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NATIONAL
QUALIFICATIONS
2014

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Candidate Instructions

Publication code: BB3583A



Practical assignment

Plan, prepare, cook and serve the following dishes:

- ◆ **Haggis and Turnip Parcels**
- ◆ **Keema Curry and Parathas**
- ◆ **Chocolate and Orange Cheesecake**

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

Service details

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

Additional food order and equipment lists

You can complete these lists for personal use — they 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 two hours and 30 minutes. They should be served as follows:

Haggis and Turnip Parcels	Served warm two hours after the start time on 4 individual, clean, warm plates.
Keema Curry	Served hot two hours and 15 minutes after the start time in a clean, warm serving dish.
Parathas	Served warm two hours and 15 minutes after the start time on a clean, warm dish.
Chocolate and Orange Cheesecake	Served chilled two hours and 25 minutes after the start time on a clean plate at room temperature.

For example:

Start time	10.00 am
Haggis and Turnip Parcels served at	12 noon
Keema Curry and Parathas served at	12.15 pm
Chocolate and Orange Cheesecake served at	12.25 pm
Finish time	12.30 pm*

*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	8 marks
◆ service details	7 marks
Working methods:	
◆ control of cookery processes	3 marks
Dishes produced:	
◆ Haggis and Turnip Parcels	17 marks
◆ Keema Curry and Parathas	31 marks
◆ Chocolate and Orange Cheesecake	26 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	5 marks
Total 100 marks	

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 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.

Haggis and Turnip Parcels

(4 Portions)

Ingredients

Turnip (peeled)	50 g (prepared weight)
Haggis	75 g
Butter	20 g
Filo Pastry	2 sheets (approximately)

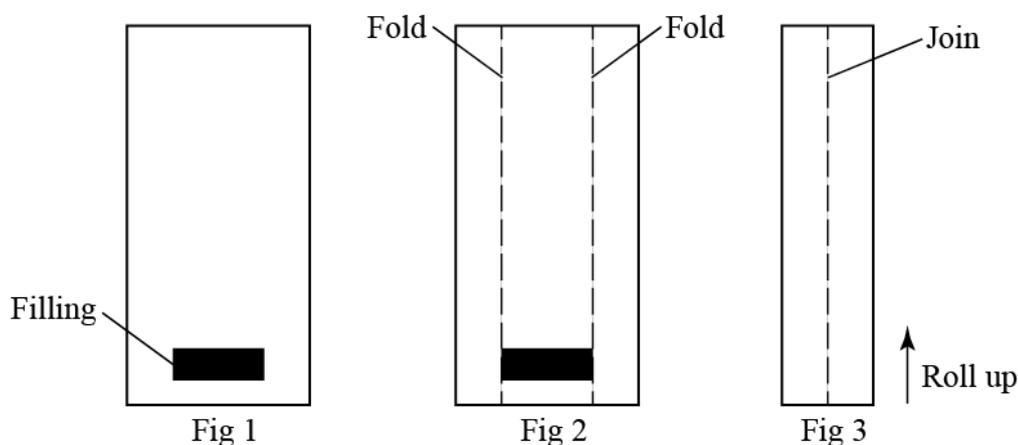
Oven: 200 °C/Gas No 6

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

Method

1. Cut the turnip into brunoise.
2. Break up the haggis in a small bowl.
3. Mix the haggis and turnip together.
4. Melt the butter.
5. Cut the pastry into 8 rectangles, 12cm by 25cm.
6. Divide the haggis mixture into 8 equal sized portions.

* Please see the diagram below for steps 7 to 9



7. Place one portion of the filling on one rectangle of pastry. (figure 1)
8. Fold both long edges into the centre, covering the filling. (figure 2)
9. Brush along the length of the pastry with the melted butter and roll up. (figure 3)
10. Repeat steps 7 to 9 with the remaining prepared pastry.
11. Brush with melted butter and bake for 15 – 20 minutes until the pastry is golden brown.
12. Serve warm on 4 clean, warm plates garnished appropriately.

Keema Curry

(4 Portions)

Ingredients

Red pepper (washed)	30 g	(prepared weight)
Carrot (peeled)	75 g	(prepared weight)
Celery (washed)	30 g	(prepared weight)
Fresh root ginger (peeled)	5 ml	(prepared volume)
Fresh garlic cloves (peeled)	15 ml	(prepared volume)
Onion (peeled)	150 g	(prepared weight)
Minced beef	250 g	
Cumin seeds	5 ml	
Ground coriander	5 ml	
Mild chilli powder	5 ml	
Garam masala	5 ml	
Turmeric	2.5 ml	
Tomato puree	30 ml	
Beef stock	400 ml	
Frozen peas	100 g	
Fresh coriander (washed)	15 ml	(prepared volume)
Seasoning		
Natural yoghurt	15 ml	

Method

1. Cut the red pepper into small even sized pieces and reserve until required.
2. Grate the carrot.
3. Chop the celery into small even sized pieces.
4. Finely chop the ginger, garlic and onion.
5. Brown the mince in a hot pan.
6. Stir in all the spices and cook for 1 minute, stirring continuously.
7. Add the carrot, celery, ginger, garlic and onion to the pan and cook for a further 2 – 3 minutes with the lid on.
8. Stir in the tomato puree, cook for 1 minute and then add the stock.
9. Bring to the boil. Reduce the heat and simmer, for 30 minutes.
10. Add the reserved red pepper and the peas to the curry and continue to cook for 5 minutes.
11. Roughly chop the fresh coriander for garnish.
12. Adjust the consistency if necessary.
13. Taste and season if required.
14. Serve hot in a clean, warm serving dish garnished with the natural yoghurt and fresh coriander.

Parathas

(4 Portions)

Ingredients

Self raising wholemeal flour	75 g
Salt	pinch
Ground coriander	2.5 ml
Warm water	50 ml (approximately)
Sunflower oil	5 ml
Sunflower oil	for frying

Method

1. Mix the flour, salt, ground coriander, water and the 5 ml oil together to make a soft dough.
2. Knead for 2 minutes.
3. Place in a bowl, cover and leave to rest at room temperature for at least 30 minutes.
4. Divide the mixture into 4 equal pieces and roll each piece out to an oval shape approximately 15cm long.
5. Heat a frying pan.
6. Brush both sides of the parathas with a little oil.
7. Fry the parathas on both sides until cooked.
8. Serve warm on a clean, warm dish.

Chocolate and Orange Cheesecake

(4 Portions)

Ingredients

Chocolate digestive biscuits	100 g
Butter	40 g
Small orange (washed)	1
Dark chocolate (suitable for cooking)	75 g
Fresh whipping cream	150 ml
Low fat cream cheese	100 g
Caster sugar	20 g
Orange extract	1.25 ml

15cm flan ring

Method

1. Finely crush the biscuits.
2. Melt the butter and mix with the biscuit crumbs.
3. Press the mixture evenly into the flan ring and chill.
4. Grate the rind of the orange.
5. Peel the orange and segment to give 4 segments for decoration.
6. Squeeze the juice from the remaining orange and reserve 15 ml.
7. Melt the chocolate.
8. Whisk the cream until it is soft peak consistency and reserve appropriately.
9. Beat the cream cheese, sugar, rind, reserved juice and orange extract together with a wooden spoon.
10. Beat the melted chocolate into the cream cheese mixture.
11. Fold $\frac{3}{4}$ of the whipped cream into the chocolate mixture.
12. Spread the mixture over the biscuit base and chill.
13. Remove the flan ring carefully to ensure the side is smooth.
14. Pipe the remaining cream on top of the cheesecake to show 4 even sized portions and decorate with the reserved orange segments.
15. Serve chilled on a clean plate at room temperature.

[END OF PRACTICAL ASSIGNMENT]