



2025 National 5 Practical Cookery assignment marking guidance

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National 5 Practical Cookery assignment: 2025

The following information will help you to mark a Practical Cookery assignment, based on the 2025 practical activity recipes.

The dishes in 2025 were:

- ♦ spicy frittata with mango dressing
- ♦ lentil and red pepper lasagne
- ♦ chocolate and orange layer cake

Time plan

The following tasks were identified as essential or desirable in the time plan.

Starter: Spicy frittata with mango dressing

Essentials	Time	✓/x	Desirables	Time	✓/x
Set oven			Preheat oven 190°C/ Gas 5/Fan 170°C		
Prepare baking tin					
Prepare all vegetables			Check weights and/or volumes		
			Clean as you go (CAYG)		
Cook potatoes			Correct cooking time — 6 mins		
Prepare egg mixture			Drain and leave to cool		
Fry onion, garlic, chilli			Correct cooking time — 3 mins		
Add courgette			Correct cooking time — 3 mins		
Add coriander and turmeric			Correct cooking time — 1 min		
Add potatoes and tomatoes			Remove from heat		
			Season		
Bake			Correct cooking time — 15 mins		
			Cool slightly		
			Remove from tin		
			CAYG		
Make mango dressing					
Portion frittata			Warm plates		
			Garnish		
Serve			In correct time window		

Main course: Lentil and red pepper lasagne

Essentials	Time	✓/x	Desirables	Time	✓/x
Set oven			Preheat oven 190°C/Gas 5/ Fan 170°C		
Prepare vegetables			Check weights and/or volumes		
			CAYG		
Fry all vegetables			Correct cooking time — 3–4 mins		
Add additional ingredients — Step 5					
Bring to boil/simmer			Correct cooking time — 15–20 mins		
			Adjust consistency		
Grate cheese			Taste and season		
			Remove from heat/reserve		
Make cheese sauce			Cook roux — 1 min		
			Add 25 g cheese		
Assemble lasagne			Taste and season		
Bake			Correct cooking time — 25–30 mins		
			Clean dish		
			Garnish		
Serve			In correct time window		

Dessert: Chocolate and orange layer cake

Essentials	Time	✓/x	Desirables	Time	✓/x
Set oven			Preheat oven 200°C/Gas 7/ Fan 180°C		
Prepare loaf tin					
Zest orange			Reserve 5 ml of zest		
Make sponge			CAYG and wash hands		
Bake			Correct cooking time — 12–15 mins		
			Cool — 5 mins		
			Remove from tin		
			Cool completely (at least 30 mins)		
Skin and segment orange			Reserve four segments		
Chop remaining segments					
			CAYG		
Whisk 100 ml cream			Reserve 25 ml		
Finish filling preparation					
Cut sponge					
Assemble cake			Chill		
Make ganache			Drizzle chocolate on cake		

			Chill — (approximately 10 mins)		
			Pipe cream		
			Decorate		
			Plate — room temperature		
Serve			In correct time window		
			Safety — switch off oven		

(36) Total		(50) Total	
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Allocation of marks

10 marks	All essential and desirable tasks included and logically sequenced.
9 marks	All but a few essential tasks (At least 85%: 31) and all but a few desirable tasks (at least 85%: 43) included and logically sequenced.
8 marks	All but a few essential tasks (At least 85%: 31) and almost all desirable tasks (at least 75%: 38) included and logically sequenced.
7 marks	Almost all essential tasks (At least 75%: 27) and almost all desirable tasks (at least 75%: 38) included and logically sequenced.
6 marks	Almost all essential tasks (At least 75%: 27) and most desirable tasks (at least 50%: 25) included and logically sequenced.
5 marks	Most essential tasks (At least 50%: 18) and most desirable tasks (at least 50%: 25) included and logically sequenced.
4 marks	Most essential tasks (At least 50%: 18) and some desirable tasks (at least 40%: 20) included and logically sequenced.
3 marks	Some essential tasks (At least 40%: 14) and some desirable tasks (at least 40%: 20) included and some logical sequencing.
2 marks	Some essential tasks (At least 40%: 14) and few desirable tasks (at least 20%: 10) included and some logical sequencing.
1 mark	Few essential tasks (At least 20%: 7) and few desirable tasks (at least 20%: 10) included and brief logical sequencing.
0 marks	Most essentials and desirables missing and no logical sequencing.

Equipment requisition

The following pieces of equipment were identified as being the **minimal** pieces of equipment that would be required to make each of the dishes successfully.

Starter		Main course		Dessert	
Scales		Scales		Loaf tin	
Measuring spoons		Measuring spoon		Greaseproof paper	
Round baking tin		Chopping board		Grater or zester	
Greaseproof paper		Chef's knife		Measuring spoon	
Chopping board		Pot x 2		Whisk	
Chef's knife		Wooden spoon		Mixing bowl or large bowl	
Pot		Teaspoon for tasting		Sieve	
To drain: sieve, pot lid, or colander		Grater		Tablespoon or spatula	
Fork		Ovenproof dish		Cooling rack	
Small bowl, beaker or cup				Chef's knife	
Frying pan				Chopping board	
Wooden spoon				Measuring jug or beaker	
Serving plates x 4				Heatproof bowl	
				Piping bag	
				Serving plate	
Total	13	Total	9	Total	15
				Overall total — 37	

Allocation of marks

4 marks	All minimum equipment listed for three dishes: 37 in total.
3 marks	Almost all minimum equipment listed for three dishes — at least 80%: 30.
2 marks	Most minimum equipment listed for three dishes — at least 60%: 22.
1 mark	Some minimum equipment listed for three dishes — at least 30% :11.
0 marks	No equipment identified — less than 30%: less than 11.

Service details

For each course, the following information is required:

- ◆ temperature of food
- ◆ description of the serving dish
- ◆ temperature of the serving dish
- ◆ garnish and decoration — component/preparation technique and positioning

Course	Service details	✓/x
Starter	Warm frittata	
	Four individual plates	
	Clean warm plates	
	Appropriate garnish: Component	
	Preparation technique	
	Position of garnish	
	Position of mango dressing	
Main course	Hot lasagne	
	Clean, hot dish	
	Appropriate garnish: Component	
	Preparation technique	
	Position of garnish	
Dessert	Chilled cake	
	Clean, room temperature plate	
	Piped cream — four portions	
	Decoration: orange segments	
	Position of decoration	
	Drizzle of chocolate ganache	

Allocation of marks

4 marks	Detailed description of how all dishes will be presented.
3 marks	Description for dishes is mostly clear, but with some lapses in detail.
2 marks	All three dishes have some description but lack detail.
1 mark	At least two dishes have some description but lack detail.
0 marks	Presentation of all dishes is unclear or cannot be visualised.

Comments: