



FOR OFFICIAL USE

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National
Qualifications
2026

Mark

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X877/75/01**Practical Cookery**

THURSDAY, 28 MAY

1:30 PM – 2:30 PM



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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.

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.

Do not remove any exam materials. You must leave this booklet on your desk; if you do not, you could lose all the marks for this paper.



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

Total marks — 30
Attempt ALL questions

1. Ingredients:

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:

Cheddar cheese	25 g
Tomato ketchup	10 ml
Mayonnaise	10 ml

- (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

Reduce the quantity of an ingredient

Change 1 _____

Explanation 1 _____

Remove an ingredient

Change 2 _____

Explanation 2 _____



1. (a) (continued)

Replace or add an ingredient

Change 3 _____

Explanation 3 _____

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

Explain **one** advantage of using this method.

2

Cookery method _____

Advantage _____

(c) Explain why each of the following ingredients are used in the burger recipe.

2

Egg _____

Breadcrumbs _____

[Turn over



2. (a) Explain **one** step that should be taken to prevent cross-contamination when handling raw eggs.

1

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

4

Fresh cream _____

Explanation _____

Raisins _____

Explanation _____

- (c) Evaluate the effect on the taste or appearance when the following ingredients are used in a scone.

3

Cheddar cheese _____

Cinnamon _____

Dried cherries _____



2. (continued)

- (d) State **two** safety rules a chef should follow when using hot pots and pans in the kitchen.

2

Safety rule 1 _____

Safety rule 2 _____

[Turn over



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

Ingredients	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

Table 2 shows the ingredients required to make six scones.

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

Use your answers to complete Table 2.

4

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

Table 2

Quantity required	Ingredient	Cost (£0.00)
200 g	Self-raising flour	
1	Eggs	
50 g	Caster sugar	£0.12
60 g	Butter	
75 ml	Milk	
40 g	Raisins	£0.25

- (b) Calculate the total cost to make six scones.

1



3. (continued)

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

1

- (d) Explain **one** advantage of buying each of the following sustainable foods.

4

Locally sourced foods _____

Organic fruit and vegetables _____

Fairtrade foods _____

Seasonal produce _____

[END OF QUESTION PAPER]



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