



National 5
coursework
assessment task



National 5 Practical Cookery, SCQF Level 5 Practical Activity Assessment task

This document provides information for teachers and lecturers about the coursework component of this course in terms of the skills, knowledge and understanding that are assessed. It must be read in conjunction with the course specification.

Specimen – valid from session 2026-2027 and until further notice.

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Introduction

This document contains marking instructions, recording documentation and instructions for candidates for the National 5 Practical Cookery practical activity. It must be read in conjunction with the course specification.

The practical activity is worth 65 marks. The marks contribute 65% of the overall marks for the course assessment.

There are two course assessment components. The other component is a question paper worth 35 marks, which contributes 35% of the overall mark for the course assessment.

This specimen practical activity has recipes included for exemplification only. A specimen time plan will also be available on our subject page.

Qualifications Scotland will publish recipes with a time plan for each session on the secure website and centres will be informed when these are published.

Marking instructions

In line with Qualifications Scotland's normal practice, the following marking instructions are addressed to the assessor. They will also be helpful for preparing candidates for course assessment.

The practical activity is internally marked and quality assured by centre staff, in line with the marking instructions provided in this document.

The marking instructions indicate how marks should be awarded for the practical activity. These marks should be recorded appropriately by the assessor using the recording table. The assessor should use the practical activity assessment record for the overall mark achieved.

General marking principles

Always apply these general principles. Use them in conjunction with the detailed marking instructions, which identify the key features required in candidates' responses.

- a Marks for each candidate response must always be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.

Detailed marking instructions

The detailed marking instructions indicate how marks are to be awarded for the food preparation techniques, cookery processes, service and professional practices assessed within the practical activity. The assessor should select the descriptor which most closely represents the evidence presented. Once the descriptor with the best fit has been determined, award marks as follows:

- ◆ Where the evidence is close to the level above, award the highest available mark from the range.
- ◆ Where the evidence just meets the standard described, award the lowest mark from the range.
- ◆ Where the evidence lies somewhere between the parameters outlined above, award an appropriate mark from the middle of the range.

The assessor must record the marks for the practical activity; this should be done using the assessment record provided in this document.

Smoked Bacon Flatbreads (20 marks)

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (9 marks)	<ul style="list-style-type: none"> ◆ cut ◆ grate ◆ sieve 	1 mark All food preparation techniques were carried out correctly.	0 marks Almost all the food preparation techniques were carried out correctly.			
	<ul style="list-style-type: none"> ◆ rub in ◆ knead ◆ roll out ◆ shape 	4 marks All food preparation techniques were carried out correctly.	3 marks Three food preparation techniques were carried out correctly.	2 marks Two food preparation techniques were carried out correctly.	1 mark One food preparation technique was carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
	<ul style="list-style-type: none"> ◆ finely dice ◆ finely slice ◆ finely chop ◆ portion 	4 marks All food preparation techniques were carried out correctly on all occasions.	3 marks Three food preparation techniques were carried out correctly.	2 marks Two food preparation techniques were carried out correctly.	1 mark One food preparation technique was carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
Tasting and seasoning (1 mark)	<ul style="list-style-type: none"> ◆ tasting and seasoning 	1 mark Tasting and seasoning has been carried out.	0 marks No tasting or seasoning has been carried out.			

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks
Cookery processes (4 marks)	<ul style="list-style-type: none"> ◆ shallow fry ◆ boil ◆ simmer ◆ bake 	4 marks All four cookery processes were carried out correctly.	3 marks Three cookery processes were carried out correctly.	2 marks Two cookery processes were carried out correctly.	1 mark One cookery process was carried out correctly.	0 marks No cookery processes were carried out correctly.
Service (6 marks)	<ul style="list-style-type: none"> ◆ smoked bacon flatbreads served warm ◆ smoked bacon flatbreads served on four clean, warm plates ◆ smoked bacon flatbreads served as four identical portions ◆ smoked bacon flatbreads were well flavoured ◆ smoked bacon flatbreads look appealing ◆ smoked bacon flatbreads were garnished appropriately 	6 marks Service of the smoked bacon flatbreads met all six elements of the service criteria.	4-5 marks Service of the smoked bacon flatbreads met four or five elements of the service criteria.	2-3 marks Service of the smoked bacon flatbreads met two or three elements of the service criteria.	1 mark Service of the smoked bacon flatbreads met only one element of the service criteria.	0 marks Service of the smoked bacon flatbreads met no elements of the service criteria. Service of the smoked bacon flatbreads was outwith the service window. (+ 5 mins)

Stir-fried chicken with noodles (15 marks)

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (7 marks)	<ul style="list-style-type: none"> ◆ mix ◆ chop ◆ cut ◆ peel ◆ stir 	2 marks All food preparation techniques were carried out correctly.	1 mark At least three food preparation techniques carried out correctly.	0 marks Less than three food preparation techniques were carried out correctly.		
	<ul style="list-style-type: none"> ◆ marinade ◆ blend 	1 mark All food preparation techniques were carried out correctly.	0 marks Almost all food preparation techniques carried out correctly.			
	<ul style="list-style-type: none"> ◆ cut batons ◆ cut matchsticks ◆ finely chop ◆ finely slice 	4 marks All food preparation techniques were carried out correctly.	3 marks Three food preparation techniques were carried out correctly.	2 marks Two food preparation techniques were carried out correctly.	1 mark One food preparation technique was carried out correctly.	0 marks No food preparation techniques carried out correctly.
Tasting and seasoning (1 mark)	<ul style="list-style-type: none"> ◆ tasting and seasoning 	1 mark Tasting and seasoning was carried out.	0 marks No tasting or seasoning was carried out.			
Cookery processes (2 marks)	<ul style="list-style-type: none"> ◆ stir fry ◆ boil 	2 marks Both cookery processes were carried out correctly.	1 mark One cookery process was carried out correctly.	0 marks No cookery processes were carried out correctly.		

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks
Service (5 marks)	<ul style="list-style-type: none"> ◆ hot, stir-fried chicken arranged on top of the noodles ◆ served in a clean, hot serving dish ◆ stir fried chicken with noodles is well flavoured ◆ stir fried chicken with noodles is cooked correctly – noodles and chicken ◆ stir fried chicken with noodles is garnished appropriately 	<p>5 marks</p> <p>Service of the stir-fried chicken with noodles met all five elements of the service criteria.</p>	<p>3-4 marks</p> <p>Service of the stir-fried chicken with noodles met three or four elements of the service criteria.</p>	<p>1-2 marks</p> <p>Service of the stir-fried chicken with noodles met one or two elements of the service criteria.</p>	<p>0 marks</p> <p>Service of the stir-fried chicken with noodles met no elements of the service criteria.</p> <p>Service outwith the service window. (+ 5 mins)</p>	

Peach and Coconut Gateau (15 marks)

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks	
Food preparation techniques (8 marks)	<ul style="list-style-type: none"> ◆ sieve ◆ chop ◆ mix 	1 mark All food preparation techniques were carried out correctly.	0 marks Almost all food preparation techniques carried out correctly				
	<ul style="list-style-type: none"> ◆ whisk ◆ fold in 	2 marks All food preparation techniques were carried out correctly on all occasions.	1 mark One food preparation technique was carried out correctly.	0 marks No food preparation techniques were carried out correctly.			
	<ul style="list-style-type: none"> ◆ line ◆ portion ◆ coat ◆ pipe 	5 marks All food preparation techniques were carried out correctly on all occasions.	3-4 marks Almost all the food preparation techniques were carried out correctly on all occasions.	2 marks Most food preparation techniques were carried out correctly on all occasions.	1 mark Some food preparation techniques carried out correctly.	0 marks No food preparation techniques carried out correctly.	
Cookery processes (1 mark)	<ul style="list-style-type: none"> ◆ bake 	1 mark Cookery process was carried out correctly	0 marks Cookery process was not carried out correctly.				

Activity	Skills, techniques, processes and criteria	Marks	Marks	Marks	Marks	Marks
Service (6 marks)	<ul style="list-style-type: none"> ◆ gateau is served on a clean, room temperature plate ◆ gateau is served at room temperature ◆ gateau shows four portions with piped cream ◆ gateau is level ◆ gateau has been assembled correctly ◆ gateau has been decorated appropriately 	<p>6 marks Service of the gateau met all six elements of the service criteria.</p>	<p>5 marks Service of the gateau met five elements of the service criteria.</p>	<p>3-4 marks Service of the gateau met three or four elements of the service criteria.</p>	<p>1-2 marks Service of the gateau met one or two elements of the service criteria.</p>	<p>0 marks Service of the gateau met no elements of the service criteria.</p> <p>Service outwith the service window. (+ 5 mins)</p>

Professional Practice (15 marks)

Professional Practice	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Weighing and measuring (max 3 marks)		3 marks All weights and volumes have been measured accurately.	2 marks Most weights and volumes have been measured accurately.	1 mark Some weights and volumes have been measured accurately.	0 marks No weights and volumes have been measured accurately.
Organisation and following a time plan (max 4 marks)	4 marks Working in an organised manner and following a time plan demonstrated throughout the whole practical activity.	3 marks Working in an organised manner and following a time plan demonstrated on almost all occasions throughout the whole practical activity.	2 marks Working in an organised manner and following a time plan demonstrated on most occasions throughout the whole practical activity.	1 mark Some organisational skills and following a time plan demonstrated throughout the practical activity.	0 marks Poor organisational skills demonstrated. Did not follow time plan.
Hygiene (max 4 marks)	4 marks All tasks were carried out to an acceptable standard of hygiene.	3 marks Almost all tasks were carried out to an acceptable standard of hygiene.	2 marks Most tasks were carried out to an acceptable standard of hygiene.	1 mark Some tasks were carried out to an acceptable standard of hygiene.	0 marks Frequent lapses in hygiene. A significant hygiene lapse, which would result in the product being unsafe to eat, would result in 0 marks being awarded.

Professional Practice	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Safety (max 4 marks)	4 marks All tasks were carried out with due regard to safe working practices.	3 marks Almost all tasks were carried out to an acceptable standard of safety.	2 marks Most tasks were carried out with due regard to safe working practices.	1 mark Some tasks were carried out with due regard to safe working practices.	0 marks Frequent lapses in safety. If assessor intervention is required to ensure the safety of a candidate, then 0 marks would be awarded.

Recording documentation

The following recording document should be used by teachers and lecturers to record the marks awarded to candidates.

National 5 Practical Cookery practical activity assessment record (A3 size)

In the case of assessment by observation or oral questioning, evidence should include assessor comments and other relevant supporting evidence that shows clearly the basis on which assessment judgments have been made.

Centre: _____ Class/group: _____ Assessor: _____

Date: _____

Candidate initials	Starter 20 marks				Main course 15 marks				Dessert 15 marks			Professional practice 15 marks				Total
	Food prep techniques	Tasting and seasoning	Cookery processes	Service	Food prep techniques	Tasting and seasoning	Cookery processes	Service	Food prep techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety	Organisation and following time plan	
	9	1	4	6	7	1	2	5	8	1	6	3	4	4	4	65

Recording table (A3 size)

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Starter (20 marks)																
Food preparation techniques (9 marks)																
(1 mark)																
Cut – bacon (small pieces)																
Grate – cheese																
Sieve – flour																
(4 marks)																
Rub in – resemble breadcrumbs																
Knead – step 14																
Roll out – step 15																
Shape – large circle																
(4 marks)																
Finely dice – green pepper																
Finely slice – red onion																
Finely chop – garlic																
Portion – four even-sized wedges, divide sauce evenly, grated cheese																
Tasting and seasoning (1 mark)																
Taste and season – sauce (step 10)																
Cookery processes (4 marks)																
Shallow fry – step 8																
Boil – step 10																
Simmer – step 10																
Bake – step 19																
Service (6 marks)																
Smoked bacon flatbreads served warm																
Smoked bacon flatbreads served on four clean warm plates																
Smoked bacon flatbreads served as four identical portions																
Smoked bacon flatbreads are well flavoured																
Smoked bacon flatbreads look appealing																
Smoked bacon flatbreads all garnished appropriately																
Total marks																

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Main course (15 marks)																
Food preparation techniques (7 marks)																
(2 marks)																
Mix – step 1, step 2																
Chop – chicken (bite-sized pieces)																
Cut – mangetout (diagonally)																
Peel – ginger																
Stir – sauce (step 15), sesame oil (step 17)																
(1 mark)																
Marinade – step 1																
Blend – step 3																
(4 marks)																
Cut batons – red pepper																
Cut matchsticks – carrot																
Finely chop – ginger, garlic																
Finely slice – onion																
Tasting and seasoning (1 mark)																
Taste and season – sauce (step 14)																
Cookery processes (2 marks)																
Stir-fry – steps 9, 11, 12, 13																
Boiling – step 10																
Service (5 marks)																
Hot, stir-fried chicken arranged on top of the noodles																
Served in a clean, hot serving dish																
Stir-fried chicken with noodles is well flavoured																
Stir-fried chicken with noodles is cooked correctly – noodles and chicken																
Stir-fried chicken with noodles is garnished appropriately																
Total																

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Dessert (15 marks)																
Food preparation techniques (8 marks)																
(1 mark)																
Sieve – steps 3, 5																
Chop – peaches (small pieces)																
Mix – step 11																
(2 marks)																
Whisk – steps 4, 10																
Fold – steps 5, 10																
(5 marks)																
Line – 2 x 15 cm tins																
Portion – steps 6,11, 16																
Coat – step 15																
Pipe – step 16																
Cookery processes (1 mark)																
Bake – step 7																
Service (6 marks)																
Gateau is served on a clean, room temperature plate																
Gateau is served at room temperature																
Gateau shows four portions with piped cream																
Gateau is level																
Gateau has been assembled correctly																
Gateau has been decorated appropriately																
Total																

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Professional Practice (15 marks)																
Weighing and measuring (3 marks)																
Starter																
Red onion (50 g)																
Green pepper (50 g)																
Main course																
Vegetable oil (5 ml)																
Soy sauce (10 ml)																
Chicken (200 g)																
Red pepper (30 g)																
Carrot (30 g)																
Mangetout (30 g)																
Ginger (15 ml)																
Garlic (15 ml)																
Onion (100 g)																
Organisation and following a time plan (4 marks)																
Working in an organised manner and following a time plan throughout the whole practical activity.																
Working in an organised manner and following a time plan on almost all occasions throughout the whole practical activity.																
Working in an organised manner and following a time plan on most occasions throughout the whole practical activity.																
Working in an organised manner and following a time plan on some occasions throughout the practical activity.																
Poor organisational skills demonstrated. Did not follow time plan.																
Hygiene (4 marks)																
All tasks carried out to an acceptable standard of hygiene.																
Almost all tasks carried out to an acceptable standard of hygiene.																
Most tasks carried out to an acceptable standard of hygiene. Some tasks carried out to an acceptable standard of hygiene. Frequent lapses in hygiene.																
Safety (4 marks)																
All tasks carried out with due regard to safe working practices. Almost all tasks carried out with due regards to safe working practices.																
Most tasks carried out with due regard to safe working practices.																
Some tasks carried out with due regard to safe working practices.																
Frequent lapses in safety.																
Total																
Overall total																

Instructions for candidates

This assessment applies to the practical activity for National 5 Practical Cookery.

The assignment is worth 65 marks. The marks contribute 65% of the overall marks for the course assessment.

Your practical activity makes up one of the two course assessment components. The other component is a question paper.

The practical activity is assessed by your teacher or lecturer. Your teacher or lecturer will let you know the required conditions for carrying out the practical activity.

You must follow the time plan given to you by your teacher or lecturer and the recipes provided on the next page to prepare and serve a three-course meal:

- ◆ Smoked bacon flatbread
- ◆ Stir-fried chicken with noodles
- ◆ Peach and coconut gateau

If you have a special dietary requirement, you may use alternative ingredients when producing the dishes. If you have any questions relating to this or any other aspects of the practical activity, please ask your teacher or lecturer.

In the practical activity you will prepare, cook and present the three dishes within the 2 hour 30 minute time allocation. The dishes will need to be served at the following times:

Starter:	2 hours after the start of the assessment
Main course:	2 hours and 15 minutes after the start of the assessment
Dessert:	2 hours and 25 minutes after the start of the assessment

You may serve your dish 5 minutes before or after the service time. If you serve a dish more than 5 minutes early, you can still be awarded marks allocated to 'service' but marking will take place at the correct service time. If you serve a dish more than 5 minutes late, or after the end of the practical activity, no marks will be awarded for 'service'.

You **must not** use mobile phones **at any point** during the practical activity. This restriction applies throughout the entire session, including the preparation period and the tidying-up time at the end of the practical activity.

You must not share or discuss any part of your practical activity on social media, including photographs of your finished dishes.

Specimen recipes

Smoked Bacon Flatbread

Ingredients

Base

Self-raising flour	150 g
Cayenne pepper	1.25 ml
Butter	40 g
Semi-skimmed milk	100 ml (approximately)

Topping

Red onion	50 g (prepared weight)
Green pepper	50 g (prepared weight)
Garlic clove, peeled	1
Smoked bacon	2 rashers
Cheddar cheese	75 g
Sunflower oil	10 ml
Passata	100 ml
Dried oregano	1.25 ml

Oven: 200°C/gas mark 6 – temperature may vary if using a fan-assisted oven

Method

- 1 Preheat the oven.
- 2 Cut the bacon into small pieces.
- 3 Finely dice the green pepper.
- 4 Finely slice red onion.
- 5 Finely chop the garlic.
- 6 Grate the cheese and reserve.
- 7 Heat the oil in a frying pan and add the bacon, green pepper, red onion and garlic.
- 8 Shallow fry gently for 2-3 minutes.
- 9 Add the passata.
- 10 Bring to the boil, reduce the heat and simmer until the mixture has thickened. Taste and season. Set aside until required.
- 11 For the base, sieve the flour and cayenne pepper into a large bowl.
- 12 Rub in the butter to the flour to resemble breadcrumbs.
- 13 Add enough milk to form a sticky, elastic dough.
- 14 Knead the mixture lightly.
- 15 Roll out the dough into a large circle on a well-floured surface and cut into four, even-sized wedges.
- 16 Place the pizza base wedges onto the lined baking tray.
- 17 Divide the sauce evenly on top of the four wedges.
- 18 Sprinkle the grated cheese equally over each wedge.
- 19 Bake in the oven for 8-10 minutes until ready.
- 20 Serve the flatbread wedges warm, garnished appropriately on four individual, clean, warm plates.

Stir-fried chicken with noodles

Ingredients

Vegetable oil	20 ml
Soy sauce	40 ml
Salt	1.25 ml
Pepper	1.25 ml
Chicken breast	200 g (prepared weight)
Cornflour	10 ml
Light brown sugar	5 ml
Pineapple juice	45 ml
White vinegar	30 ml
Water	30 ml
Red pepper	30 g (prepared weight)
Carrot, peeled	30 g (prepared weight)
Mangetout	30 g (prepared weight)
Ginger	15 ml (prepared weight)
Garlic, peeled	15 ml (prepared weight)
Onion, peeled	100 g (prepared weight)
Salt and black pepper	For seasoning
Sunflower oil	30 ml
Medium egg noodles	100 g
Sesame oil	10 ml
Appropriate garnish	

Method

- 1 Make the marinade for the chicken: in a large bowl, add 5 ml of vegetable oil, 10 ml of soy sauce, 1.25 ml salt, 1.25 ml black pepper. Mix well and set aside.
- 2 Chop the chicken breast into bite-sized pieces, add them to the marinade bowl and mix thoroughly to ensure the chicken is evenly covered in the marinade. Cover the bowl and refrigerate until needed.
- 3 Blend the cornflour, light brown sugar, pineapple juice, white vinegar, remaining 30 ml soy sauce, and water, and reserve.
- 4 Cut the red pepper into batons and the carrot into matchsticks.
- 5 Cut the mangetout diagonally into 1.5 cm pieces.
- 6 Peel and finely chop the ginger.
- 7 Finely chop the garlic.
- 8 Finely slice the onion.
- 9 Heat the remaining 15 ml of vegetable oil in a pan. Add the chicken, ginger and garlic, stir-fry until the marinated chicken pieces are sealed.
- 10 Cook the noodles in boiling water for 4 minutes.
- 11 Add the carrot and onion to the pan. Stir-fry for 2 minutes.
- 12 Add the red pepper and mangetout to the pan and stir-fry for a further 1 minute.
- 13 Stir the sauce ingredients into the pan and cook for 1 minute.
- 14 Taste. Season if necessary.
- 15 Drain the water from the noodles and stir in the sesame oil.
- 16 Place the hot noodles in a clean, hot serving dish.
- 17 Arrange the hot, stir-fried chicken on top of the noodles.
- 18 Garnish appropriately and serve.

Peach and coconut gateau

Ingredients

Self-raising flour	75 g
Eggs	3 medium
Caster sugar	75 g
Tinned peaches, drained	75 g
Fresh whipping cream	200 ml
Icing sugar	10 ml
Vanilla essence	1.25 ml
Juice from tinned peaches	20 ml
Desiccated coconut	40 g
Appropriate decoration	

Oven 200°C/Gas Mark 6 – temperature may vary if using a fan-assisted oven

Method

- 1 Preheat the oven.
- 2 Grease, line and re-grease 2 x 15 cm sponge tins.
- 3 Sieve the flour.
- 4 Whisk the eggs and the caster sugar until thick and creamy.
- 5 Re-sieve the flour on top of the egg mixture and fold in.
- 6 Divide the mixture evenly between the two sponge tins.
- 7 Bake for 10-12 minutes or until ready.
- 8 Allow the sponges to cool slightly before turning out onto a cooling rack. Allow to cool completely.
- 9 Chop the peaches into small pieces and pat dry with absorbent paper.
- 10 Whisk the cream until it stands in soft peaks then fold in the icing sugar and vanilla essence.
- 11 Remove 1/3 of the cream into a bowl and mix in the chopped peaches.
- 12 Sprinkle the juice from the tinned peaches evenly onto the base of the sponges.
- 13 Sandwich the sponges together with the peach and cream mixture.
- 14 Spread half of the remaining whipped cream round the sides of the gateau.
- 15 Use the desiccated coconut to coat the sides of the gateau.
- 16 Using the remaining cream, cover the top of the gateau and pipe to show four portions.
- 17 Decorate appropriately and serve on a clean plate at room temperature.

Service instructions

Dish	Service time	Service dishes
Smoked bacon flatbread	2 hours after start time	Four individual clean, warm plates
Stir-fried chicken with noodles	2 hours 15 minutes after start time	Clean, hot dish
Peach and coconut gateau	2 hours 25 minutes after start time	Clean plate at room temperature

Administrative information

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History of changes

Version	Description of change	Date
2.0	Course re-named.	July 2019
3.0	<ul style="list-style-type: none">◆ The mark allocation table on page 3 was updated to reflect changes to the mark allocations; wording was changed to match marking instructions; and the table now includes the introduction of tasting and seasoning to food preparation techniques and working in an organised manner to the professional practice.◆ The holistic marking instructions table was removed and marking instruction tables in a new layout have been added.◆ An A3 version of the recording table and assessment record has been added with updated mark allocations.◆ All mark allocations have changed for the recipes but the total marks remain the same. <p>What you need to do differently</p> <ul style="list-style-type: none">◆ Make sure you use the most-up-to-date version of this specimen coursework assessment task with candidates.◆ Update your teaching and assessment notes.◆ No changes have been to the specimen recipes or methods, so you can still use these.	August 2025
3.1	<p>Amendments made to the marking instructions and the mark allocations for the Food Preparation Techniques section of all three recipes.</p> <p>‘Tasting and seasoning’ added into table header row (page 15).</p> <p>Formatting of table header row changed on page 18.</p> <p>What you need to do differently</p> <p>Make sure you use the most-up-to-date version of this specimen coursework assessment task’s marking instructions to reflect changes noted above.</p>	September 2025

Version	Description of change	Date
4.0	<p>We've removed the assignment from the course and we've adjusted the marks for the question paper and practical activity. The question paper is now 35 marks and the practical activity is 65 marks.</p> <p>We've updated this specimen to reflect these changes to the mark allocations.</p> <ul style="list-style-type: none"> ◆ The marking instruction tables have been updated and the food preparation techniques section is now divided into three levels of skills for each recipe and is still holistic. ◆ The tasting and seasoning, cookery processes and service details in the marking instructions have been updated to reflect one mark per criteria achieved. ◆ The recipe for smoked bacon toasts has changed to smoked bacon flatbreads and marking instructions have been revised. ◆ The recipe and marking instructions for stir-fried chicken with noodles have been revised. ◆ The marking instructions (but not the recipe) for peach coconut gateau have been revised. <p>We've changed references to 'SQA' to 'Qualifications Scotland' throughout. We've updated the title to include the SCQF level.</p> <p>We've made changes to the format and layout of the document to improve accessibility.</p> <p>What you need to do differently</p> <ul style="list-style-type: none"> ◆ make sure you use the most-up-to-date version of this specimen coursework assessment task with candidates, including revised recipes and marking instructions ◆ update your teaching and assessment notes ◆ use the latest Understanding Standards materials ◆ use the new course code C885 75 	June 2026

Security and confidentiality

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