

FOR OFFICIAL USE



National
Qualifications
2022

Mark

X877/75/01

Practical Cookery

TUESDAY, 24 MAY
9:00 AM – 10:00 AM



* X 8 7 7 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Number of seat

Date of birth

Day

Month

Year

Scottish candidate number

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 7 7 7 5 0 1 0 1 *

1. (a) Meatballs with spaghetti recipe

Ingredients

- 300 g beef mince (15% fat)
- 1 egg yolk
- 30 g breadcrumbs
- 5 ml smoked paprika
- 5 g tomato puree
- 400 g chopped tomatoes
- 250 ml beef stock
- 75 g onion, diced
- 2.5 ml dried basil
- 20 g butter
- 400 g spaghetti
- salt and pepper
- 50 g parmesan cheese
- fresh basil leaves

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 the following ingredients are used in the recipe.

2

Egg yolk _____

Breadcrumbs _____

(c) Evaluate the effect of the following ingredients on taste or appearance in the meatball with spaghetti dish.

3

Grated parmesan _____

Fresh basil leaves _____

Smoked paprika _____

(d) Identify a dish which a restaurant could add to their menu to use up leftover egg whites.

1

[Turn over



2. (a) Identify the food preparation technique which should be used when adding cornflour to a liquid. Explain how this would be carried out.

2

Food preparation technique _____

Explanation _____

- (b) Describe how cornflour should be stored. Explain the reason for this.

2

Storage _____

Explanation _____

- (c) Explain **two** steps which should be taken to defrost raw chicken safely.

2

Explanation 1 _____

Explanation 2 _____



* X 8 7 7 7 5 0 1 0 4 *

2. (continued)

(d) Explain two benefits of keeping a chef's knife sharp.

2

Explanation 1 _____

Explanation 2 _____

(e) Describe the importance of dicing root vegetables to the same size when preparing a stew.

1

(f) Describe the cookery process of stewing.

1

[Turn over



3. (a) A café wants to include seasonal ingredients on its summertime dessert menu. Identify two locally grown seasonal ingredients it could use.

2

Ingredient 1 _____

Ingredient 2 _____

- (b) Explain two benefits of using seasonal foods.

2

Explanation 1 _____

Explanation 2 _____

- (c) The following ingredients are used to make chocolate brownies.

Unsalted butter, plain flour, dark chocolate, cocoa powder, eggs, caster sugar.

Table 1 shows the unit cost for some of the ingredients used in the chocolate brownies.

Table 1

Ingredients	Total weight (unit)	Cost (£0.00)
unsalted butter	250 g	£1.50
dark chocolate	100 g	£2.00
cocoa powder	250 g	£2.00
caster sugar	1000 g	£1.90



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3. (c) (continued)

Table 2 shows the ingredients required to make eight portions of chocolate brownies.

Calculate the cost of the ingredients required using this information and the formula below.

Use your answers to complete Table 2.

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

Table 2

Ingredients	Quantity required (unit)	Cost (£0.00)
unsalted butter	185 g	
plain flour	90 g	£0.85
dark chocolate	185 g	
cocoa powder	40 g	
eggs	3	£0.45
caster sugar	200 g	

4

(d) Calculate the total cost to make eight portions of chocolate brownies.

1

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

1

[END OF QUESTION PAPER]



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