



National 5
coursework
assessment task



National 5 Practical Cookery

Assignment and practical activity

Instructions for centres

This document provides information for assessors 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 2025-26 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 2026 (version 1.2)

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Introduction

This document contains instructions for centres, recipes 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.

The assignment and practical activity are inter-related components 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 (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.**

The assignment must be submitted to Qualifications Scotland for external marking.

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

The practical activity is internally marked by centres, using the information in this document.

Instructions for centres

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

- ♦ Sweet Potato Pizza
- ♦ Chicken Dahl with Rotis
- ♦ Cookie Dough Spiced Apple Pie

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 details
Sweet Potato Pizza	2 hours after start time.	Serve sweet potato pizza wedges warm on four individual, clean, warm plates.
Chicken Dahl with Rotis	2 hours 15 minutes after start time.	Serve dahl hot, in a clean, hot serving dish. Serve rotis warm, on a clean, warm plate.
Cookie Dough Spiced Apple Pie	2 hours 25 minutes after start time.	Serve pie warm, on a clean, room temperature plate.

Please note: candidates are only allowed to practise the individual dishes once. Candidates must complete the practical activity once only, which must be 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 can 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 are allowed in the practical area. The only exceptions are, if applicable, an Qualifications Scotland appointed visiting verifier, the centre internal verifier and/or ASN staff (where this has been approved by Qualifications Scotland).

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 in advance 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 marked accordingly.

Assessment arrangements

Qualifications Scotland'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 Qualifications Scotland 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@qualifications.gov.scot.

If you have any questions about the practical activity, or if any of your candidates have a requirement to use alternative ingredients, please contact Kathleen Harrison, Qualifications Officer, by e-mail: kathleen.harrison@qualifications.gov.scot.

Recipes

Sweet Potato Pizza

Ingredients

Sweet potato (peeled)	150 g	(prepared weight)
Self-raising flour	125 g	
Smoked paprika	2.5 ml	
Onion (peeled)	75 g	(prepared weight)
Red pepper	40 g	(prepared weight)
Vegetable oil	10 ml	
Garlic (crushed)	2.5 ml	
Sweetcorn	20 ml	
Chopped tomatoes	125 ml	
Vegetable stock	50 ml	
Mixed herbs	2.5 ml	
Cheddar cheese (grated)	50 g	
Salt		
Pepper		

Oven temperature 180°C/Gas mark 4/Fan 160°C

Method

1. Preheat the oven.
2. Line a baking tray with baking paper.
3. Chop the sweet potato into equally sized pieces.
4. Boil the sweet potato in water for approximately 10 minutes, until cooked.
5. Drain and mash the sweet potato, season and leave to cool.
6. Add the flour and smoked paprika to the mashed sweet potato and mix well to form a firm dough.
7. Roll out the dough into a large circle on a well-floured surface and cut into four even-sized wedges.
8. Place the pizza base wedges onto the lined baking tray and set aside.
9. Dice the onion and red pepper.
10. Heat the oil in a pan, add the onion, red pepper and garlic and shallow fry for 3 minutes.
11. Add the sweetcorn, chopped tomatoes, stock and mixed herbs to the pan with the onion, red pepper and garlic, bring to the boil, reduce the heat and simmer until the mixture has thickened. Taste and season. Set aside until required.
12. Bake the pizza base wedges in the oven for 10 minutes.
13. Remove from the oven and divide the sauce evenly on top of the four wedges.
14. Sprinkle the grated cheese equally over each wedge.
15. Bake in the oven for a further 8-10 minutes until ready.
16. Serve the sweet potato pizza wedges warm, garnished appropriately on four individual, clean, warm plates.

Chicken Dahl with Rotis

Chicken Dahl

Ingredients

Fresh coriander	15 ml	
Vegetable oil	30 ml	
Salt	1.25 ml	
Black pepper	1.25 ml	
Smoked paprika	2.5 ml	
Cajun spice	2.5 ml	
Turmeric	1.25 ml	
Chicken fillet	200 g	
Red onion (peeled)	100 g	(prepared weight)
Potatoes (peeled)	100 g	(prepared weight)
Garlic cloves (peeled)	10 ml	(prepared volume)
Tomato puree	20 ml	
Mild curry powder	20 ml	
Red lentils	150 g	
Vegetable stock	500 ml	
Salt		
Pepper		

Method

1. Chop 5 ml of the fresh coriander.
2. Make the marinade for the chicken: in a large bowl, add 5 ml of vegetable oil, 5 ml of the chopped coriander, 1.25 ml salt, 1.25 ml black pepper, the smoked paprika, cajun spice and turmeric. Mix well and set aside.
3. Chop the chicken fillet into bite-sized pieces, add them to the marinade bowl and mix thoroughly to ensure the chicken is evenly coated. Cover the bowl and refrigerate until needed.
4. Finely slice the onion, dice the potatoes and finely chop the garlic.
5. Heat 15 ml of the oil in a pan. Add the onion and potato, season and shallow fry for 3-4 minutes.
6. Add the garlic and tomato puree to the pan and shallow fry for 1-2 minutes.
7. Stir in the curry powder and shallow fry for a further 1 minute.
8. Stir in the lentils and vegetable stock. Mix thoroughly, cover and bring to the boil, remove lid, reduce the heat and simmer for about 10 minutes.
9. Heat the remaining oil in a frying pan and seal the marinated chicken pieces. Remove the chicken from the frying pan and add to the lentil mix.
10. Simmer the mix for a further 10 minutes until the lentils and chicken are fully cooked. Adjust the consistency if required. Taste and season.
11. Chop the remaining coriander.
12. Serve the dahl hot, garnished with the remaining chopped coriander, in a clean, hot serving dish.

Rotis

Ingredients

Self-raising flour	225 g
Salt	2.5 ml
Vegetable oil	30 ml
Water	140 ml

Method

1. Sieve the flour and salt into a large bowl. Add 15 ml of vegetable oil and sufficient water to form a dough. You may not need to use all of the water.
2. Turn the dough onto a floured surface and knead gently until smooth. Cover and leave to rest for 30 minutes.
3. Divide the dough into four equal pieces and roll each one into a thin circle about 18 cm-20 cm wide.
4. Heat the remaining oil in a frying pan, add the dough circles one at a time and cook for 1-2 minutes on each side, until speckled brown and beginning to puff up.
5. Serve the rotis warm on a clean, warm plate.

Cookie Dough Spiced Apple Pie

Ingredients

Dough

Plain flour	125 g
Butter	40 g
Sugar	20 g
Egg yolk	1 medium
Vanilla essence	1.25 ml
Soured cream	15 ml

Filling

Cooking apple	150 g (prepared weight)
Soft brown sugar	35 g
Ground ginger	2.5 ml
Mixed spice	5 ml
Butter	10 g
Water	30 ml
Cornflour	5 ml
Egg white	1
Ginger nut biscuit, crushed	15 ml

Icing sugar for dusting

Oven temperature 170°C/Gas mark 3/Fan 150°C

15 cm flan ring

Method

1. Preheat the oven.
2. Sieve the flour and set aside until required.
3. Cream the butter and sugar together until light and fluffy.
4. Add the egg yolk, vanilla essence and soured cream. Mix well, then gradually add the flour to form a soft dough.
5. Divide the dough into two portions, making one slightly larger than the other. Cover each piece and chill for a minimum of 20 minutes.
6. Peel, core and finely slice the apple.
7. In a pan, add the apple, sugar, ginger, mixed spice, butter, water and cornflour. Stew gently until the apple is cooked. Remove from the heat and allow to cool slightly.
8. Roll out the larger piece of dough and line the flan ring.
9. Place the cooled apple filling into the lined flan ring.
10. Beat the egg white and brush it around the edge of the dough.
11. Roll out the smaller dough portion and place on top. Seal the edges and trim off any excess.
12. Glaze the top of the pie with egg white and sprinkle with the ginger nut crumbs.
13. Bake in the oven for approximately 25-30 minutes.
14. Remove the pie from the oven, leave to cool slightly then remove the flan ring. Dust the top lightly with icing sugar.
15. Serve the pie warm, on a clean, room temperature plate.

Marking instructions

These marking instructions are addressed to the assessor and will also be helpful when preparing candidates for their course assessment.

The assignment: stage 1: planning. This is submitted to Qualifications Scotland for external marking.

The practical activity: stage 2: implementing. This is internally marked and quality assured by centre staff, in line with the marking instructions provided in this document.

These marking instructions will help the assessor understand the general principles that must be applied when marking candidate performance in this practical activity and indicate how marks should be awarded for each of the skills, techniques and processes assessed.

Marks for candidate performance must always be awarded positively and assigned holistically using these marking instructions.

All marks should be recorded appropriately by the assessor using the recording table. The assessor should then use the practical activity assessment record for the overall mark achieved.

Marking instructions – Sweet Potato Pizza (21 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 9 marks)	◆ line ◆ chop ◆ mix ◆ roll out ◆ shape ◆ portion ◆ dice	8 marks All food preparation techniques were carried out correctly.	6-7 marks Almost all food preparation techniques were carried out correctly.	4-5 marks Some food preparation techniques were carried out correctly.	1-3 marks Few food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
	◆ taste and season	1 mark Tasting and seasoning has been carried out.	0 marks No tasting or seasoning has been carried out.			
Cookery processes (max 4 marks)	◆ boil ◆ shallow fry ◆ stew ◆ bake	4 marks All cookery processes were carried out correctly on each occasion as per the recipe.	2-3 marks Most cookery processes were carried out correctly on each occasion as per the recipe.	1 mark Some cookery processes were carried out correctly on each occasion as per the recipe.	0 marks No cookery processes have been carried out correctly as per the recipe.	
Service (max 8 marks)	◆ served on 4 individual, clean, warm plates ◆ served as 4 identical portions ◆ served warm ◆ well flavoured ◆ even in colour ◆ texture is correct ◆ garnished appropriately ◆ sweet potato pizza wedges served according to service details	8 marks Service of the sweet potato pizza wedges meets all of the service criteria.	6-7 marks Service of the sweet potato pizza wedges meets almost all of the service criteria.	4-5 marks Service of the sweet potato pizza wedges meets some of the service criteria.	1-3 marks Service of the sweet potato pizza wedges meets a few of the service criteria.	0 marks Service of the sweet potato pizza wedges meets none of the service criteria. Service of the sweet potato pizzas was outwith the service window. (+ 5 mins)

Marking instructions – Chicken Dahl with Rotis (27 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 13 marks)	◆ chop ◆ mix ◆ marinate ◆ slice ◆ dice ◆ knead ◆ portion ◆ roll out ◆ shape	12 marks All food preparation techniques were carried out correctly.	9-11 marks Almost all food preparation techniques were carried out correctly.	5-8 marks Some food preparation techniques were carried out correctly.	1-4 marks Few food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
	◆ taste and season	1 mark Tasting and seasoning has been carried out.	0 marks No tasting or seasoning has been carried out.			
Cookery processes (max 5 marks)	◆ shallow fry ◆ boil ◆ stew	5 marks All cookery processes were carried out correctly on each occasion as per recipe.	3-4 marks Most cookery processes were carried out correctly on each occasion as per recipe.	1-2 marks Some cookery processes were carried out correctly on each occasion as per recipe.	0 marks No cookery processes have been carried out correctly as per recipe.	

Marking instructions – Chicken Dahl with Rotis (continued)

Activity	Skills, technique and criteria	Marks	Marks	Marks	Marks	Marks
Service (max 9 marks)	◆ chicken dahl served in a clean, hot serving dish ◆ chicken dahl served hot ◆ consistency of chicken dahl is correct ◆ chicken dahl is garnished with remaining chopped coriander ◆ rotis served on a clean, warm plate ◆ rotis served warm ◆ rotis are cooked correctly ◆ rotis are speckled brown ◆ chicken dahl and rotis well flavoured ◆ chicken dahl and rotis served according to service details	9 marks Service of the chicken dahl with rotis meets all of the service criteria.	7-8 marks Service of the chicken dahl with rotis meets almost all of the service criteria.	4-6 marks Service of the chicken dahl with rotis meets some of the service criteria.	1-3 marks Service of the chicken dahl with rotis meets a few of the service criteria.	0 marks Service of the chicken dahl with rotis meets none of the service criteria. Service of the chicken dahl with rotis was outwith the service window. (+ 5 mins)

Marking instructions – Cookie Dough Spiced Apple Pie (18 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 9 marks)	♦ cream ♦ mix ♦ portion ♦ peel ♦ slice ♦ roll out ♦ line ♦ glaze	9 marks All food preparation techniques were carried out correctly.	7-8 marks Almost all food preparation techniques were carried out correctly.	4-6 marks Some food preparation techniques were carried out correctly.	1-3 marks Few food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
Cookery processes (max 2 marks)	♦ stew ♦ bake	2 marks All cookery processes were carried out as per the recipe.	1 marks Some cookery processes were carried out correctly as per the recipe.	0 marks No cookery processes have been carried out correctly as per the recipe.		
Service (max 7 marks)	♦ cookie dough spiced apple pie is served on a clean, room temperature plate ♦ cookie dough spiced apple pie is served warm ♦ cookie dough spiced apple pie is well flavoured ♦ cookie dough spiced apple pie is the correct texture ♦ cookie dough spiced apple pie is dusted lightly with icing sugar ♦ cookie dough spiced apple pie is served according to service details	7 marks Service of the cookie dough spiced apple pie meets all of the service criteria.	5-6 marks Service of the cookie dough spiced apple pie meets almost all of the service criteria.	3-4 marks Service of the cookie dough spiced apple pie meets some of the service criteria.	1-2 marks Service of the cookie dough spiced apple pie meets a few of the service criteria.	0 marks Service of the cookie dough spiced apple pie meets none of the service criteria. Service of the cookie dough spiced apple pie was outwith the service window. (+ 5 mins)

Professional Practice: allocation of marks (16 marks)

Activity	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Weighing and measuring (max 4 marks)	4 marks All weights and volumes have been measured accurately.	3 marks Most weights and volumes have been measured accurately.	1-2 marks Some weights and volumes have been measured accurately.	0 marks Weights and volumes have not been measured accurately.
Hygiene (max 4 marks)	4 marks All tasks were carried out to an acceptable standard of hygiene.	3 marks Most tasks were carried out to an acceptable standard of hygiene.	1-2 marks 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 end product being unsafe to eat, would result in 0 marks being awarded.
Organisation (max 4 marks)	4 marks Working in an organised manner was demonstrated throughout the whole practical activity.	3 marks Working in an organised manner was demonstrated on most occasions throughout the whole practical activity.	1-2 marks Some organisational skills were demonstrated throughout the practical activity.	0 marks Poor organisational skills demonstrated.
Safety (max 4 marks)	4 marks All tasks were carried out with due regard to safe working practices.	3 marks Most tasks were carried out with due regard to safe working practices.	1-2 marks 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

Assessors should use the following table to record the marks awarded to candidates during the practical activity.

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	Preparing, cooking and serving									Professional practice				Total
	Starter 21 marks			Main course 27 marks			Dessert 18 marks			16 marks				
	Food prep techniques and tasting seasoning	Cookery processes	Service	Food prep techniques and tasting and seasoning	Cookery processes	Service	Food prep techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety	Organi- sation	
	9	4	8	13	5	9	9	2	7	4	4	4	4	82

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 (21 marks)																
Food preparation techniques (8 marks)																
Line – baking tray																
Chop – sweet potato (equal sized)																
Mix – step 6 and step 11																
Roll out – dough																
Shape – large circle																
Portion – 4 even sized wedges, sauce, grated cheese																
Dice – onion, red pepper																
Tasting and seasoning (1 mark)																
Taste and season – step 11																
Cookery processes (4 marks)																
Boil – step 4 and step 11																
Shallow fry – step 10																
Stew – step 11																
Bake – step 12 and step 15																
Service (8 marks)																
Sweet potato pizza wedges served on 4 individual, clean, warm plates																
Sweet potato pizza wedges served as 4 identical portions																
Sweet potato pizza wedges served warm																
Sweet potato pizza wedges are well flavoured																
Sweet potato pizza wedges are even in colour																
Texture of sweet potato pizza wedges is correct																
Sweet potato pizza wedges are garnished appropriately																
Sweet potato pizza wedges served according to service details																
Total marks																
Main course (27 marks)																
Food preparation techniques (12 marks)																
Chop – coriander, chicken (bite size pieces), garlic																
Mix – step 2, step 3 and step 8 (chicken dahl)																
Marinate – chicken																
Slice – onion (finely)																
Dice – potatoes																
Knead – step 2 (rotis)																
Portion – step 3 (rotis)																
Roll out – step 3 (rotis)																
Shape – dough (thin circle, 18 cm-20 cm x 4)																
Tasting and seasoning (1 mark)																

[Candidate initials]																								
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total								
Taste and season – step 10																								
Cookery processes (5 marks)																								
Shallow fry – steps 5, 6, 7, 9 (chicken dahl), step 4 (rotis)																								
Boil – step 8																								
Stew – step 8 and step 10																								
Service (9 marks)																								
Chicken dahl served in a clean, hot serving dish																								
Chicken dahl served hot																								
Consistency of chicken dahl is correct																								
Chicken dahl is garnished with remaining chopped coriander																								
Rotis served on a clean, warm plate																								
Rotis served warm																								
Rotis are speckled brown in colour																								
Rotis are cooked correctly																								
Chicken dahl and rotis are well flavoured																								
Chicken dahl and rotis served according to service details																								
Total																								
Dessert (18 marks)																								
Food preparation techniques (9 marks)																								
Cream – step 3																								
Mix – step 4																								
Portion – dough (larger and smaller portion)																								
Peel – apple																								
Slice – apple (finely)																								
Roll out – step 8 and step 11																								
Line – flan ring																								
Glaze – step 12																								
Cookery processes (2 marks)																								
Stew – step 7																								
Bake – step 13 (25-30 minutes)																								
Service (7 marks)																								
Cookie dough spiced apple pie is served on a clean, room temperature plate																								
Cookie dough spiced apple pie is served warm																								
Cookie dough spiced apple pie is well flavoured																								
Cookie dough spiced apple pie is the correct texture																								
Cookie dough spiced apple pie is dusted lightly with icing sugar																								
Cookie dough spiced apple pie is served according to service details																								
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 (16 marks)																
Weighing and measuring (4 marks)																
Sweet potato (150 g)																
Onion (75 g)																
Red pepper (40 g)																
Coriander (5 ml, 10 ml)																
Vegetable oil (5 ml, 15 ml, 10 ml)																
Red onion (100 g)																
Potatoes (100 g)																
Garlic (10 ml)																
Vegetable oil (15 ml)																
Cooking apple (150 g)																
Hygiene (4 marks)																
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.																
Organisation (4 marks)																
Worked in an organised manner throughout whole practical activity.																
Worked in an organised manner on most occasions throughout whole practical activity.																
Some organisation demonstrated throughout practical activity.																
Poor organisational skills.																
Safety (4 marks)																
All tasks carried out with due regard 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																

Administrative information

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History of changes

Version	Description of change	Date
1.0	Minor change on Page 17. '(lid on)' was removed from the third line of the first set of 'Cookery Processes'. It now reads: 'Stew - step 8 and step 10'	22 January 2026
1.1	Minor change on page 11 (fourth bullet) and page 17 (fourth line in Main course - Service). The word 'finely' was removed. Minor change on page 18. 'Coriander (5 ml x 2)' amended to 'Coriander (5 ml, 10 ml)'	6 February 2026

Security and confidentiality

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