Hospitality Practical Cookery Intermediate 2 Mark Record Sheet for the Practical Assignment

Area to be marked	Possible marks	Pupils' names							
Plan of work	15								
Cookery processes									
Grilling – preheat for toast	1								
Baking – sponges	1								
Total	**17**								
Chilli and Garlic Mushrooms on Toast									
Wash, cut in half and slice the mushrooms	1								
Chilli – finely dice	1								
Parsley – de-stalk and finely chop	1								
Sub total	3								
Colour of toast – golden brown on both sides pale/burnt	1 0								
Sub total	1								
Mushrooms sauted in hot oil	1								
Mushroom cooked for correct time	1								
Garlic and chilli cooked for correct time	1								
Butter and parsley added – removed from heat	1								
Tasting carried out	1								
Sub total	5								
4 clean, warm plates	1								
Plates identical according to planning booklet	1								
Garnish ─ with flair minimal inappropriate/no garnish	2 1 0								
Mushrooms divided equally	1								
Texture of toast ─ crust crisp, centre still soft	1								
Colour of mushrooms ─ light golden	1								
Flavour ─well flavoured under seasoned over seasoned/burnt/inedible	2 1 0								
Sub total	9								
Total	**18**								

Area to be marked	Possible marks	Pupils' names							
Savoury Beef Cannelloni									
Peel and grate the carrot	1								
Peppers cut macedoine– even uneven not macedoine	2 1 0								
Onion – finely diced	1								
Garlic – finely chopped	1								
Bacon – cut into small even pieces	1								
Sub total	6								
Onion added to hot oil	1								
Carrot and peppers cooked for correct time	1								
Vegetables reserved appropriately	1								
Mince evenly browned in a hot pan	1								
Mince drained	1								
Bacon cooked for the correct time	1								
Tomato puree added	1								
Addition of ingredients – step 11	1								
Tasting carried out	1								
Sub total	9								
Sweat onion (no colour)	1								
Addition of ingredients– step 16	1								
Sauce simmered correctly	1								
Consistency of sauce–correct thick/thin	1 0								
Tasting carried out	1								
Sub total	5								
Tubes filled correctly with minimal waste	1								
Tubes completely covered with the tomato sauce	1								
Cheese sprinkled evenly	1								
Sub total	3								
Served hot in the clean, hot ovenproof dish	1								
Even colour	1								
Garnish – appropriate inappropriate/no garnish	1 0								
Texture of pastsa – al dente undercooked/ overcooked	1 0								
Taste of tomato sauce – well flavoured under seasoned over seasoned/ inedible	2 1 0								
Taste of meat filling– well flavoured under seasoned over seasoned/ inedible	2 1 0								
Sub total	8								
Total	**31**								

Area to be marked	Possible marks	Pupils' names							
Lemon and Caraway Roulade									
Preparation of tin	1								
Dry fry the caraway seeds without burning	1								
Butter melted – correctly burnt/not melted	1 0								
Whisking of cream to soft peak	1								
Icing sugar and vanilla essence – folded in stirred in	1 0								
Cream reserved for piping	1								
Sub total	6								
Double sieving of flour	1								
Whisking of eggs and sugar until thick	1								
Folding of flour and caraway seeds – evenly unevenly stirred/overfolded	2 1 0								
Correct addition butter and lemon extract	1								
Evenly spread in tin	1								
Turned onto lightly sugared paper	1								
Trimmed	1								
Rolled with paper immediately	1								
Filled correctly	1								
Re-rolling	1								
Sub total	11								
Served on a clean plate at room temperature	1								
Appearance – round, tightly rolled with minimal cracks rolled with minimal cracks rolled with large cracks/not rolled	2 1 0								
Piping – neat and even uneven no piping	2 1 0								
Texture of sponge – light heavy	1 0								
Overall taste of roulade	1								
Decoration – with flair minimal no decoration	2 1 0								
Sub total	9								
Total	**26**								
Professional practice									
Observation of safety	3								
Observation of hygiene	5								
Total	**8**								
Overall total	**100**								

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