

N5

National Qualifications

2022

Practical Cookery

Tuesday, 24 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.

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

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

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

An owl in the margin indicates a new question.

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Total Marks - 30

Attempt ALL questions

ow * 1. (a) Meatballs with spaghetti recipe

[In the list of ingredients below: ingredient is followed by: quantity.]

beef mince (15% fat): 300 g.

egg yolk: 1.

breadcrumbs: 30 g.

smoked paprika: 5 ml.

tomato puree: 5 g.

chopped tomatoes: 400 g.

beef stock: 250 ml.

onion, diced: 75 g.

dried basil: 2.5 ml.

butter: 20 g.

spaghetti: 400 g.

salt and pepper.

parmesan cheese: 50 g.

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 marks)

Change 1 [2 print lines]

Explanation 1 [3 print lines]

Change 2 [2 print lines]

Explanation 2 [3 print lines]

ow 1. (b) Explain why the following ingredients are used in the recipe. [2 marks]

Egg yolk [3 print lines]

Breadcrumbs [3 print lines]

ow 1.(c) Evaluate the effect of the following ingredients on taste or appearance in the meatball with spaghetti dish. [3 marks]

Grated parmesan [3 print lines]

Fresh basil leaves [3 print lines]

Smoked paprika [3 print lines]

ow 1. (d) Identify a dish which a restaurant could add to their menu to use up leftover egg whites. [3 print lines] [1 mark]

ow 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 marks]

Food preparation technique [1 print line]

Explanation [5 print lines]

ow 2. (b) Describe how cornflour should be stored. Explain the reason for this. [2 marks]

Storage [2 print lines]

Explanation [4 print lines]

ow 2. (c) Explain two steps which should be taken to defrost raw chicken safely. [2 marks]

Explanation 1 [3 print lines]

Explanation 2 [3 print lines]

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ow 2. (d) Explain two benefits of keeping a chef's knife sharp. [2 marks]

Explanation 1 [3 print lines]

Explanation 2 [3 print lines]

ow 2. (e) Describe the importance of dicing root vegetables to the same size when preparing a stew. [2 print lines] [1 mark]

ow 2. (f) Describe the cookery process of stewing. [2 print lines] [1 mark]

ow 3. (a) A cafe wants to include seasonal ingredients on its summertime dessert menu.

Identify two locally grown seasonal ingredients it could use. [2 marks]

Ingredient 1 [1 print line]

Ingredient 2 [1 print line]

ow 3. (b) Explain two benefits of using seasonal foods. [2 marks]

Explanation 1 [2 print lines]

Explanation 2 [2 print lines]

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ow 3. (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

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

unsalted butter: 250g; £1.50.

dark chocolate: 100g; £2.00.

cocoa powder: 250g; £2.00.

caster sugar: 1000g; £1.90.

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 identify the missing costs in Table 2 at A, B, C
and D. [4 marks]

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

Table 2

[In the table below, Ingredients is followed by: Quantity required
(unit); Cost (£0.00).]

unsalted butter: 185g; A.

plain flour: 90g; £0.85.

dark chocolate: 185g; B.

cocoa powder: 40g; C.

eggs: 3; £0.45.

caster sugar: 200g; D.

ow 3.(d) Calculate the total cost to make eight portions of chocolate
brownies. [1 print line] [1 mark]

ow 3. (e) Calculate the cost to make one portion (rounding your answer to the
nearest pence where required). [1 print line] [1 mark]

[END OF QUESTION PAPER]