

X201 10

NATIONAL
QUALIFICATIONS
2014

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1

Practical Assignment

Centre Instructions

Publication code: BB3582B



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 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:

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

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:	
◆ Pasta Bolognese	29 marks
◆ Lemon Roulade	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.

Stewing	1 mark
Boiling	1 mark
Baking	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 and cookers/ 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).

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.

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.

Pasta Bolognese Marking Scheme

Preparation of Ingredients

Wash celery	1
Celery – small even sized pieces	1
large/uneven	0
Carrot – small even sized pieces	1
large/uneven	0
Garlic – finely chopped	1
large/not chopped	0
Onion – finely chopped	1
large/not chopped	0
Weighing of all vegetables after preparation	1
Cheese – grated	1

7 marks

Preparation of Sauce

Mince added to a hot pan	1
Browning mince – even	1
uneven/not browned/burnt	0
Cook onion and garlic for correct time	1
Cook tomato puree	1
Addition of ingredients – step 7	1
Simmer for correct time	1
Taste for seasoning	1

7 marks

Preparation of Pasta

Pasta added to boiling, salted water	1
Water returned to the boil	1
Testing pasta for readiness	1
Draining of pasta	1
Pasta added to sauce	1

5 marks

Service

Served hot in a clean, warm dish	1
Cheese – sprinkled evenly	1
unevenly/no cheese	0
Garnish – appropriate	1
no garnish/innappropriate	0
Appearance	1
Taste of sauce – well flavoured	2
under seasoned	1
over seasoned/inedible	0
Texture of carrot – tender	1
under/over cooked	0
Consistency of sauce – correct	2
slightly runny/slightly dry	1
watery/very dry	0
Texture of pasta – al dente	1
over/under cooked	0

10 marks

Total

29 marks

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.

Lemon Roulade Marking Scheme

Preparation of Ingredients

Preparation of tin	1
Whisking of cream to piping consistency – stage 10	1
Cream reserved for piping	1

3 marks

Preparation and assembly of sponge

Double sieving of flour	1
Whisking of eggs, sugar and extract until thick and creamy	1
Folding of flour – evenly	2
unevenly	1
stirred/overfolded	0
Mixture spread evenly in tin	1
Turned onto sugared greaseproof paper	1
Paper removed without breaking sponge	1
Cooled before trimming	1
Trimmed with minimal waste	2
excessively trimmed	1
not trimmed	0
Rolled with paper	1
Lemon curd spread evenly	1
Cream spread evenly on lemon curd	1
Re-rolling	1
Piping – neat and even	2
uneven	1
no piping	0
Icing sugar – dusted	1
coated/no icing sugar	0

17 marks

Service

Served on a clean plate at room temperature	1
Appearance – round, tightly rolled	2
rolled with minimal cracks	1
rolled with large cracks/not rolled	0
Piping – to show 4 even portions	1
uneven portions/no portions shown	0
Texture of sponge – light	1
heavy	0
Overall taste of roulade	1

6 marks

Total

26 marks

[END OF PRACTICAL ASSIGNMENT]