

The logo consists of the letters 'N5' in a large, white, sans-serif font, set against a solid purple square background.

National 5
Coursework
Assessment Task



National 5 Practical Cookery Assignment and practical activity Instructions for centres

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.

Valid for session 2021-22 only.

This assessment is given to centres in strictest confidence. You must keep it in a secure place until it is used.

The practical activity should be carried out as a group assessment in a single sitting, while current public health restrictions and guidance allow.

Should there be any further changes to restrictions and guidance, dishes can be produced individually where necessary. SQA will advise you if and when the practical activity should be carried out in anything other than a group assessment in a single sitting.

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Introduction

This document contains instructions for centres for the National 5 Practical Cookery assignment and practical activity. It must be read in conjunction with the course specification.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

There are three course assessment components. The other component is a question paper worth 30 marks, which contributes 25% of the overall mark for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – planning and producing a meal – which provides evidence for both components.

The assignment and practical activity combined task has two stages:

Stage 1: planning (the assignment) has 18 marks.

Please note: candidates must have access to their planning booklet during this stage. If this stage is completed electronically, candidates must have electronic access to the candidate booklet only. Candidates are not permitted to access the recipes electronically.

Stage 2: implementing (the practical activity) has 82 marks.

The assignment must be submitted to SQA for external marking.

The practical activity is internally marked by teachers or lecturers, using the information in this document.

Instructions for centres

In the practical activity, candidates have to plan, prepare and serve the following three-course meal:

- ◆ Pea and ham soup with croutons
- ◆ Vegetable curry with boiled rice
- ◆ Baked chocolate and orange cheesecake.

Each recipe is sufficient for four portions, and candidates must prepare, cook and serve the dishes within 2 hours and 30 minutes.

Dish	Service time	Service dishes
Pea and ham soup with croutons	2 hours after start time	Clean, warm bowl
Vegetable curry with boiled rice	2 hours 15 minutes after start time	Clean, warm serving dish
Baked chocolate and orange cheesecake	2 hours 25 minutes after start time	Four individual clean plates at room temperature

Please note: candidates are only allowed to practise the individual dishes once. Candidates must complete the practical activity once only, on the day of their assessment.

Candidates must undertake the practical activity without any assistance from their assessor, unless it is to ask for a specific piece of equipment or food.

If candidates serve a dish more than five minutes early, you can still award marks under 'Service', but you must do so at the correct service time. If candidates serve their dishes more than five minutes late, you must not award any marks under the heading 'Service'.

You must not award marks under the heading 'Service' for dishes served after the end of the practical activity. You may give time prompts every 30 minutes, and five minutes before each service time.

Access to the practical area

Only the candidates who are carrying out the practical activity and their assessor should be allowed in the practical area. The only exceptions are, if applicable, the SQA-appointed visiting verifier, the centre internal verifier and/or ASN staff (where this has been approved by SQA).

Session conditions

All candidates must work under examination conditions. A maximum of eight candidates should be assessed at any one time. If your centre is being verified, there must only be a maximum of six candidates assessed during the practical session. Completed dishes should be presented by the candidates in an area set aside for this purpose and must not be served on candidates' work tables.

Preparation allowed outwith the specified practical session

The centre must supply all equipment and food. Candidates must organise their personal work area with all the required cooking and serving equipment before the practical activity starts. Candidates can weigh and measure ingredients in advance, so that they have the full allocation of time to prepare and present their dishes. Candidates can only prepare raw ingredients if this is stated in a recipe. If garnishes or decorations are not stated in the recipes, candidates can prepare them in advance.

Centres must have a supply of additional ingredients in case candidates make a mistake. Candidates must be encouraged to rectify mistakes, providing time is available, and then be marked accordingly.

Assessment arrangements

SQA's policy on assessment arrangements for disabled candidates, and/or those with additional support needs, allows for adjustments to be made to the practical activity if candidates are placed at a substantial disadvantage. The individual needs of these candidates must be referred to SQA in advance. A decision will then be made on any proposed adjustment or change.

If you have any questions about assessment arrangements, please contact the Assessment Arrangements team on 0345 213 6890 or by e-mail: aarequests@sqa.org.uk.

If you have any questions about the practical activity, or if any of your candidates have a requirement to use alternative ingredients, contact Suzanne Train, Qualifications Officer, by e-mail: suzanne.train@sqa.org.uk.

Recipes

Pea and ham soup with croutons

Ingredients

Onion, peeled	75 g	(prepared weight)
Celery	50 g	(prepared weight)
Potato, peeled	150 g	(prepared weight)
Smoked back bacon	100 g	
Unsalted butter	25 g	
Frozen garden peas, defrosted	250 g	
Ham stock	600 ml	
White bread	1 slice	
Seasoning		

Method

1. Chop the onion, celery, potato and 75 g of the bacon. Neatly dice the remaining 25 g of bacon and set aside.
2. Melt 10 g of the butter, and sweat the onion, celery, potato and the chopped bacon for 5 minutes.
3. Add the peas and stock. Bring to the boil and simmer for 20 minutes, until the vegetables are soft.
4. Cool slightly, then puree the soup until smooth.
5. Remove the crusts from the bread, discard, and dice the remaining bread.
6. Dry fry the diced bacon until crispy, remove and reserve.
7. Melt the remaining butter in the same pan, fry the bread until golden brown and reserve.
8. Reheat the soup, adjust the consistency if required, taste and season.
9. Serve the soup hot, in a clean warm bowl, garnished with the bacon and served with the croutons.

Vegetable curry with boiled rice

Ingredients

Garlic, peeled	5 ml	
Root ginger, peeled	5 ml	
Red chilli	5 ml	
Onion, peeled	75 g	(prepared weight)
Red pepper, de-seeded	50 g	(prepared weight)
Cauliflower	50 g	(prepared weight)
Apple, peeled	50 g	(prepared weight)
Carrot, peeled	75 g	(prepared weight)
Courgette	50 g	(prepared weight)
Potato, peeled	150 g	(prepared weight)
Vegetable oil	15 ml	
Turmeric	2.5 ml	
Ground coriander	5 ml	
Ground cumin	5 ml	
Garam masala	5 ml	
Vegetable stock	150 ml	
Seasoning		
Long grain rice	200 g	

Method

1. Grate the garlic and root ginger. De-seed and finely dice the red chilli.
2. Prepare the vegetables:
 - finely chop the onion
 - cut the red pepper into batons
 - cut the cauliflower into small florets
 - dice the apple, carrot, courgette and potato.
3. Heat the oil and gently fry the garlic, ginger, chilli and onion for 1 minute. Add the turmeric, ground coriander, ground cumin and garam masala, and cook for a further 1 minute.
4. Mix in the red pepper, carrots, potatoes and vegetable stock. Bring to the boil and simmer for 10 minutes. Add the cauliflower, apple and courgette, and simmer for a further 10 minutes.
5. Wash the rice and cook in boiling water.
6. Adjust the consistency of the curry if necessary. Taste and season.
7. Test the rice for readiness, drain and season to taste.
8. Serve the vegetable curry and boiled rice hot, in a clean, warm serving dish.
9. Garnish appropriately.

Baked chocolate and orange cheesecake

Ingredients

Digestive biscuits	80 g
Butter, unsalted	90 g
Orange	1
Caster sugar	40 g
Egg, medium	1
Orange essence	5 ml
Full-fat cream cheese	150 g
Cocoa powder	15 ml
Custard powder	10 ml
Single cream	30 ml
Double cream	50 ml
Icing sugar	5 ml

Oven: 170°C (temperatures may vary for a fan assisted oven), Gas mark 3

Method

1. Grease a 15 cm loose-bottomed tin or a 15 cm flan ring on a baking tray.
2. Crush the digestive biscuits, melt 40 g of the butter and mix together. Press the mixture into the base of the tin.
3. Grate the rind, then segment the orange and reserve.
4. Cream together the remaining butter and the caster sugar until light and fluffy. Separate the egg and gradually beat in the egg yolk to the creamed mixture, followed by the orange essence and the cream cheese.
5. Blend the cocoa powder, custard powder, orange zest and the single cream. Fold into the cream cheese mixture.
6. Whisk the egg white until stiff and fold gently into the cream cheese mixture.
7. Pour onto the biscuit base and bake for 1 hour until firm.
8. Allow the cheesecake to cool completely.
9. Whisk the double cream to piping consistency, then fold in the icing sugar.
10. Remove the cheesecake from the tin and cut into four even-sized portions.
11. Serve the cooled cheesecake on individual room-temperature plates, decorated with orange segments and piped cream.

Marking instructions

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

Assignment: stage 1: planning, is submitted to SQA for external marking.

Practical activity: stage 2: implementing, is internally marked and quality assured by teachers or lecturers, in line with the marking instructions provided in this document.

General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate performance in this practical activity. These principles must be read in conjunction with the following marking instructions, which identify the key features required in candidate performance.

- a Marks for candidate performance 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 performance, 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.
- c The marking instructions indicate how marks should be awarded for each of the skills, techniques and processes assessed as part of the practical activity. These marks should be recorded appropriately by the assessor.

Appendix 1: Holistic marking instructions

Dish	Skills and techniques	Cookery processes	Service	Components in dish	Professional practice
Starter – Pea and ham soup with croutons (18 marks)	Max 7 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ chopping ◆ pureeing ◆ dicing ◆ tasting for seasoning ◆ working in an organised manner 	Max 4 marks Processes include: <ul style="list-style-type: none"> ◆ frying/sweating ◆ boiling/simmering 	Max 7 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish 	<ul style="list-style-type: none"> ◆ pea and ham soup ◆ croutons 	Weighing and measuring 4 marks Hygiene 4 marks Safety 4 marks
Main course – Vegetable curry with boiled rice (26 marks)	Max 12 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ grating ◆ dicing ◆ chopping ◆ cutting batons ◆ mixing ◆ adjusting consistency ◆ tasting for seasoning ◆ working in an organised manner 	Max 5 marks Processes include: <ul style="list-style-type: none"> ◆ frying ◆ boiling/simmering 	Max 9 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ flavour ◆ consistency of sauce ◆ texture of vegetables and rice ◆ garnish 	<ul style="list-style-type: none"> ◆ vegetable curry ◆ boiled rice 	

Dish	Skills and techniques	Cookery processes	Service	Components in dish	Professional practice
Dessert – Baked chocolate and orange cheesecake (26 marks)	Max 14 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ preparing the baking tin ◆ preparing the biscuit base ◆ grating ◆ segmenting ◆ creaming ◆ beating ◆ blending ◆ folding ◆ whisking ◆ portioning ◆ piping ◆ working in an organised manner 	Max 1 mark Process: <ul style="list-style-type: none"> ◆ baking 	Max 11 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dishes and food temperature ◆ four identical portions ◆ appearance ◆ flavour ◆ texture ◆ decoration 		
	33 marks	10 marks	27 marks		12 marks
	82 marks				

Specific marking instructions

Pea and ham soup with croutons (18 marks)					
		Allocation of marks			
Skills and techniques (max 7 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ chopping ◆ pureeing ◆ dicing ◆ tasting for seasoning ◆ working in an organised manner 	7 marks All foods consistently cut to specified size and shape. All skills and techniques carried out correctly. Working in an organised manner throughout.	4–6 marks Most foods cut to specified size and shape but with inaccuracies in either size or shape of some foods. Most skills and techniques carried out correctly. Working in an organised manner on almost all occasions.	1–3 marks Some foods cut to specified size and shape but with inaccuracies in either size or shape of some foods. Some skills and techniques carried out correctly. Some organisation demonstrated.	0 marks All foods cut with inaccuracies in either size or shape. All skills and techniques carried out incorrectly.
Cookery processes (max 4 marks)	Processes include: <ul style="list-style-type: none"> ◆ frying/sweating ◆ boiling/simmering 	4 marks All processes carried out correctly as per recipe.	3 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly or omitted.	1–2 marks Some but not all processes carried out correctly as per recipe, most completed incorrectly or omitted.	0 marks No processes carried out correctly/not as per recipe.

Pea and ham soup with croutons (18 marks) (continued)					
		Allocation of marks			
Service (max 7 marks)	Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish 	7 marks Food served hot in a warm serving bowl. Served according to service plan. Soup is well flavoured. Soup has a smooth texture. Soup has correct consistency. Croutons are diced evenly and golden brown in colour. Bacon garnish present.	4–6 marks Either food or serving dish are at the incorrect temperature. Served according to service plan, but service slightly untidy. Soup is slightly over/under seasoned. Soup has a slightly lumpy texture. Soup is slightly thick/thin. Croutons are misshapen/slightly pale or dark in colour. Bacon garnish present.	1–3 marks Both food and serving dish are at the incorrect temperature. Not served according to service plan. Soup is over/under seasoned. Soup has a very lumpy texture. Soup is very thick/thin. Croutons very misshapen/very pale or dark in colour. No bacon present.	0 marks If any component is inedible or not served then 0 marks should be awarded for service.

Vegetable curry with boiled rice (26 marks)					
		Allocation of marks			
Skills and techniques (max 12 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ grating ◆ dicing ◆ chopping ◆ cutting batons ◆ mixing ◆ adjusting consistency ◆ tasting for seasoning ◆ working in an organised manner 	12 marks All foods consistently cut to specified size and shape. All skills and techniques carried out correctly. Working in an organised manner throughout.	7–11 marks Most foods cut to specified size and shape but with inaccuracies in either size or shape of some foods. Most skills and techniques carried out correctly. Working in an organised manner on almost all occasions.	1–6 marks Some foods cut to specified size and shape but with inaccuracies in either size or shape of some foods. Some skills and techniques carried out correctly. Some organisation demonstrated.	0 marks All foods cut with inaccuracies in either size or shape. All skills and techniques carried out incorrectly.
Cookery processes (max 5 marks)	Processes include: <ul style="list-style-type: none"> ◆ frying ◆ boiling/simmering 	5 marks All processes carried out correctly as per recipe.	3–4 marks Most but not all processes carried out correctly as per recipe, some completed incorrectly or omitted.	1–2 marks Some but not all processes carried out correctly as per recipe, most completed incorrectly or omitted.	0 marks No processes carried out correctly/not as per recipe.

Vegetable curry with boiled rice (26 marks) (continued)					
		Allocation of marks			
Service (max 9 marks)	Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dishes and food temperature ◆ appearance ◆ flavour ◆ consistency of sauce ◆ texture of vegetables and rice ◆ garnish 	9 marks Both food elements served hot in warm serving dish. Served according to service plan in a neat manner. Both elements are well flavoured and have the correct appearance. Consistency of curry sauce is correct. Texture of all vegetables in curry sauce is correct. Texture of cooked rice is correct. Garnished appropriately.	5–8 marks Either food or serving dish are at the incorrect temperature. Served according to service plan but slightly untidy. One element is slightly lacking in seasoning. Consistency of curry sauce is slightly too thick/thin. Texture of some vegetables in curry sauce is slightly too hard/soft. Rice is slightly under/overcooked. Appropriate garnish present but lacks technique.	1–4 marks Both food and serving dish are served at wrong temperature. Not served according to service plan. Both elements are lacking in seasoning. Consistency of curry sauce is very thick/thin. All/most vegetables in curry sauce are too hard/overcooked. Rice is overcooked. Inappropriate/no garnish.	0 marks If any component is inedible or not served then 0 marks should be awarded for service.

Baked chocolate and orange cheesecake (26 marks)					
		Allocation of marks			
Skills and Techniques (max 14 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ preparing the baking tin ◆ preparing the biscuit base ◆ grating ◆ segmenting ◆ creaming ◆ beating ◆ blending ◆ folding ◆ whisking ◆ portioning ◆ piping ◆ working in an organised manner 	14 marks All skills and techniques carried out correctly. Working in an organised manner throughout.	8–13 marks Most skills and techniques carried out correctly. Working in an organised manner on almost all occasions.	1–7 marks Some skills and techniques carried out correctly. Some organisation demonstrated.	0 marks All skills and techniques carried out incorrectly.
Cookery processes (max 1 mark)	Process: <ul style="list-style-type: none"> ◆ baking 	1 mark Cookery process carried out correctly as per recipe.			0 marks Process not carried out correctly/not as per recipe.

Baked chocolate and orange cheesecake (26 marks) (continued)					
		Allocation of marks			
Service (max 11 marks)	Service includes: <ul style="list-style-type: none"> ◆ appropriate serving plates and food temperature ◆ four identical portions ◆ appearance ◆ flavour ◆ texture ◆ decoration 	11 marks Food is served on four clean plates at room temperature.	6–10 marks Either food or serving plates are at the incorrect temperature.	1–5 marks Food and serving plates are served chilled.	0 marks Cheesecake is under cooked/inedible.
		All four plates are identical and served according to service plan. Food is served cooled. Food has correct flavour and texture. Food has correct appearance. Decoration neat.	Food is served according to service plan, but slightly untidy/plates are not identical. Food is served warm. Food slightly lacks flavour of one of the main flavours. Cheesecake texture is slightly soft/hard. Base is slightly crumbly. Cheesecake is slightly pale/dark. Decoration untidy.	Food is served according to service plan, but very untidy/plates are not identical. Food is served hot. Food lacks flavour of one of the main flavours/ bland. Cheesecake texture is too soft/too firm. Base is very crumbly/soggy. Cheesecake is very pale/dark. No/inappropriate decoration.	

Professional practice (12 marks)				
	Allocation of marks			
Weighing and measuring (max 4 marks)	4 marks All ingredients identified as 'prepared weight' in recipe are weighed/ measured accurately.	3 marks Most ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	1–2 marks Some ingredients identified as 'prepared weight' in recipe are weighed/measured accurately.	0 marks No ingredients identified as 'prepared weight' in recipe weighed/measured accurately.
Hygiene (max 4 marks)	4 marks All tasks carried out to an acceptable standard of hygiene.	3 marks Most tasks carried out to an acceptable standard of hygiene, with few lapses.	1–2 marks Some tasks carried out to an acceptable standard of hygiene, but with several lapses.	0 marks Frequent lapses in hygiene. A significant hygiene lapse, which would result in the end product being unsafe to eat, would result in 0 marks.
Safety (max 4 marks)	4 marks All tasks carried out with due regard to safe working practices.	3 marks Most tasks carried out with due regard to safe working practices, with few lapses.	1–2 marks Some tasks carried out with due regard to safe working practices, but with several lapses.	0 marks Frequent lapses in safety. If teacher or lecturer intervention is required to ensure the safety of a candidate, then award 0.

Appendix 2: Assessment record

National 5 Practical Cookery practical activity assessment record

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

Centre: _____ Class/group: _____ Assessor: _____

Date: _____

Candidate name	Preparing, cooking and serving									Professional practice			Total	Assessor comments
	Starter			Main course			Dessert			12 marks				
	Pea and ham soup with croutons (18 marks)			Vegetable curry and boiled rice (26 marks)			Baked chocolate and orange cheesecake (26 marks)							
	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety		
	7	4	7	12	5	9	14	1	11	4	4	4	82	

Administrative information

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History of changes

Version	Description of change	Authorised by	Date
2.0	On pages 9 and 13 - garnishing has been removed from the skills and techniques columns as it is not assessed as a preparation skill or technique.	QM	1/2/22

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