

N5

National Qualifications

2025

Practical Cookery

Wednesday, 21 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 owl 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

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

Lemon and white chocolate cheesecake

[In the table below, part is followed by: ingredient; quantity required.]

Base: Shortbread biscuits; 250 g.

Base: Butter; 100 g.

Topping: Cream cheese; 600 g.

Topping: Double cream; 300 ml.

Topping: Icing sugar; 100 g.

Topping: White chocolate; 100 g.

Topping: Zest of lemons; 2 lemons.

Using the 3 headings provided, (i) to (iii), for each heading describe a change 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 marks]

(i) Reduce the quantity of an ingredient

Change 1 (2 print lines)

Explanation 1 (3 print lines)

[Braille page 3] (ii) Replace an ingredient

Change 2 (2 print lines)

Explanation 2 (3 print lines)

(iii) Add an ingredient

Change 3 (2 print lines)

Explanation 3 (3 print lines)

(b) Explain why each of the following 2 ingredients are used in the Lemon and white chocolate cheesecake. [2 marks]

Butter (2 print lines)

Lemon zest (2 print lines)

(c) Describe how using Scottish produce helps the café meet its sustainability target. (4 print lines) [2 marks]

[Braille page 4] ow 2. (a) (i) Describe the cookery process grilling. [1 mark]

Description (2 print lines)

(ii) Explain one advantage of grilling food. [1 mark]

Explanation (3 print lines)

(b) (i) Describe marinating as a food preparation technique. [1 mark]

Description (2 print lines)

(ii) Explain why food is marinated. [1 mark]

Explanation (3 print lines)

(c) Describe how each of the following 3 ingredients should be stored. Explain why each method of storage is suitable. [6 marks]

(i) Open packet of icing sugar (2 print lines)

Explanation (3 print lines)

(ii) Open tin of tomatoes (2 print lines)

Explanation (3 print lines)

(iii) Cooked ham (2 print lines)

Explanation (3 print lines)

[Braille page 5] ow * 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

[In the table below, Ingredient is followed by: Total weight (unit); Cost.]

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 and their costs to make four portions of this dish. 4 costs are missing.

Calculate these missing costs, (i) to (iv), using the information in Table 1 and the formula below. [4 marks]

Cost

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

[Braille page 6] Table 2

[In the table below, Ingredient is followed by: Quantity required; Cost of ingredient.]

Beef mince: 250 g; £1.70.

Potatoes: 500 g; (i).

Onion: 50 g; £0.04.

Carrot: 80 g; (ii).

Beef stock: 150 ml; £0.12.

Milk: 30 ml; (iii).

Butter: 20 g; (iv).

(b) Calculate the total cost to make four portions of this dish. (2 print lines) [1 mark]

(c) Calculate the cost to make one portion (rounding your answer to the nearest pence). (3 print lines) [1 mark]

(d) Evaluate the effect on the colour, flavour or texture if the following ingredients are used in a recipe for Cottage Pie. [3 marks]

Beef stock (3 print lines)

Mashed potato (3 print lines)

Diced carrot (3 print lines)

(e) Describe one safety point that should be carried out when draining boiled potatoes. (2 print lines) [1 **[Braille page 7]** mark]

[END OF QUESTION PAPER]