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									
Simmering soup	1								
Boiling rice	1								
Stewing chicken	1								
Stir frying rice	1								
Baking pastry	1								
Baking sponge	1								
Total	**21**								
Spiced Tomato and Coconut Soup									
Fry cumin seeds without burning	1								
Infuse seeds in oil	1								
Garlic – finely chopped roughly chopped	1 0								
Sub total	3								
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								
Sub total	8								
Served in a clean, hot tureen/bowl	1								
Drizzled with cumin seed oil	1								
Soup served hot	1								
Consistency – smooth/correct consistency lumpy/too thick/too thin	1 0								
Flavour –well flavoured under seasoned over seasoned//inedible	2 1 0								
Sub total	6								
Total	**17**								

Area to be marked	Possible marks	Pupils' names							
Sweet and Sour Chicken									
Carrot – jardinière not jardinière	1 0								
Pepper – cut into strips correct width	1								
Onion – thinly sliced	1								
Blending cornflour	1								
Chicken – cut into bite-sized pieces too big/too small	1 0								
Sub total	5								
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								
Sub total	5								
Chicken served hot in a clean, hot dish	1								
Garnished	1								
Consistency of sauce – coating/smooth thin/smooth thick/lumpy	2 1 0								
Flavour –well flavoured under seasoned over seasoned//inedible	2 1 0								
Texture of carrot	1								
Texture of pepper	1								
Sub total	8								
Total	**18**								
Fried Rice									
Blanch peas	1								
Wash rice	1								
Refresh rice	1								
Slice spring onions	1								
Rice re-heated to piping hot	1								
Addition of spring onion and beaten egg at correct time	1								
Addition of soy sauce	1								
Tasting carried out	1								
Sub total	**8**								
Served hot in the clean hot dish	1								
Appropriate garnished	1								
Appearance – grains separate sticky/lumpy	1 0								
Taste of rice –well flavoured under seasoned over seasoned/inedible/burnt	2 1 0								
Texture of rice –tender under/over cooked	1 0								
Sub total	**6**								
Total	**14**								

Area to be marked	Possible marks	Pupils' names							
Pear and Ginger Tart									
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								
Sub total	6								
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								
Sub total	7								
Served at room temperature on 4 clean plates	1								
Plates identical to planning booklet	1								
Portion size even and identical	1								
Decoration – with flair appropriate/minimal no decoration/inappropriate	2 1 0								
Texture of pastry – crisp hard/soft	1 0								
Texture of sponge – light heavy	1 0								
Taste	1								
Sub total	8								
Total	**21**								
Professional practice									
Observation of safety	4								
Observation of hygiene	5								
Total	**9**								
Overall total	**100**								

Publication Code: BB3583E