

FOR OFFICIAL USE

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Total Marks	
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X201/11

NATIONAL
QUALIFICATIONS

HOSPITALITY
PRACTICAL
COOKERY
INTERMEDIATE 2
Practical Assignment
Planning Booklet

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth

Day Month Year

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Scottish candidate number

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Date of assessment

Complete the planning sheets provided – the sheet for equipment will not be marked.

This booklet must be handed to your teacher/lecturer for marking.

This booklet must be retained by the centre. **Do not** return to SQA.

Publication Code: BB3583C



<i>Times</i>	<i>Sequence of tasks</i>

Service details

<i>Name of dish</i>	<i>Service details</i>

This page is for candidate use only and will not be marked.

Equipment list

Additional food order

Quantity	Ingredient

This page is for teacher/lecturer use only.

	<i>Marks available</i>	<i>Marks awarded</i>	<i>Teacher/lecturer comments</i>
Plan of work	8 marks		
Service details:			
Starter	3 marks		
Main course	2 marks		
Dessert	2 marks		

Signature of teacher/lecturer: _____ Date: _____

The mark awarded for planning (15 marks) should be added to the mark awarded for the practical work (85 marks) to give a total mark out of 100.