**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**

|  |  |
| --- | --- |
| **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**

|  |  |
| --- | --- |
| **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**

|  |  |
| --- | --- |
| **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**

|  |  |  |
| --- | --- | --- |
|  | **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.

|  |  |  |
| --- | --- | --- |
| **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**

|  |  |
| --- | --- |
| **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

|  |  |  |
| --- | --- | --- |
| **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**

|  |  |
| --- | --- |
| **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 |