**National 5 Practical Cookery Assignment: 2023**

The following information will help you to mark a Practical Cookery assignment, based on the 2023 practical activity recipes.

The dishes in 2023 were:

* Three-cheese filo swirls
* Brazilian chicken with savoury rice
* Lemon and Courgette Bar Cake

The following tasks were identified as essential / desirable in the time plan.

**Starter: Three-cheese filo swirls**

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| **Essential Tasks** | **Desirable Tasks** |
| * Set oven | * Preheat oven to 200oc/Gas 6 |
| * Prepare all vegetables | * Prepare baking tray |
| * Cook all vegetables as per recipe | * Check weights of vegetables |
| * Add pesto and cream cheese | * CAYG |
| * Prepare cheese mixture | * Cook leek – 3 mins |
| * Prepare the filo sheets | * Taste and season |
| * Assemble swirls | * Allow to cool |
| * Bake | * Prepare butter and oil mixture |
| * Serve | * CAYG |
|  | * Bake for correct amount of time (15-20 mins) |
|  | * Warm plates |
|  | * Garnish |
|  | * Serve in correct time window |

**Main course: Brazilian chicken with savoury rice**

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| **Essential Tasks** | **Desirable Tasks** |
| * Prepare chicken | * CAYG/ Wash hands |
| * Marinade chicken | * Cover and chill chicken (correct amount of time 30 mins) |
| * Prepare all vegetables | * Check weights of vegetables |
| * Seal chicken | * CAYG |
| * Sweat vegetables | * Reserve chicken |
| * Add bay leaf and oregano | * Sweat vegetables for correct amount of time (2mins) |
| * Add chicken and remaining ingredients (except black beans) | * Bring to boil and simmer for correct amount of time (10 mins) |
| * Bring to boil and simmer | * Simmer for correct amount of time after adding black beans (5 mins) |
| * Add black beans and simmer | * Taste and season |
| * Remove bay leaf | * Bring water to the boil for rice before cooking |
| * Cook rice | * Check rice for readiness |
| * Drain rice | * Season rice to taste |
| * Add ingredients to rice | * Heat serving dishes |
| * Serve chicken and rice | * garnish |
|  | * Serve in correct time window |

**Dessert: Lemon and courgette bar cake**

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| **Essential Tasks** | **Desirable Tasks** |
| * Set oven | * Preheat oven to 180oc/Gas 4 |
| * Grease and line loaf tin | * Reserve grated lemon and juice |
| * Grate and juice lemon | * CAYG |
| * Make sponge | * Half lemon zest and 10ml lemon juice |
| * Bake sponge | * CAYG/Wash hands |
| * Make drizzle | * Bake for correct amount of time (25-30 mins) |
| * Cut cake in half | * Cool slightly |
| * Assemble | * Spoon drizzle over cake |
| * Serve | * Remove from tin to cool |
|  | * Prepare cream mixture for piping |
|  | * Pipe to show four portions |
|  | * Decorate |
|  | * Plate – room temperature |
|  | * Serve in correct time window |
|  | * Safety – switch off oven at the end of exam |

**Allocation of marks**

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| --- | --- | --- |
|  | **10 marks** | **All** essential and desirable tasks included/ Logically sequenced |
| **6 – 9 marks** | **9 marks** | **All but a few** essential tasks and **all but a few** desirable tasks/ logically sequenced |
| **8 marks** | **All but a few** essential tasks and **almost all** desirable tasks/ logically sequenced |
| **7 marks** | **Almost all** essential tasks and **almost all** desirable tasks included / logically sequenced |
| **6 marks** | **Almost all** essential tasks and **most** desirable tasks / logically sequenced |
| **1 – 5 marks** | **5 marks** | **Most** essential tasks and **most** desirable tasks included / logically sequenced |
| **4 marks** | **Most** essential tasks and **some** desirable tasks included / logically sequenced |
| **3 marks** | **Some** essential tasks and **some** desirable tasks included / some logical sequencing |
| **2 marks** | **Some** essential tasks and **few** desirable tasks included/ brief logical sequencing |
| **1 mark** | **Few** essential tasks and **few** desirable tasks included/ brief logical sequencing |
|  | **0 mark** | **Most** essentials and desirables **missing**/ No logical sequencing |

**Equipment Requisition**

The following pieces of equipment were identified as being the **minimal** pieces of equipment that would be required to make each of the dishes successfully.

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| **Starter** | **Main Course** | **Dessert** |
| Scales | Scales | Scales |
| Set of measuring spoons | Set of measuring spoons | Set of measuring spoons |
| Chef’s knife / Vegetable knife | Chef’s knife | Greaseproof paper |
| Chopping board | Chopping board | Loaf tin |
| Pot | Bowl and cling film/ food bag | Grater |
| Pot lid | 2 x pots | Mixing bowl |
| Wooden spoon | Pot lid | Small bowl/jug x 2 |
| Tasting spoon | Wooden spoon | Sieve |
| Grater | Tasting spoon | Electric whisk |
| Pastry brush | Serving dishes x 2 | Tablespoon/spatula |
| 4 x serving plates |  | Bread knife/chef’s knife |
|  |  | Piping bag |
|  |  | Serving plate |

**Allocation of marks**

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| **4 marks** | **All** minimum equipment listed for three dishes |
| **3 marks** | **Almost all** minimum equipment listed for three dishes |
| **2 marks** | **Most** minimum equipment listed for three dishes |
| **1 mark** | **Some** minimum equipment listed for three dishes |
| **0 mark** | **No** equipment identified |

**Service Details**

For each course, the following information is required:

* Temperature of food
* Description of the serving dish
* Temperature of the serving dish
* Garnish / decoration – component/preparation technique & positioning

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| **Starter** | **Main Course** | **Dessert** |
| Warm Swirls | Hot food  (Brazilian Chicken and savoury rice) | Cooled/ room temperature bar cake |
| Clean warm plates | Clean hot dishes  (Brazilian Chicken and savoury rice) | Clean room temperature plate |
| 4 individual plates | Appropriate garnish: component  (Brazilian Chicken and savoury rice) | Piped cream to show four portions |
| Appropriate garnish: component | Preparation technique  (Brazilian Chicken and savoury rice) | Appropriate decoration: component |
| Garnish preparation technique | Position of garnish  (Brazilian Chicken and savoury rice) | Decoration preparation technique |
| Position of garnish |  | Position of decoration |

**Allocation of marks**

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| --- | --- |
| **4 marks** | Detailed description of how all three dishes will be presented |
| **3 marks** | Description for dishes is mostly clear for all three dishes, but some lapses in detail |
| **2 marks** | All three dishes have some description, but lack detail |
| **1 mark** | At least two dishes have some description, but lack detail |
| **0 mark** | Presentation of all dishes is unclear/ cannot be visualised |