

N5

National Qualifications

2026

Practical Cookery

Thursday, 28 May

Instructions to Candidates

Candidates should enter their surname, forename(s), date of birth, Scottish candidate number and the name and level of the subject at the top of their first answer sheet.

Total marks – 30

Attempt ALL questions.

You may use a calculator.

An ow in the margin indicates a new question.

Questions marked with an asterisk differ in some respect from those in the printed paper.

Marks are shown in square brackets at the end of each question or part question.

You must clearly identify the question number you are attempting on your answer sheet.

[Braille page 2] Total marks — 30

Attempt ALL questions

ow 1. Ingredients:

In the table below, Ingredients are followed by: quantity.

Minced beef (15% fat): 150 g.

Breadcrumbs: 25 g.

Egg: $\frac{1}{2}$.

Salt: 1.25 ml.

Pepper: 1.25 ml.

White burger bun: 1.

Toppings:

In the table below: Topping is followed by: quantity.

Cheddar cheese: 25 g.

Tomato ketchup: 10 ml.

Mayonnaise: 10 ml.

ow (a) Using the headings provided, describe three changes to this burger recipe to meet current dietary advice.

Explain a different way each change helps to meet current dietary advice. [6 marks]

Reduce the quantity of an ingredient

Change 1 (2 print lines)

Explanation 1 (3 print lines)

[Braille page 3] Remove an ingredient

Change 2 (2 print lines)

Explanation 2 (3 print lines)

Replace or add an ingredient

Change 3 (2 print lines)

Explanation 3 (3 print lines)

ow (b) Identify a suitable method for cooking a burger.

Explain one advantage of using this method. [2 marks]

Cookery method (3 print lines)

Advantage (3 print lines)

ow (c) Explain why each of the following ingredients are used in the burger recipe. [2 marks]

Egg (2 print lines)

Breadcrumbs (2 print lines)

ow 2. (a) Explain one step that should be taken to prevent cross-contamination when handling raw eggs. (3 print lines) [1 mark]

ow (b) Describe how each of the following ingredients should be stored. Explain why this method of storage is suitable for the ingredient. [4 marks]

Fresh cream (2 print lines)

Explanation (3 print lines)

Raisins (2 print lines)

Explanation (3 print lines)

[Braille page 4] ow (c) Evaluate the effect on the taste or appearance when the following ingredients are used in a scone. [3 marks]

Cheddar cheese (2 print lines)

Cinnamon (2 print lines)

Dried cherries (2 print lines)

ow (d) State two safety rules a chef should follow when using hot pots and pans in the kitchen. [2 marks]

Safety rule 1 (2 print lines)

Safety rule 2 (2 print lines)

ow * 3. (a) The following ingredients are required to make fruit scones:

Self-raising flour, eggs, caster sugar, butter, milk, raisins.

Table 1 below shows the unit cost for some of the ingredients used in scones.

Table 1

In the table below, Ingredients are followed by: Total weight (unit); Cost (£0.00).

Self-raising flour: 1000 g; £0.90.

Eggs: 6; £1.50.

Butter: 250 g; £1.75.

Milk: 500 ml; £0.80.

[Braille page 5] Table 2 shows the ingredients required to make six scones.

Calculate the cost of the ingredients required using this information and the formula below. [4 marks]

Use your answers to identify the missing values for A, B, C and D in table 2.

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

Table 2

In the table below, Ingredient is followed by: Quantity required; Cost (£0.00).

Self-raising flour: 200 g; A.

Eggs: 1; B.

Caster sugar: 50 g; £0.12.

Butter: 60 g; C.

Milk: 75 ml; D.

Raisins: 40 g; £0.25.

ow (b) Calculate the total cost to make six scones. (2 print lines) [1 mark]

(c) Calculate the cost to make one scone (rounding your answer to the nearest pence where required). (2 print **[Braille page 6]** lines) [1 mark]

ow (d) Explain one advantage of buying each of the following sustainable foods. [4 marks]

Locally sourced foods (3 print lines)

Organic fruit and vegetables (3 print lines)

Fairtrade foods (3 print lines)

Seasonal produce (3 print lines)

[END OF QUESTION PAPER]