

X201 10

NATIONAL
QUALIFICATIONS
2013

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1

Practical Assignment

Centre Instructions

Publication code: BB3582B



Practical assignment

- ◆ Curried Carrot and Apple Soup with Melba Toast
- ◆ Fisherman's Lasagne

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

Please note that candidates are only permitted to practise the individual dishes once. The complete practical assignment must only be carried out once — on the day of the assessment. (If your centre is selected for verification, candidates may, in the event of late verification, have to carry out the assignment twice. If this is the case, you must submit the marks the candidates achieved for their initial assignment.)

The practical assignment involves:

- ◆ planning how the work will be carried out
- ◆ preparing, cooking and serving the dishes

Planning how the work will be carried out

Candidates must complete a plan of work to show how they 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, the date of which is at the centre's discretion. 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 must be made available to the candidate on the day of the practical assignment. If the centre is selected for verification, each candidate's original planning booklet must be made available to SQA's appointed External Verifier. Candidates must have a logical plan to be able to undertake the practical assignment.

Equipment list

This list can be completed by the candidates for their information only — it should **not** be marked.

Preparing, cooking and serving the dishes

During the practical assignment the candidates will follow their plans 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:

Curried Carrot and Apple Soup	Served hot one hour and 15 minutes after the start time in a clean, hot tureen or bowl.
Melba Toast	Served cool one hour and 15 minutes after the start time on a suitable clean, plate at room temperature.
Fisherman's Lasagne	Served hot one hour and 25 minutes after the start time in the cooking dish.

For example:

Start time	10.00 am
Curried Carrot and Apple Soup with Melba Toast to be served at	11.15 am
Fisherman's Lasagne to be served at	11.25 am
Finish time	11.30 am

If the candidates serve a dish more than five minutes early they can still be awarded marks under "Service" but marking must take place at the correct service time.

Time prompts can be given every 20 minutes, and five minutes before each service time.

If the candidates serve their dishes more than five minutes late, ie outwith the five minute tolerance allowed by SQA, no marks must be awarded under the heading "Service".

No marks are awarded for finished dishes served after the end of the assignment time, ie one hour and 30 minutes for Intermediate 1.

A teacher/lecturer must observe the candidates as they work. An External Verifier from SQA may also observe. The candidates must work throughout the practical assignment without any assistance from the teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Access to the practical area

Only the candidates who are carrying out the practical assignment, the teacher/lecturer who is assessing and SQA's appointed External Verifier (if applicable) should be allowed in the practical area.

Session conditions

All candidates must work under examination conditions. A maximum of eight candidates should be examined at any one time. For the purposes of a verification exercise, there should be a maximum of six candidates examined.

Completed dishes are to be presented by the candidates in an area set aside for this purpose — they must not be served on candidates' work tables. No additional materials/resources are required for the purposes of displaying the food.

Preparation allowed outwith the specified practical session

All equipment and foodstuffs must be supplied by the centre. Candidates must “set up” their personal work area with all the required cooking and serving equipment prior to the assignment starting. Weighing and measuring of foodstuffs can be carried out in advance. This is advisable in order to allow candidates the full allocation of time to prepare and present the dishes. Preparation of raw ingredients is only allowed where stated. Where garnishes are not stated in the recipe, they may be prepared by the candidates in advance.

Centres are required to have a supply of additional foodstuffs in case food or dishes are spoiled by candidates. Candidates must be encouraged to rectify mistakes, providing that time is available, and they must be marked accordingly.

Marking of the practical assignment

70 marks are allocated to planning, cooking and serving the dishes. Marks have to be awarded for attainment. Candidates should be marked as follows:

Area to be marked	Marks available
Planning:	
◆ plan of work	5 marks
Working methods:	
◆ control of cookery processes	3 marks
Dishes produced:	
◆ Curried Carrot and Apple Soup with Melba Toast	29 marks
◆ Fisherman’s Lasagne	26 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	4 marks
Total	70 marks

Centres are provided with a marking sheet which is to be used to record the candidates’ marks. If selected for verification a separate sheet, the Verification Marking Sheet, must be completed. Centres must record the marks of the candidates that have been identified as the sample for external verification on this sheet. If your centre is selected for external verification, please ensure that this is carried out before you assess the remainder of your cohort. This will ensure you are marking to the national standard.

Allocation of marks

Planning

◆ **Plan of work** **5 marks**

If the candidate's plan is correct and they have received no assistance, full marks should be awarded. Marks should be awarded according to the level of assistance given and any omissions from the plan that may have been identified.

Working methods

◆ **Control of cookery processes** **3 marks**

Candidates must show an awareness of the importance of controlling all cookery processes involved in the production of the dishes. This would include monitoring the processes and reacting appropriately to circumstances as they occur.

Baking	1 mark
Grilling — preheated	1 mark
Simmering soup	1 mark

Professional practice

◆ **Observation of safety** **3 marks**

Candidates must demonstrate an appreciation of safety throughout the practical assignment and must be marked accordingly, eg chopping boards should be secured, cookers and knives should be used safely.

◆ **Observation of hygiene** **4 marks**

Candidates must demonstrate an appreciation of kitchen and personal hygiene practices throughout the practical assignment and must be marked accordingly.

Candidates are required to adopt a "clean as you go" method of work in order to comply with relevant health, safety and food hygiene requirements. Suitable protective clothing must be worn and jewellery removed. If this does not happen, they must be marked accordingly.

Dishes produced

The following pages list the recipes and marking criteria to be observed during the practical assignment. These criteria are in addition to those provided above.

Please note, if you have any questions relating to this assignment or if any of your candidates have a requirement to use alternative ingredients, contact Graeme Findlay by e-mail (graeme.findlay@sqa.org.uk) or telephone on 0845 213 5492.

Assessment arrangements

SQA's policy on assessment arrangements for candidates with additional support needs allows for adjustments to be made to the practical assignment if candidates are placed at a substantial disadvantage.

We must consider jointly the individual needs of these candidates in carrying out this practical assignment, therefore any proposed adjustments/changes to the practical assignment must be referred to SQA in advance.

Please contact the Assessment Arrangements team by e-mail (aarequests@sqa.org.uk) or by telephone on 0345 213 6890.

Curried Carrot and Apple Soup (4 portions)

Ingredients

Lentils	75 g
Carrot (peeled)	200 g (prepared weight)
Onion (peeled)	100 g (prepared weight)
Cooking apple	75 g (prepared weight)
Sunflower oil	15 ml
Medium curry powder	10 ml
Hot ham stock	750 ml
Fresh flat leaf parsley (washed)	5 ml (prepared volume)
Seasoning	

Method

- 1 Wash the lentils and allow to drain.
- 2 Chop the carrot into even sized pieces.
- 3 Chop the onion.
- 4 Peel, core and chop the apple.
- 5 Heat the oil in a large pan.
- 6 Add the onion, cover and sweat for 2 minutes.
- 7 Add the curry powder and stir to coat the onion, cook for 1 minute.
- 8 Remove the pan from the heat.
- 9 Add the lentils, carrot, apple and hot stock to the pan.
- 10 Bring to the boil, reduce the heat and simmer for 30 minutes.
- 11 Finely chop the parsley and reserve for garnish.
- 12 Cool the soup slightly and puree until smooth.
- 13 Reheat the soup and adjust the consistency if required.
- 14 Taste and season if necessary.
- 15 Serve hot in a clean, hot tureen or bowl.
- 16 Garnish with the reserved parsley.

Fisherman's Lasagne

(4 portions)

Ingredients

Courgette	75 g (prepared weight)
Garlic (peeled)	10 ml(prepared weight)
Onion (peeled)	100 g (prepared weight)
Sunflower oil	15 ml
Canned chopped tomatoes	400 ml(including liquid)
Passata	100 ml
Sugar	5 ml
Vegetable stock	100 ml
Red Pepper	50 g (prepared weight)
Broccoli florets	50 g (prepared weight)
White cheddar cheese	100 g
Green pesto	30 g
Canned sweetcorn	50 g (drained weight)
Canned tuna fish	150 g (drained weight)
Lasagne sheets	5 – 6
Seasoning	

Oven — 200 °C/Gas Mark 6

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

Method

- 1 Wash, dry and grate the courgette.
- 2 Finely chop the garlic.
- 3 Finely chop the onion.
- 4 Heat the oil in a large pan.
- 5 Add the garlic and onion, cover and sweat for 3 minutes.
- 6 Remove from the heat; add the courgette, chopped tomatoes, passata, sugar and the stock to the pan.
- 7 Bring to the boil; reduce the heat and simmer for 10 minutes.
- 8 Chop the red pepper into small even sized pieces.
- 9 Cut the broccoli into bite-sized florets.
- 10 Grate the cheese and reserve.
- 11 Remove the sauce from the heat, add the pesto, stir and taste for seasoning.
- 12 Adjust seasoning if required.
- 13 Spread a thin layer of the tomato sauce on the bottom of an ovenproof dish, 22 cm × 22 cm approximately.
- 14 Add the red pepper, broccoli, sweetcorn and tuna fish to the remaining tomato sauce.
- 15 Place a layer of lasagne on top of the tomato sauce in the ovenproof dish.
- 16 Spread half of the tuna mixture evenly on top of the lasagne.
- 17 Cover with the remaining lasagne sheets.
- 18 Spread the remaining tuna mixture over the lasagne.
- 19 Cover with the grated cheese and bake for 30 – 35 minutes.
- 20 Clean the dish and serve hot, garnished appropriately.

Fisherman's Lasagne Marking Scheme

Preparation of Ingredients

Wash and dry the courgette	1
Courgette — grated	1
Garlic — finely chop	1
Onion — finely chop	1
Pepper — small even sized pieces	1
Broccoli — bite sized pieces	1
Cheese — grated	1

7 marks

Cooking of sauce

Sweat onion and garlic — no colour/lid on — with colour/no lid	1 0
Correct addition of ingredients — step 6	1
Bring to boil and simmer for correct time	1
Remove pan from heat	1
Addition of pesto	1
Taste for seasoning	1
Thin layer of tomato sauce spread in dish	1
Correct addition of ingredients at step 14	1
Correct layering of pasta and tuna mixture — steps 15 to 18	1
Cover with grated cheese	1
Bake for correct time	1

11 marks

Service

Clean, hot dish	1
Lasagne garnished — appropriately — no garnish/inappropriate	1 0
Appearance	1
Taste of lasagne — well flavoured — under seasoned — over seasoned/inedible	2 1 0
Texture of pasta — correct — over/under cooked	1 0
Consistency of lasagne — correct — slightly runny/slightly dry — watery/very dry	2 1 0

8 marks

Total

26 marks

[END OF PRACTICAL ASSIGNMENT]