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NATIONAL
QUALIFICATIONS
2012

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Candidate Instructions

Publication code: BB3583A



Practical assignment

Plan, prepare, cook and serve the following dishes:

- ◆ **Chilli and Garlic Mushrooms on Toast**
- ◆ **Savoury Beef Cannelloni**
- ◆ **Lemon and Caraway Roulade**

Each dish is for four portions and the dishes must be prepared, cooked and served within two hours 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 two hours 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 **15 marks** out of the **100 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.

Service details

On the service details page of the planning booklet you are required to give details of how you plan to serve your finished dishes, including the food service temperatures. You must provide details of the service dishes or plates that you will use and how you will present the food on the dishes or plates. The temperatures of the service dishes or plates must also be included. You should include details of any garnish or decoration that you plan to use. You can include diagrams.

Additional food order and equipment lists

You can complete these lists for personal use — they 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 two hours and 30 minutes. They should be served as follows:

Chilli and Garlic Mushrooms on Toast	Served two hours after the start time on 4 individual, clean, warm plates.
Savoury Beef Cannelloni	Served hot two hours and 15 minutes after the start time in the cooking dish.
Lemon and Caraway Roulade	Served two hours and 25 minutes after the start time on a clean plate at room temperature.

For example:

Start time	10.00 am
Chilli and Garlic Mushrooms on Toast served at	12 noon
Savoury Beef Cannelloni served at	12.15 pm
Lemon and Caraway Roulade served at	12.25 pm
Finish time	12.30 pm*

*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:

Area to be marked	Marks available
Planning:	
◆ plan of work	8 marks
◆ service details	7 marks
Working methods:	
◆ control of cookery processes	2 marks
Dishes produced:	
◆ Chilli and Garlic Mushrooms	18 marks
◆ Savoury Beef Cannelloni	31 marks
◆ Lemon and Caraway Roulade	26 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	5 marks
Total 100 marks	

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.

Chilli and Garlic Mushrooms on Toast (4 Portions)

Ingredients

Closed cap mushrooms	100 g
Red Chilli	5 ml (prepared volume)
Parsley	15 ml (prepared volume)
Garlic (peeled)	2 cloves
French stick	enough to cut 4 × 2 cm slices
Sunflower oil	20 ml
Butter	15 g
Seasoning	

Method

1. Wash, cut in half and slice the mushrooms.
2. Remove any seeds from the red chilli and finely dice.
3. Remove the stalks from the parsley and finely chop the leaves.
4. Crush the garlic.
5. Cut 4 × 2 cm slices from the French stick.
6. Toast both sides of the bread until golden brown.
7. Heat the oil and quickly sauté the mushrooms for 2 minutes and light golden in colour.
8. Add the garlic and chilli and cook for a further 2 minutes.
9. Add the butter and parsley; remove from the heat.
10. Taste and season if required.
11. Divide the mushrooms equally onto the 4 toasts.
12. Serve warm on 4 individual, clean, warm plates and garnish appropriately.

Savoury Beef Cannelloni

(4 Portions)

Ingredients

Carrot	75 g	(prepared weight)
Red pepper	50 g	(prepared weight)
Green pepper	50 g	(prepared weight)
Onion (peeled)	150 g	(prepared weight)
Garlic (peeled)	2 cloves	
Mature cheddar cheese	75 g	
Smoked back bacon	1 rasher	
Sunflower oil	30 ml	
Lean minced beef	200 g	
Tomato puree	20 ml	
Beef stock	300 ml	
Dried oregano	10 ml	
Canned chopped tomatoes	400 ml	
Passata	100 ml	
Sugar	Pinch	
Dried cannelloni tubes	12	
Seasoning		

Oil for greasing the ovenproof container

Oven: 180 °C/Gas Mark 4 Where fan assisted ovens are used the temperature should be adjusted accordingly.

Method

1. Peel and grate the carrot.
2. Cut the peppers into macedoine.
3. Finely dice the onion and finely chop the garlic.
4. Grate the cheddar cheese.
5. Cut the bacon into small even pieces.
6. Heat 15 ml of sunflower oil in a medium pan and sweat 50 g of the onion for 5 minutes.
7. Add the carrot and peppers and cook for a further 2 minutes. Remove from the pan and reserve until required.
8. Return the pan to the heat and when hot brown the mince. Drain off any excess fat.
9. Add the bacon and cook for a further 2 minutes.
10. Add the tomato puree and cook for 1 minute.
11. Return the reserved vegetables to the mince; add 150 ml of the beef stock and 2.5 ml of the oregano. Stir well and simmer uncovered until the liquid has evaporated.

12. Taste and season if required; remove from the heat.
13. Heat the remaining oil in another pan.
14. Sweat the remaining onion for 5 minutes until soft.
15. Add the garlic to the onion and continue to cook for 2 minutes.
16. Add the chopped tomatoes, passata, sugar, the remaining beef stock and oregano. Simmer for approximately 15 minutes. Allow to cool slightly.
17. Fill the cannelloni tubes evenly with the mince mixture and place in a single layer in a lightly oiled ovenproof container, 22 cm × 22 cm approximate.
18. Taste and season the tomato sauce if required. Pour over the filled cannelloni.
19. Sprinkle the cheese evenly over the tomato sauce.
20. Bake for approximately 20 – 25 minutes until the pasta is cooked.
21. Clean the dish and serve hot, in the cooking dish, garnished appropriately.

Lemon and Caraway Roulade

(4 Portions)

Ingredients

Caraway seeds	5 ml
Butter	25 g
Flour	75 g
Eggs	3 (medium)
Caster sugar	75 g
Lemon extract	1.25 ml
Fresh whipping cream	150 ml
Icing sugar	5 ml
Vanilla essence	1.25 ml
Lemon curd	75 g
Caster sugar	for dredging

Oven: 200 °C/Gas No 6 Where fan assisted ovens are used the temperature should be adjusted accordingly.

Method

1. Grease, line and grease a Swiss roll tin, (20 cm × 30 cm approximately).
2. Dry fry the caraway seeds for 1 – 2 minutes until the colour changes and they become fragrant. Leave to cool.
3. Melt the butter and remove from the heat.
4. Sieve the flour onto greaseproof paper.
5. Whisk the eggs and caster sugar until thick and creamy.
6. Re-sieve the flour on top of the egg mixture, sprinkle on the caraway seeds and carefully fold in.
7. Fold the melted butter and lemon extract into the sponge mixture.
8. Pour evenly into the prepared tin and bake for 8 – 10 minutes until golden brown and well risen.
9. Turn the sponge out onto lightly sugared greaseproof paper and trim the edges.
10. Cover with another piece of greaseproof paper, roll up immediately and leave to cool.
11. Whisk the cream to soft peak, fold in the icing sugar and vanilla essence to give a piping consistency.
12. Reserve one third of the cream for piping.
13. Carefully unroll the sponge, spread with the lemon curd and cover with the remaining whipped cream.
14. Carefully re-roll and pipe the reserved cream along the length of the roulade. Decorate appropriately.
15. Serve on a clean plate at room temperature.

[END OF PRACTICAL ASSIGNMENT]