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NATIONAL
QUALIFICATIONS
2014

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 2
Practical Assignment

Centre Instructions

Publication code: BB3583B



Practical assignment

- ◆ **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 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 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:

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

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	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	

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** **3 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.

Baking parcels	1 mark
Stewing keema curry	1 mark
Frying parathas	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, 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).

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) or by telephone on 0345 213 6890.

Haggis and Turnip Parcels

(4 Portions)

Ingredients

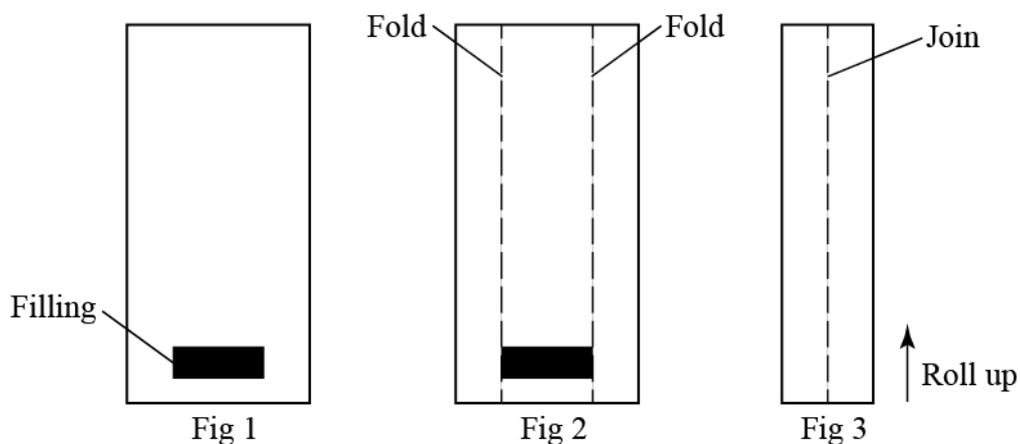
Turnip (peeled)	50 g (prepared weight)
Haggis	75 g
Butter	20 g
Filo Pastry	2 sheets (approximately)

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.

Haggis and Turnip Parcels marking scheme

Preparation of Parcels

Turnip – brunoise	1
Haggis and turnip mixed together	1
Pastry cut correctly	1
Filling divided equally	1
Pastry edges folded to cover filling	1
Pastry brushed with butter – step 9	1
Rolled correctly	1

7 marks

Cooking of Parcels

No leakage of filling when baked	1
Colour when baked – golden brown	2
slightly pale/slightly dark	1
very pale/burnt	0

3 marks

Service

Parcels served warm on 4 clean, warm plates	1
Garnish identical to planning booklet	1
Garnished – with flair	2
minimal	1
no garnish/not appropriate	0
Parcels similar in size and shape	1
Texture of pastry – cooked/crisp	2
cooked/soft	1
raw patches/inedible	0

7 marks

Total

17 marks

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.

Chocolate and Orange Cheesecake marking scheme

Preparation of base

Biscuits crushed finely	1
Butter melted without burning	1
Biscuit mixture pressed into flan ring evenly	1
Base chilled	1

4 marks

Preparation of Filling

Grate orange rind correctly	1
Peel orange – all skin and pith removed	1
Segmenting of orange correctly – 4 segments, whole and neat	1
Juice squeezed from remaining orange	1
Chocolate melted correctly	1
Cream whisked – to soft peak	2
under whisked	1
over whisked	0
Beat cream cheese, sugar, rind, reserved juice and orange extract together	1
Chocolate added correctly	1
Cream folded in – evenly	1
marbled/unevenly	0
Mixture spread evenly over base	1
Chilled prior to serving	1
Remove flan ring	1
Piping of cream – with flair	2
demonstrating limited skill	1
no piping	0
Orange segments added	1

16 marks

Service

Served chilled on a clean plate at room temperature	1
Decorate to show 4 even sized portions	1
Appearance – side smooth	1
Texture of biscuit base – set	1
crumbly	0
Cheesecake set	1
Taste – well flavoured	1
inedible	0

6 marks

Total

26 marks

[END OF PRACTICAL ASSIGNMENT]