



FOR OFFICIAL USE

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National
Qualifications
2019

Mark

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X839/75/01

Hospitality: Practical Cookery

THURSDAY, 2 MAY

2:00 PM – 3:00 PM



* X 8 3 9 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

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Town

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Forename(s)

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Surname

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Number of seat

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Date of birth

Day

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Month

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Year

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Scottish candidate number

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Total marks — 30

Attempt ALL questions.

You may use a calculator.

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* X 8 3 9 7 5 0 1 0 1 *

Total marks — 30
Attempt ALL questions

1. (a) **Smoked fish risotto**

Ingredients

- 250 g rice
- 50 g butter
- 100 g smoked haddock
- 1750 ml fish stock
- 5 ml dill
- 10 ml parsley
- 5 ml salt

Describe **two** changes that can be made to the recipe to meet current dietary advice.

Explain how each change you have described helps to meet a different aspect of current dietary advice.

4

Change 1 _____

Explanation 1 _____

Change 2 _____

Explanation 2 _____



1. (continued)

(b) Explain why poaching is a suitable method of cooking fish.

1

(c) Name a garnish, including the preparation technique, you would use for a fish risotto.

1

(d) Describe how each of the following ingredients should be stored. Explain why this method of storage is suitable for the ingredient.

4

Opened tin of tuna

Storage _____

Explanation _____

Opened jar of dried herbs

Storage _____

Explanation _____



2. (a) A business promotes its homemade food saying it contains local ingredients.

Explain **three** benefits of buying local foods.

3

Benefit 1 _____

Benefit 2 _____

Benefit 3 _____

- (b) Evaluate the effect on the taste or appearance of the following ingredients being added to a potato mash.

3

Freshly chopped chives _____

Worcestershire sauce _____

Wholegrain mustard _____



2. (continued)

- (c) Describe **one** use of each of the following ingredients when used in the cooking of a savoury dish.

2

Oats _____

Honey _____

- (d) Describe **two** rules which must be followed when weighing and measuring sugar using the following equipment.

2

Measuring spoon _____

Digital scales _____

[Turn over



* X 8 3 9 7 5 0 1 0 5 *

3. (a) The following ingredients are used to make an apple sponge.

Self-raising flour, caster sugar, margarine, eggs, milk, cooking apples, sultanas.

Table 1 shows the unit cost for some of the ingredients used in the apple sponge.

Table 1

Ingredients	Total weight (unit)	Cost (£0.00)
self-raising flour	1000 g	£1.28
margarine	250 g	£0.60
eggs	12	£1.80
cooking apples	600 g	£1.32
sultanas	500 g	£1.30

Table 2 shows the ingredients required to make eight portions of the apple sponge. Calculate the cost of the ingredients required using this information and the formula below.

Use your answers to complete Table 2.

$$\frac{\text{Cost}}{\text{Total weight}} \times \text{Quantity required in recipe} = \text{Cost of ingredient}$$

5

Table 2

Quantity required	Ingredients	Cost (£0.00)
500 g	self-raising flour	
400 g	caster sugar	£0.60
300 g	margarine	
4	eggs	
120 ml	milk	£0.12
400 g	cooking apples	
100 g	sultanas	



3. (continued)

(b) Calculate the total cost to make eight portions of the apple sponge. 1

(c) Calculate the cost to make one portion (rounding your answer to the nearest pence where required). 1

(d) Explain why flour is sieved before adding to a sponge mixture. 1

(e) Explain **two** safety factors which should be observed when making apple sponge. 2

Safety factor 1 _____

Safety factor 2 _____

[END OF QUESTION PAPER]



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ADDITIONAL SPACE FOR ANSWERS



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