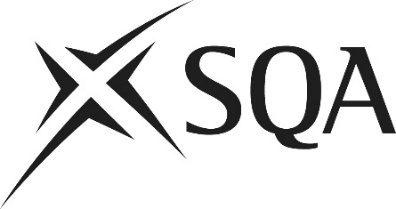
National 5 Practical Cookery question paper setting grid 

| **Skills being tested** | **Marks** | **1(a)** | **1(b)** | **1(c)** | **1(d)** | **1(e)** | **2(a)** | **2(b)** | **2(c)** | **2(d)** | **2(e)** | **3(a)** | **3(b)** | **3(c)** | **3(d)** | **3(e)** | **Total marks** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Equipment, weigh and measure | 3 marks (+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cookery processes, food prep techniques |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Characteristics\* | 18 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CDA\* | (+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Safe and hygienic storage |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Sustainability |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Costing\* | 9 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Presentation, taste and texture\* | (+/- 3) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Command words** | | | | | | | | | | | | | | | | | |
| Name, state, give, identify | 7–12 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Describe |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Explain | 9–14 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Calculate | 6–12 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Evaluate | 6–12 marks |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grade targeted A | Max 30% (9 marks) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grade targeted C | Max 50% (15 marks) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |