



FOR OFFICIAL USE

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National  
Qualifications  
2025

Mark

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**X877/75/01**

**Practical Cookery**

WEDNESDAY, 21 MAY

1:30 PM – 2:30 PM



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

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**Total marks — 30**

Attempt ALL questions.

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.



**Total marks — 30**  
**Attempt ALL questions**

1. (a) A local café wants to adapt the following recipe.

**Lemon and white chocolate cheesecake**

**Base:**

Shortbread biscuits 250 g

Butter 100 g

**Topping:**

Cream cheese 600 g

Double cream 300 ml

Icing sugar 100 g

White chocolate 100 g

Zest of 2 lemons

Using the headings provided, describe **three** changes that could be made to this recipe to help meet current dietary advice.

Explain a **different** way each change you have described helps to meet current dietary advice.

6

**Reduce the quantity of an ingredient**

Change 1 \_\_\_\_\_

\_\_\_\_\_

Explanation 1 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Replace an ingredient**

Change 2 \_\_\_\_\_

\_\_\_\_\_

Explanation 2 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



\* X 8 7 7 7 5 0 1 0 2 \*

1. (a) (continued)

Add an ingredient

Change 3 \_\_\_\_\_

\_\_\_\_\_

Explanation 3 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (b) Explain why each of the following ingredients are used in the Lemon and white chocolate cheesecake.

2

Butter \_\_\_\_\_

\_\_\_\_\_

Lemon zest \_\_\_\_\_

\_\_\_\_\_

- (c) Describe how using Scottish produce helps the café meet its sustainability target.

2

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

[Turn over



2. (a) (i) Describe the cookery process grilling.

1

Description \_\_\_\_\_

\_\_\_\_\_

- (ii) Explain **one** advantage of grilling food.

1

Explanation \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (b) (i) Describe marinating as a food preparation technique.

1

Description \_\_\_\_\_

\_\_\_\_\_

- (ii) Explain why food is marinated.

1

Explanation \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



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

2. (continued)

- (c) Describe how each of the following ingredients should be stored. Explain why each method of storage is suitable.

6

Open packet of icing sugar \_\_\_\_\_

\_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Open tin of tomatoes \_\_\_\_\_

\_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Cooked ham \_\_\_\_\_

\_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

[Turn over



3. (a) The following ingredients are required to make **four** portions of Cottage Pie:  
Beef mince, potatoes, onion, carrot, beef stock, milk and butter.  
Table 1 below shows the unit cost for some of these ingredients.

**Table 1**

Ingredients	Total weight (unit)	Cost (£0.00)
Potatoes	700 g	£0.70
Carrot	600 g	£0.30
Milk	500 ml	£0.50
Butter	250 g	£1.50

Table 2 shows the ingredients required to make **four** portions of this dish.  
Calculate the cost of the ingredients required using the information in Table 1  
and the formula below.

Use your answers to complete Table 2.

4

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

**Table 2**

Ingredients	Quantity required	Cost (£0.00)
Beef mince	250 g	£1.70
Potatoes	500 g	
Onion	50 g	£0.04
Carrot	80 g	
Beef stock	150 ml	£0.12
Milk	30 ml	
Butter	20 g	



3. (continued)

- (b) Calculate the total cost to make **four** portions of this dish.

1

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- (c) Calculate the cost to make **one** portion (rounding your answer to the nearest pence).

1

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- (d) Evaluate the effect on the colour, flavour or texture if the following ingredients are used in a recipe for Cottage Pie.

3

Beef stock \_\_\_\_\_

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Mashed potato \_\_\_\_\_

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Diced carrot \_\_\_\_\_

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- (e) Describe **one** safety point that should be carried out when draining boiled potatoes.

1

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[END OF QUESTION PAPER]



MARKS

DO NOT  
WRITE IN  
THIS  
MARGIN

ADDITIONAL SPACE FOR ANSWERS



\* X 8 7 7 7 5 0 1 0 8 \*



ADDITIONAL SPACE FOR ANSWERS



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