

X201 10

NATIONAL
QUALIFICATIONS
2014

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1

Practical Assignment

Candidate Instructions

Publication code: BB3582A



Practical assignment

- ◆ **Pasta Bolognese**
- ◆ **Lemon Roulade**

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

Please note that you are only permitted to practise the individual dishes once prior to carrying out the practical assignment. The complete practical assignment must only be carried out on the day of your assessment.

The practical assignment involves:

- ◆ planning how you will carry out the work
- ◆ preparing, cooking and serving the dishes

The following guidelines will help you when planning and carrying out the practical assignment.

Planning how you will carry out the work

You must complete a plan of work to show how you 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; you will be informed of the date of your practical assignment by your teacher/lecturer. 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 will be made available to you on the day of your practical assignment. You must have a logical plan to be able to undertake the practical assignment.

Equipment list

You can complete this list for personal use — it will **not** be marked.

Preparing, cooking and serving the dishes

During the practical assignment you will follow your plan 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:

Pasta Bolognese	Served hot one hour and 15 minutes after the start time in a clean warm dish.
Lemon Roulade	Served one hour and 25 minutes after the start time on a clean plate at room temperature.

For example:

Start time	10.00 am
Pasta Bolognese to be served at	11.15 am
Lemon Roulade to be served at	11.25 am
Finish time	11.30 am*

*No marks will be awarded for work carried out after the assignment finish time.

Your teacher/lecturer will observe you as you work. An External Verifier from SQA may also observe. You must work throughout the practical assignment without any assistance from your teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Your practical assignment will 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:	
◆ Pasta Bolognese	29 marks
◆ Lemon Roulade	26 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	4 marks

Total 70 marks

Assessment arrangements

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

If you have any questions relating to this, or if you believe you need help or support to carry out this assignment, please ask your teacher/lecturer.

Pasta Bolognese

(4 portions)

Ingredients

Celery	75 g (prepared weight)
Carrot (peeled)	75 g (prepared weight)
Garlic (peeled)	15 ml (prepared volume)
Onion (peeled)	100 g (prepared weight)
Minced beef	200 g
Tomato puree	20 ml
Tinned chopped tomatoes	200 ml including juice
Beef stock	100 ml
Dried mixed herbs	10 ml
Pasta shapes	200 g
Cheddar cheese	25 g
Seasoning	

Method

- 1 Wash the celery.
- 2 Cut the celery and carrot into small even sized pieces.
- 3 Finely chop the garlic and onion.
- 4 Heat a pan, add the mince and brown.
- 5 Add the onion and garlic and cook for a further 2 – 3 minutes.
- 6 Add the tomato puree and cook for 1 minute.
- 7 Add the carrot, celery, chopped tomatoes, beef stock and dried mixed herbs.
- 8 Bring to the boil, reduce the heat and simmer for 30 minutes.
- 9 Add the pasta shapes to a pot of boiling, salted water.
- 10 Bring back to the boil and simmer until al dente.
- 11 Drain well.
- 12 Grate the cheese and reserve appropriately.
- 13 Adjust the consistency of the sauce if required.
- 14 Taste the sauce and season if required.
- 15 Add the pasta shapes to the sauce, mix well, and reheat.
- 16 Serve in a clean, warm dish.
- 17 Sprinkle evenly with the grated cheese.
- 18 Garnish appropriately.

Lemon Roulade

(4 portions)

Ingredients

Flour	75 g
Eggs	3 (medium)
Caster sugar	75 g
Caster sugar	for dredging
Lemon extract	1.25 ml
Fresh whipping cream	150 ml
Vanilla essence	1.25 ml
Icing sugar	5 ml
Lemon curd	75 g
Icing sugar	for dusting

Oven — 200 °C/Gas Mark 6

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

Method

- 1 Grease, line and grease a Swiss roll tin (20cm x 30cm approximately).
- 2 Sieve the flour onto greaseproof paper.
- 3 Whisk the eggs, 75g of caster sugar and the lemon extract until thick and creamy.
- 4 Re-sieve the flour on top of the mixture and carefully fold in.
- 5 Pour the mixture into the prepared tin and spread evenly.
- 6 Bake for 8 – 10 minutes until golden brown and well risen.
- 7 Turn the sponge onto sugared greaseproof paper and carefully remove the paper.
- 8 Cool for 1 – 2 minutes then trim the edges.
- 9 Cover with another piece of greaseproof paper, roll up immediately and leave to cool.
- 10 Whisk the cream, vanilla essence and 5ml of icing sugar to piping consistency.
- 11 Reserve enough whipped cream for piping.
- 12 Carefully unroll the sponge, spread evenly with the lemon curd and cover with the remaining whipped cream.
- 13 Carefully re-roll the sponge.
- 14 Pipe the reserved cream on top of the roulade to show 4 even sized portions.
- 15 Dust the roulade with icing sugar.
- 16 Serve on a clean plate at room temperature.

[END OF PRACTICAL ASSIGNMENT]