

# **X201 11**

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NATIONAL  
QUALIFICATIONS  
2013

HOSPITALITY  
PRACTICAL COOKERY  
INTERMEDIATE 2  
Practical Assignment

Centre Instructions

Publication code: BB3583B



## Practical assignment

- ◆ Spiced Tomato and Coconut Soup
- ◆ Sweet and Sour Chicken with Fried Rice
- ◆ Pear and Ginger Tart

Each dish is for four portions and the dishes must be prepared, cooked and served within two hours 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 their 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 assignments.)**

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 two hours 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 **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 tasks grouped together
- ◆ 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 the SQA appointed External Verifier. Candidates must have a logical plan to be able to undertake the practical assignment.

### Service details

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

### Additional food order and equipment lists

These lists will be completed by the candidates for their information only — they 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 two hours and 30 minutes. They should be served as follows:

<b>Spiced Tomato and Coconut Soup</b>	Served hot two hours after the start time in a clean, hot tureen or bowl.
<b>Sweet and Sour Chicken</b>	Served hot two hours and 15 minutes after the start time in a clean, hot dish.
<b>Fried Rice</b>	Served hot two hours and 15 minutes after the start time in a clean, hot dish.
<b>Pear and Ginger Tart</b>	Served at room temperature two hours and 25 minutes after the start time on 4 individual clean plates.

For example:

Start time	10.00 am
<b>Spiced Tomato and Coconut Soup</b> served at	12 noon
<b>Sweet and Sour Chicken with Fried Rice</b> served at	12.15 pm
<b>Pear and Ginger Tart</b> served at	12.25 pm
Finish time	12.30 pm

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 30 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 two hours and 30 minutes for Intermediate 2.

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 the SQA 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

100 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	8 marks
◆ service details	7 marks
Working methods:	
◆ control of cookery processes	6 marks
Dishes produced:	
◆ Spiced Tomato and Coconut Soup	17 marks
◆ Sweet and Sour Chicken with Fried Rice	32 marks
◆ Pear and Ginger Tart	21 marks
Professional practice:	
◆ observation of safety	4 marks
◆ observation of hygiene	5 marks
<b>Total 100 marks</b>	

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 Exercise 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** **8 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.

◆ **Service details** **7 marks**

Candidates must provide details of the service dishes or plates that they will use, how they will present the food on the dishes or plates and garnish or decoration that they plan to use. Marks should be awarded taking into account the type of detail given to describe how the candidate will serve their dishes.

### **Working methods**

◆ **Control of cookery processes** **6 marks**

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

Simmering soup	1 mark
Boiling rice	1 mark
Stewing chicken	1 mark
Stir frying rice	1 mark
Baking pastry	1 mark
Baking sponge	1 mark

### **Professional practice**

◆ **Observation of safety** **4 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** **5 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](mailto:Graeme.Findlay@sqa.org.uk)) or by telephone on 0845 213 5492.**

### **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 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 email ([aarequests@sqa.org.uk](mailto:aarequests@sqa.org.uk)) or by telephone on 0345 213 6890.

## **Spiced Tomato and Coconut Soup**

**(4 Portions)**

### **Ingredients**

Dried cumin seeds	1·25 ml
Sunflower oil	25 ml
Onion (peeled)	100 g (prepared weight)
Garlic (peeled)	15 ml (prepared volume)
Creamed coconut (block)	75 g
Ground turmeric	5 ml
Ground cumin	5 ml
Dried crushed chillies	1·25 ml
Dried bay leaf	1
Tomato puree	45 ml
Canned chopped tomatoes in juice	400 ml
Ham stock	650 ml
Sugar	1·25 ml
Seasoning	

### **Method**

1. Dry fry the cumin seeds for 1–2 minutes until the colour changes and they become fragrant.
2. Remove from the heat, add to 5 ml of the oil and allow to infuse.
3. Dice the onion and finely chop the garlic.
4. Roughly chop the creamed coconut.
5. Heat the remaining sunflower oil in a large pot, add the onion and garlic, cover and sweat until soft and transparent.
6. Add the turmeric and ground cumin to the pot and stir to coat the onions.
7. Add the chillies and bay leaf, cover and cook gently for 4 minutes.
8. Add the tomato puree and continue to cook gently for 1 minute.
9. Add the chopped tomatoes, stock, creamed coconut and sugar. Bring to the boil, cover and simmer for 20 minutes.
10. Remove the soup from the heat and allow to cool slightly.
11. Remove the bay leaf.
12. Puree the soup until smooth.
13. Reheat the soup in a clean pot, adjust the consistency if necessary and season to taste.
14. Serve the soup hot in a clean, hot tureen or bowl, drizzled with the reserved cumin seed oil.

## Spiced Tomato and Coconut Soup marking scheme

### Preparation of Ingredients

Fry cumin seeds without burning	1
Infuse seeds in oil	1
Garlic – finely chopped	1
roughly chopped	0

**3 marks**

### Cooking of Soup

Sweat onion and garlic, lid on, no colour	1
Chillies and bay leaf covered and cooked for correct time	1
Tomato puree cooked gently	1
All ingredients added – step 9	1
Soup cooked for correct time	1
Bay leaf removed	1
Soup removed from heat before being pureed	1
Taste for seasoning	1

**8 marks**

### Service

Served in a clean, hot tureen/bowl	1
Drizzled with cumin seed oil	1
Soup served hot	1
Consistency – smooth/correct consistency	1
lumpy/too thick/too thin	0
Flavour – well flavoured	2
under seasoned	1
over seasoned/inedible	0

**6 marks**

**Total**

**17 marks**

## **Sweet and Sour Chicken**

**(4 Portions)**

### **Ingredients**

Carrot (peeled)	50 g	(prepared weight)
Green pepper	50 g	(prepared weight)
Onion (peeled)	75 g	(prepared weight)
Cornflour	15 ml	
Water	150 ml	
Skinless chicken breast	250 g	
Sunflower oil	15 ml	
Demerara sugar	15 ml	
Pineapple juice	150 ml	
White malt vinegar	30 ml	
Soy sauce	30 ml	
Canned pineapple pieces	50 g	(drained weight)
Seasoning		

### **Method**

1. Cut the carrot into jardinière.
2. Cut the pepper into 3 mm wide strips.
3. Slice the onion thinly.
4. Blend the cornflour with 15 ml of the water.
5. Cut the chicken into bite-sized pieces.
6. Heat the oil in a saucepan and seal the chicken.
7. Add the onion and carrot and cook for 2 minutes.
8. Add the sugar, pineapple juice, vinegar, soy sauce and the remaining water.
9. Bring to the boil. Reduce the heat and simmer, covered, for 15 minutes.
10. Add the green pepper and pineapple pieces and simmer for a further 3 minutes.
11. Stir the blended cornflour into the chicken. Cook for 1 minute to give a coating consistency.
12. Taste and adjust seasoning if required.
13. Serve hot in a clean, hot dish garnished appropriately.

## Sweet and Sour Chicken marking scheme

### Preparation of Ingredients

Carrot – jardinière	1
not jardinière	0
Pepper – cut into strips correct width	1
Onion – thinly sliced	1
Blending cornflour	1
Chicken – cut into bite-sized pieces	1
too big/too small	0

**5 marks**

### Cooking of Chicken

Chicken sealed evenly in hot pan	1
Onion and carrot cooked	1
Addition of pepper/pineapple at correct time	1
Addition of blended cornflour – stirred in	1
Taste for seasoning	1

**5 marks**

### Service

Chicken served hot in a clean, hot dish	1
Garnished	1
Consistency of sauce – coating/smooth	2
thin/smooth	1
thick/lumpy	0
Flavour – well flavoured	2
under seasoned	1
over seasoned/inedible/burnt	0
Texture of carrot	1
Texture of pepper	1

**8 marks**

**Total**

**18 marks**

## **Fried Rice**

**(4 Portions)**

### **Ingredients**

Frozen peas	50 g
Basmati rice	150 g
Egg	1
Spring onion	30 ml (prepared volume)
Sunflower oil	30 ml
Soy sauce	5 ml
Seasoning	

### **Method**

1. Blanch the peas for 2 minutes and refresh under cold water.
2. Wash the rice.
3. Boil the rice in boiling, salted water until cooked.
4. Drain and refresh under cold water. Drain well, removing as much water as possible.
5. Beat the egg.
6. Slice the spring onions.
7. Heat the oil in a wok or frying pan.
8. Add the cooked rice and peas, stir fry until rice is piping hot.
9. Add the spring onion and egg. Mix until the egg is cooked.
10. Add the soy sauce and mix thoroughly.
11. Taste and season as required.
12. Serve hot in a clean, hot dish garnished appropriately.



## **Pear and Ginger Tart**

**(4 Portions)**

### **Ingredients**

Flour	125 g
Butter	35 g
Caster sugar	5 ml
Water	15 ml approximately
Canned pear	½
Egg	1
Baking powder	1.25 ml
Ground ginger	5 ml
Soft margarine	50 g
Light brown sugar	50 g
Ginger preserve	15 ml
Warmed apricot glaze	15 ml

15 cm plain flan ring

Oven: Pastry 200 °C/Gas Mark 6 Where fan assisted ovens are used the  
Sponge 180 °C/Gas Mark 4 temperature should be adjusted accordingly.

### **Method**

1. Sieve 75 g of the flour into a large bowl.
2. Rub in the butter until the mixture resembles breadcrumbs. Stir in the caster sugar.
3. Add enough water and mix to make a smooth pastry.
4. Knead and roll the pastry, line the flan ring and leave to rest.
5. Trim and bake blind.
6. Cut the pear into 8 equal slices and reserve.
7. Beat the egg.
8. Double sieve the remaining flour, baking powder and ground ginger together.
9. Cream the margarine and light brown sugar.
10. Gradually add the egg and flour mixture alternately, mixing well between each addition.
11. Spread the ginger preserve over the base of the pastry.
12. Spread the sponge mixture over the preserve.
13. Bake for 10–12 minutes, remove from the oven and arrange the pear on top of the sponge.
14. Return to the oven and continue baking until the sponge is golden and springy to the touch.
15. Immediately brush with the apricot glaze and remove the flan ring.
16. Serve at room temperature on 4 individual, clean plates and decorate appropriately.

## **Pear and Ginger Tart marking scheme**

### **Pastry**

Rub-in to resemble breadcrumbs over/under rubbed	1 0
Consistency – smooth dry/sticky/lumpy	1 0
Rolling to correct size with minimal waste	1
Lining of flan ring – no cracks or folds folds/patched pastry case	1 0
Pastry rested	1
Pastry trimmed after resting	1

**6 marks**

### **Filling**

Pear cut into 8 equal slices	1
Double sieve flour, baking powder, ginger together	1
Cream margarine and sugar	1
Correct addition of egg and flour mixture	1
Spread preserve evenly over baked pastry	1
Pear arranged at correct time	1
Glazed when warm	1

**7 marks**

### **Service**

Served at room temperature on 4 clean plates	1
Plates identical to planning booklet	1
Portion size even and identical	1
Decoration – with flair	2
appropriate/minimal	1
no decoration/inappropriate	0
Texture of pastry — crisp	1
hard/soft	0
Texture of sponge — light	1
heavy	0
Taste	1

**8 marks**

**Total**

**21 marks**

*[END OF PRACTICAL ASSIGNMENT]*