

N5

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 2023-24 only.

This assessment is given to centres in strictest confidence and must be kept in a secure place until it is used.

The practical activity should be carried out in a single sitting.

This edition: February 2024 (version 3.0)

© Scottish Qualifications Authority 2024

Introduction

This document contains instructions for centres and marking instructions 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. **It is not permissible for candidates 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 centres, 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:

- ◆ Vegetable fritters with savoury couscous
- ◆ Beef moussaka
- ◆ Pear and ginger crumble tart

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

Dish	Service time	Service dishes
Vegetable fritters with savoury couscous	2 hours after start time	Four individual clean, warm plates
Beef moussaka	2 hours 15 minutes after start time	Clean, hot dish
Pear and ginger crumble tart	2 hours 25 minutes after start time	Clean, room temperature serving plate

Please note: candidates are only allowed to practise each individual dish 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, they can still be awarded marks under 'Service', but marking must take place at the correct service time. If candidates serve their dishes more than five minutes late, no marks must be awarded under the heading 'Service'.

No marks are awarded under the heading 'Service' for dishes served after the end of the practical activity. Time prompts may be given 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 are to 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

Vegetable fritters with savoury couscous

Ingredients

Leeks, washed	50 g	(prepared weight)
Eating apple, peeled and cored	50 g	(prepared weight)
Parsnip, peeled	100 g	(prepared weight)
Carrot, peeled	50 g	(prepared weight)
Plain flour	50 g	
Egg – medium	1	
Spring onion	25 g	(prepared weight)
Red pepper	50 g	(prepared weight)
Vegetable oil	20 ml	
Vegetable stock – hot	125 ml	
Couscous	80 g	
Sultanas	20 g	
Salt		
Pepper		

Method

1. Finely dice the leeks, place in a large bowl.
2. Grate the apple, parsnip and carrot, squeeze out any excess moisture, and add to the bowl.
3. Add the flour and season the mixture, mix well.
4. Beat the egg and add enough to bind the ingredients together.
5. Shape into eight equal rounds, cover, and store in the fridge until required.
6. Finely slice the spring onion and finely dice the red pepper.
7. Heat the oil in a frying pan and shallow fry the fritters until golden brown, turning once during cooking.
8. Add the hot stock to the couscous, cover and allow to absorb for 5 minutes.
9. Mix in the spring onion, red pepper and sultanas. Taste and season.
10. Serve four individual portions of the warm fritters and warm couscous on clean warm plates, garnished appropriately.

Beef moussaka

Ingredients

White potatoes, peeled	300 g (prepared weight)
Onion, peeled	100 g (prepared weight)
Carrot, peeled	50 g (prepared weight)
Fresh garlic, peeled	5 ml (prepared volume)
Aubergine	150 g
Minced beef	200 g
Dried oregano	5 ml
Dried thyme	2.5 ml
Tinned chopped tomatoes	150 ml
Tomato puree	15 ml
Beef stock	150 ml
Margarine	25 g
Plain flour	25 g
Ground nutmeg	pinch
Milk	250 ml
Mature cheddar cheese – grated	40 g
Salt	
Pepper	

Oven temperature: 180°c / gas mark 4 / temperature may vary if using a fan assisted oven

Ovenproof dish – equivalent to 20 cm x 20 cm

Method

1. Preheat the oven.
2. Cut the potatoes into large, even sized pieces, place in boiling salted water and boil for approximately 10 minutes. Remove from the heat, drain and reserve until required.
3. Finely dice the onion, cut the carrot into batons and crush the garlic.
4. Thinly slice the aubergine, lay on a tray, sprinkle lightly with salt to release moisture and set aside until required.
5. Brown the mince in a hot pan, add the onion and garlic and cook for 2 minutes.
6. Add the carrots, dried herbs, chopped tomatoes, tomato puree and stock, mix well and bring to the boil.
7. Reduce the heat and simmer for 20 minutes. Taste and season as appropriate.
8. Pat dry the aubergine using absorbent paper and slice the potatoes thinly.
9. Melt the margarine in a pan, add the flour and nutmeg, cook for 1 minute. Gradually add the milk, bring to the boil and simmer until thickened. Add 25 g of the cheese to the sauce. Taste and season.
10. Assemble the moussaka by placing the mince mixture in the oven proof dish, cover with the aubergine slices and then the potato slices.
11. Cover with the cheese sauce and sprinkle with the remaining cheese.
12. Bake until golden brown for approximately 25-30 minutes.
13. Clean the dish and serve hot, garnished appropriately.

Pear and ginger crumble tart

Ingredients

Plain flour	100 g
Wholemeal flour	30 g
Margarine	50 g
Cold water	40 ml
Pears, tinned	125 g
Soft brown sugar	25 g
Ground ginger	2.5 ml
Demerara sugar	20 g
Oats	25 g
Butter	20 g
Double cream	60 ml
Vanilla essence	1.25 ml
Icing sugar	5 ml

Oven temperature: 200° c/ Gas Mark 6/ temperature may vary if using a fan assisted oven
15/16 cm round flan ring

Method

1. Preheat the oven.
2. Sieve 70g of the plain flour into a large bowl and add the wholemeal flour.
3. Rub in the margarine until the mixture resembles fine breadcrumbs.
4. Add enough cold water to give a stiff dough, knead gently then rest for approximately 10 minutes.
5. Line the flan ring with the pastry and rest for at least 10 minutes.
6. Bake blind for approximately 15 minutes. Reduce the oven to 180°c/gas mark 4.
7. Evenly slice the pears. Place the pears in a small pan with 25g of soft brown sugar, 1.25ml of ground ginger and 30ml of cold water. Stew gently until cooked.
8. Mix the remaining flour, ground ginger, demerara sugar and oats in a bowl. Add the butter and rub in to create the crumble.
9. Place the pear mix into the pastry case, sprinkle the crumble over it and bake for approximately 20 minutes until the crumble is golden brown.
10. Remove the tart from the oven, allow to cool slightly and remove the flan ring. Cool to room temperature.
11. Whisk the cream, fold in the vanilla essence and icing sugar.
12. Place the tart on a clean plate at room temperature, pipe with the cream, decorate appropriately and serve.

Marking instructions

In line with SQA's normal practice, the following marking instructions for the National 5 Practical Cookery practical activity are addressed to the marker. They will also be helpful for those preparing candidates for 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 centre staff, 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 specific 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 holistic marking instructions for this assessment.
- b The specific 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.

Holistic marking instructions

Dish	Skills and techniques	Cookery processes	Service	Professional practice
Starter: Vegetable fritters with savoury couscous (23 marks)	Max 12 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ dicing ◆ grating ◆ mixing ◆ shaping ◆ portioning ◆ slicing 	Max 2 marks Process: <ul style="list-style-type: none"> ◆ shallow frying 	Max 9 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving plates and food temperature ◆ appearance ◆ flavour ◆ texture ◆ garnish 	Weighing and measuring 4 marks
Main course: Beef moussaka (24 marks)	Max 11 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ straining ◆ dicing ◆ cutting batons ◆ slicing ◆ mixing 	Max 5 marks Processes include: <ul style="list-style-type: none"> ◆ boiling/simmering ◆ stewing ◆ baking 	Max 8 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ taste ◆ texture ◆ consistency of sauces ◆ garnish 	Hygiene 4 marks Safety 4 marks

Dish	Skills and techniques	Cookery processes	Service	Professional practice
Dessert: Pear and Ginger Crumble Tart (23 marks)	Max 12 marks Skills and techniques include: <ul style="list-style-type: none"> ◆ rubbing in ◆ kneading ◆ rolling out ◆ lining ◆ baking blind ◆ slicing ◆ mixing ◆ whisking ◆ folding ◆ piping 	Max 3 mark Processes include: <ul style="list-style-type: none"> ◆ stewing ◆ baking 	Max 8 marks Service includes: <ul style="list-style-type: none"> ◆ appropriate serving plate and food temperature ◆ appearance ◆ taste ◆ texture ◆ decoration 	
70 marks				12 marks
82 marks				

Specific Marking Instructions

Vegetable fritters with savoury couscous (23 marks)					
		Allocation of marks			
Skills and techniques (max 12 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ dicing ◆ grating ◆ mixing ◆ shaping ◆ portioning ◆ slicing Candidates must work in an organised manner.	12 marks All foods consistently cut to specified size and shape. All skills and techniques carried out correctly. Appropriate tasting for seasoning undertaken. 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. Most tasting for seasoning undertaken. Working in an organised manner on almost all occasions.	1–5 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 tasting for seasoning undertaken. Some organisation demonstrated.	0 marks All foods cut with inaccuracies in either size or shape. All skills and techniques carried out incorrectly. No tasting. Poor organisational skills.
Cookery processes (max 2 marks)	Process: <ul style="list-style-type: none"> ◆ shallow frying 	2 marks Process carried out correctly as per recipe.	1 mark Process mostly carried out correctly as per recipe.	0 marks Process not carried out correctly, or as per recipe.	

Vegetable fritters with savoury couscous (23 marks) (continued)

		Allocation of marks			
<p>Service (max 9 marks)</p>	<p>Service includes:</p> <ul style="list-style-type: none"> ◆ appropriate serving plates and food temperature ◆ four portions ◆ appearance ◆ flavour ◆ texture ◆ garnish ◆ served according to service plan 	<p>9 marks</p> <p>Food is served warm on four identical, clean warm plates.</p> <p>Served according to service plan.</p> <p>Food is well flavoured and has the correct appearance and texture.</p> <p>Appropriate garnish.</p>	<p>5–8 marks</p> <p>Food and/or serving plates are too hot or too cool.</p> <p>Not served accurately according to service plan.</p> <p>Food is over or under seasoned.</p> <p>Appearance of fritters is uneven.</p> <p>Minimal garnish.</p>	<p>1–4 marks</p> <p>Food and/or serving plates cold.</p> <p>Not served according to serving plan.</p> <p>Food is over seasoned.</p> <p>Appearance of the fritters is too dark.</p> <p>Inappropriate or no garnish.</p>	<p>0 marks</p> <p>Neither food nor serving plates are correct temperature.</p> <p>Any component inedible or not served, ie fritters or couscous, then 0 marks are awarded for service.</p>

Beef moussaka (24 marks)					
		Allocation of marks			
Skills and techniques (max 11 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ straining ◆ dicing ◆ cutting batons ◆ slicing ◆ mixing Candidates must work in an organised manner.	11 marks All foods consistently cut to specified size and shape. All skills and techniques carried out correctly. Appropriate tasting for seasoning undertaken. Working in an organised manner throughout.	7–10 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. Most tasting for seasoning undertaken. 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 tasting for seasoning undertaken. Some organisation demonstrated.	0 marks No foods cut to size or shape. All skills and techniques carried out incorrectly. No tasting undertaken. Poor organisational skills.
Cookery processes (max 5 marks)	Processes include: <ul style="list-style-type: none"> ◆ baking ◆ boiling/simmering ◆ stewing 	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. Some completed incorrectly or omitted.	0 marks No processes carried out correctly or not as per recipe.

Beef moussaka (24 marks) (continued)					
		Allocation of marks			
Service (8 marks)	Service includes: <ul style="list-style-type: none"> ◆ appropriate serving dish and food temperature ◆ appearance ◆ taste ◆ texture ◆ consistency of sauce ◆ garnish 	8 marks Food is served hot. Serving dish is clean. Served according to service plan. Food is evenly coloured and garnished appropriately. Food is well flavoured and has the correct appearance and texture.	5–7 marks Food is served warm. Service dish is slightly untidy. Not served according to service plan. Food is pale in colour. Minimal garnish. Food is over or under seasoned or the texture is incorrect.	1–4 marks Food is served cool. Service dish is untidy. Not served according to service plan. Food is very pale in colour. Inappropriate or no garnish. Food is over or under seasoned or the texture is incorrect.	0 marks Food is served cold. Food is inedible.

Pear and Ginger Crumble Tart (23 marks)					
		Allocation of marks			
Skills and techniques (12 marks)	Skills and techniques include: <ul style="list-style-type: none"> ◆ rubbing in ◆ kneading ◆ rolling out ◆ lining ◆ baking blind ◆ slicing ◆ mixing ◆ whisking ◆ folding ◆ piping Candidates must work in an organised manner.	12 marks All food cut consistently to specified shape and size. All skills and techniques carried out correctly as per recipe. Working in an organised manner throughout.	7–11 marks Most food cut to specified shape and size but with inaccuracies in either shape or size of some foods. Most skills and techniques carried out correctly. Working in an organised manner on almost all occasions.	1–6 marks Some food cut to specified shape and size but with inaccuracies in either shape or size of some foods. Some skills and techniques carried out correctly. Some organisation demonstrated.	0 marks No food cut to specified shape or size. All skills and techniques carried out incorrectly. Poor organisational skills.
Cookery processes (3 marks)	Processes include: <ul style="list-style-type: none"> ◆ stewing ◆ baking 	3 marks All processes carried out correctly as per recipe.	2 marks Most but not all processes carried out correctly as per recipe. Some completed incorrectly or omitted.	1 mark Some but not all processes carried out correctly as per recipe. Some completed incorrectly or omitted.	0 marks No process carried out correctly.

Pear & Ginger Crumble Tart (23 marks) (continued)

		Allocation of marks			
Service (8 marks)	Service includes: <ul style="list-style-type: none"> ◆ appropriate serving plate and food temperature ◆ appearance ◆ taste ◆ texture ◆ decoration 	8 marks Food is served cool on clean plate at room temperature. Served according to service plan. Food is well flavoured and has the correct appearance. Both pastry and topping have the correct texture. Tart is evenly coloured. Decorated appropriately.	4-7 marks Food and/or serving plate are slightly warm. Not served according to service plan. Food is lacking flavour. Either pastry or topping has incorrect texture. Tart is uneven or pale in colour. Minimal decoration.	1-3 marks Food and/or serving plate are served hot. Not served according to service plan. Food is bland. The texture is incorrect of both pastry and topping. Tart is very pale in colour or slightly over browned. No additional decoration.	0 marks Tart is overcooked. Food is inedible.

Professional practice (12 marks)				
	Allocation of marks			
Weighing and measuring (max 4 marks)	4 marks All ingredients identified as 'prepared weight/volume' in recipe are weighed or measured accurately during the assessment.	3 marks Most ingredients identified as 'prepared weight/volume' in recipe are weighed or measured accurately during the assessment.	1–2 marks Some ingredients identified as 'prepared weight/volume' in recipe are weighed or measured accurately during the assessment.	0 marks No ingredients identified as 'prepared weight/volume' in recipe weighed or measured accurately during the assessment.
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 marks .

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

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				
	Vegetable fritters with savoury couscous (23 marks)			Beef moussaka (24 marks)			Pear and Ginger Crumble Tart (23 marks)							
	Skills and techniques	Cookery process	Service	Skills and techniques	Cookery processes	Service	Skills and techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety		
	12	2	9	11	5	8	12	3	8	4	4	4	82	

Administrative information

Published: February 2024 (version 3.0)

History of changes

Version	Description of change	Date
2.0	On page 14 - 'Service includes' has been replaced with 'Skills and techniques include'.	23/1/2024
2.0	On page 14 - 'All foods', 'Most foods', 'Some foods' and 'No foods' changed to 'All food', 'Most food', 'Some food' and 'No food'.	23/1/2024
3.0	On Page 6 - Under Method 6 the sentence now ends "Reduce the oven to 180° c/gas mark 4."	21/2/2024

Security and confidentiality

This document can be used by practitioners in SQA approved centres for the assessment of National Courses and not for any other purpose.

This document may only be downloaded from SQA's designated secure website by authorised personnel.

Copyright

This document may be reproduced in whole or in part for assessment purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged. If it needs to be reproduced for any purpose other than assessment, it is the centre's responsibility to obtain copyright clearance.

Re-use for alternative purposes without the necessary copyright clearance may constitute copyright infringement.

© Scottish Qualifications Authority 2024