**Hospitality Practical Cookery Intermediate 2 Mark Record Sheet for the Practical Assignment**

| Area to be marked | Possible marks | Pupils' names | | | | | | | |
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| | | | | | | | | | |
| Plan of work | 15 | | | | | | | | |
| ***Cookery processes*** | | | | | | | | | |
| Baking parcels | 1 | | | | | | | | |
| Stewing keema curry | 1 | | | | | | | | |
| Frying parathas | 1 | | | | | | | | |
| **Total** | **18** | | | | | | | | |
| **Haggis and Turnip 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 | | | | | | | | |
| Sub total | 7 | | | | | | | | |
| No leakage of filling when baked | 1 | | | | | | | | |
| Colour when baked<br>– golden brown<br>– slightly pale/slightly dark<br>– very pale/burnt | <br>2<br>1<br>0 | | | | | | | | |
| Sub total | 3 | | | | | | | | |
| Parcels served warm on 4 clean, warm plates | 1 | | | | | | | | |
| Garnish identical to planning booklet | 1 | | | | | | | | |
| Garnished ─ with flair<br>minimal<br>no garnish/not appropriate | 2<br>1<br>0 | | | | | | | | |
| Parcels similar in size and shape | 1 | | | | | | | | |
| Texture of pastry ─ cooked/crisp<br>cooked/soft<br>raw patches/inedible | 2<br>1<br>0 | | | | | | | | |
| Sub total | 7 | | | | | | | | |
| **Total** | **17** | | | | | | | | |

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| | | | | | | | | | |
| **Keema Curry** | | | | | | | | | |
| Red pepper ─ small even sized pieces | 1 | | | | | | | | |
| Carrot ─ grated | 1 | | | | | | | | |
| Celery ─ small even sized pieces | 1 | | | | | | | | |
| Root ginger ─ finely chopped | 1 | | | | | | | | |
| Garlic ─ finely chopped | 1 | | | | | | | | |
| Fresh coriander ─ roughly chopped | 1 | | | | | | | | |
| Sub total | 6 | | | | | | | | |
| Browning of mince – evenly<br>unevenly/not browned/burnt | 1<br>0 | | | | | | | | |
| Spices added and cooked for the correct time | 1 | | | | | | | | |
| Carrot, celery, ginger, garlic and onion cooked with lid on | 1 | | | | | | | | |
| Tomato puree added and cooked for 1 minute | 1 | | | | | | | | |
| Boil and heat reduced | 1 | | | | | | | | |
| Red pepper and peas added – step 10 | 1 | | | | | | | | |
| Tasting carried out | 1 | | | | | | | | |
| Sub total | 7 | | | | | | | | |
| **Parathas** | | | | | | | | | |
| Consistency of dough ─ correct<br>wet/dry | 1<br>0 | | | | | | | | |
| Knead for correct time | 1 | | | | | | | | |
| Cover and rest for correct time | 1 | | | | | | | | |
| Divided into 4 equal pieces | 1 | | | | | | | | |
| Rolled to correct size and shape | 1 | | | | | | | | |
| Brush both sides with oil | 1 | | | | | | | | |
| Cooked in a hot pan | 1 | | | | | | | | |
| Sub total | 7 | | | | | | | | |
| **Service** | | | | | | | | | |
| Keema served hot in a clean, warm serving bowl | 1 | | | | | | | | |
| Keema garnished with yoghurt and coriander | 1 | | | | | | | | |
| Appearance | 1 | | | | | | | | |
| Consistency of keema – correct<br>too runny/too dry | 1<br>0 | | | | | | | | |
| Taste of keema – well flavoured<br>under seasoned<br>over seasoned/inedible | 2<br>1<br>0 | | | | | | | | |
| Parathas served warm on a clean, warm dish | 1 | | | | | | | | |
| Colour – correct<br>pale/dark | 1<br>0 | | | | | | | | |
| Texture of parathas – soft<br>hard/dried out | 1<br>0 | | | | | | | | |
| Taste of Parathas – well flavoured<br>under seasoned<br>overseasoned/inedible | 2<br>1<br>0 | | | | | | | | |
| Sub total | **11** | | | | | | | | |
| **Total** | **31** | | | | | | | | |

| Area to be marked | Possible marks | Pupils' names | | | | | | | |
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| | | | | | | | | | |
| **Chocolate and Orange Cheesecake** | | | | | | | | | |
| Biscuits crushed finely | 1 | | | | | | | | |
| Butter melted without burning | 1 | | | | | | | | |
| Biscuit mixture pressed into flan ring evenly | 1 | | | | | | | | |
| Base chilled | 1 | | | | | | | | |
| Sub total | 4 | | | | | | | | |
| 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<br>under whisked<br>over whisked | 2<br>1<br>0 | | | | | | | | |
| Beat cream cheese, sugar, rind, reserved juice and orange extract together | 1 | | | | | | | | |
| Chocolate added correctly | 1 | | | | | | | | |
| Cream folded in – evenly<br>marbled/unevenly | 1<br>0 | | | | | | | | |
| Mixture spread evenly over base | 1 | | | | | | | | |
| Chilled prior to serving | 1 | | | | | | | | |
| Remove flan ring | 1 | | | | | | | | |
| Piping of cream – with flair<br>demonstrating limited skill<br>no piping | 2<br>1<br>0 | | | | | | | | |
| Orange segments added | 1 | | | | | | | | |
| Sub total | 16 | | | | | | | | |
| Served chilled on a clean plate at room temperature | 1 | | | | | | | | |
| Decorated to show 4 even sized portions | 1 | | | | | | | | |
| Appearance – side smooth | 1 | | | | | | | | |
| Texture of biscuit base – set<br>crumbly | 1<br>0 | | | | | | | | |
| Cheesecake set | 1 | | | | | | | | |
| Taste – well flavoured<br>inedible | 1<br>0 | | | | | | | | |
| Sub total | 6 | | | | | | | | |
| **Total** | **26** | | | | | | | | |
| **Professional practice** | | | | | | | | | |
| **Observation of safety** | 3 | | | | | | | | |
| **Observation of hygiene** | 5 | | | | | | | | |
| **Total** | **8** | | | | | | | | |
| **Overall total** | **100** | | | | | | | | |

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