

### **Ingredients**

Fresh root ginger	5 ml (prepared volume)
Garlic (peeled)	1 clove
Natural yoghurt	100 ml
Medium curry powder	5 ml
Skinless chicken breast	300 g
Onion (peeled)	100 g (prepared weight)
Sunflower oil	15 ml
Garam masala	5 ml
Ground coriander	1.25 ml
Hot chicken stock	200 ml
Clear honey	15 ml
Tomato puree	30 ml
Canned chopped tomatoes	400 g
Seasoning	

### **Method**

- 1 Peel and finely chop the root ginger.
- 2 Crush the garlic.
- 3 Mix the yoghurt, 2.5 ml of the ginger, the garlic and the curry powder together.
- 4 Cut the chicken into even, bite size pieces.
- 5 Add the chicken to the yoghurt marinade, cover and refrigerate for at least 15 minutes.
- 6 Finely chop the onion.
- 7 Heat the oil and sweat the onion for 5 minutes.
- 8 Stir in the garam masala, ground coriander and the remaining ginger and cook for 30 seconds.
- 9 Remove from the heat and add the stock, honey, tomato puree and canned tomatoes. Stir.
- 10 Cover, return to the heat and bring to the boil. Simmer for 20–25 minutes until the sauce has thickened.
- 11 Taste and season if required.
- 12 Remove the chicken from the marinade, arrange on a tray and grill for 8–10 minutes, turning once during cooking.
- 13 Add the cooked chicken to the sauce and simmer for 2 minutes.
- 14 Serve in a clean, hot dish and garnish appropriately.

## **Savoury Rice**

**(4 portions)**

### **Ingredients**

Basmati rice	150 g
Green pepper	30 g (prepared weight)
Onion (peeled)	50 g (prepared weight)
Sunflower oil	15 ml
Hot chicken stock	300 ml
Butter	15 g
Seasoning	

### **Method**

- 1 Rinse the rice with cold water.
- 2 Cut the green pepper into small, even size pieces.
- 3 Finely chop the onion.
- 4 Heat the oil and sweat the onion for 5 minutes.
- 5 Add the washed rice and stir to coat with the oil.
- 6 Add the hot chicken stock and stir.
- 7 Bring to the boil, cover and cook on a low heat until all the stock has been absorbed and the rice is cooked. Avoid removing the lid for the first 8 minutes.
- 8 Remove from the heat, stir in the green pepper and fork in the butter.
- 9 Cover and leave to stand for 5 minutes.
- 10 Taste and season if required.
- 11 Serve in a clean, hot dish.

## **Mandarin Gateau**

**(4 portions)**

### **Ingredients**

Flour	50 g
Eggs	2 (medium)
Caster sugar	50 g
Canned mandarin oranges	75 g drained
Fresh whipping cream	200 ml
Icing sugar	10 ml
Vanilla essence	1.25 ml
Juice from the canned fruit	10 ml
Toasted coconut	30 g

Oven — 200 °C/Gas Mark 6

Where fan assisted ovens are used the temperature should be adjusted accordingly

### **Method**

- 1 Grease, line and grease 2 × 15 cm sandwich tins.
- 2 Sieve the flour.
- 3 Whisk the eggs and sugar until thick and creamy.
- 4 Re-sieve the flour on top of the egg mixture and carefully fold in.
- 5 Divide the mixture evenly between the two prepared tins.
- 6 Bake for approximately 15 minutes until golden brown and springy to the touch.
- 7 Allow to cool slightly in the tins, turn out onto a wire rack and remove the greaseproof paper.
- 8 Whisk the cream to soft peak then fold in the icing sugar and vanilla essence to give a piping consistency.
- 9 Carefully stir the mandarins into a third of the cream; this will be used to sandwich the sponges together. Reserve the remaining cream.
- 10 Sprinkle the juice evenly over the base of the sponges.
- 11 Sandwich the sponges together with the mandarin and cream mixture.
- 12 Spread a little of the remaining cream thinly round the side of the gateau and coat with the toasted coconut.
- 13 Spread a little of the reserved cream on top of the gateau.
- 14 Finish the gateau by piping the remaining cream to show 4 even portions.
- 15 Serve on a clean plate at room temperature.

*[END OF PRACTICAL ASSIGNMENT]*