



2024 National 5 Practical Cookery assignment marking guidance

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National 5 Practical Cookery assignment: 2024

The following information will help you to mark a Practical Cookery assignment, based on the 2024 practical activity recipes.

The dishes in 2024 were:

- ◆ vegetable fritters with savoury couscous
- ◆ beef moussaka
- ◆ pear and ginger crumble tart

Time plan

The following tasks were identified as essential or desirable in the **time plan**.

Starter: vegetable fritters with savoury couscous

Essentials	Time	✓/x	Desirables	Time	✓/x
Prepare fruit and vegetables			Check weights		
Add additional ingredients			CAYG (Clean As You Go)		
			Season		
Shape into eight rounds			Cover and chill		
Fry fritters			Only turning once		
Prepare couscous			Leave for 5 mins to absorb		
			Taste and season		
			Warm plates		
			Garnish		
Serve			In correct time window		

Main course: beef moussaka

Essentials	Time	✓/x	Desirables	Time	✓/x
Set oven			Preheat oven 180°C/Gas 4		
Prepare vegetables			Check weights/volume		
			CAYG		
Boil potatoes			Correct cooking time — 10 mins		
Drain potatoes			Reserve		
			Salt aubergine		
Brown mince			CAYG/wash hands		
Add onion and garlic			Correct cooking time — 2 mins		
Add remaining ingredients					
Bring to boil			Simmer — 20 mins		
			Taste and season		
Slice potatoes			Pat dry aubergine		
Make white sauce			Cook roux — 1 min		

Bring to boil			Add 25 g cheese		
Assemble moussaka			Taste and season		
Bake			Correct cooking time — 25 to 30 mins		
			Clean dish		
			Garnish		
Serve			In correct time window		

Dessert: Pear and ginger crumble tart

Essentials	Time	✓/x	Desirables	Time	✓/x
Set oven			Preheat oven 200°C/Gas 6		
Make pastry			70 g plain flour		
			Rest pastry — correct amount of time — 10 mins		
			CAYG		
Line flan ring			Rest pastry in flan ring — 10 mins		
Bake blind			Correct cooking time — 15 mins		
Slice pears			Reduce oven temperature to 180°C/Gas 4		
Stew pears					
Make crumble			CAYG		
Assemble tart					
Bake			Correct cooking time — 20 mins		
			Cool slightly		
			Remove flan ring		
			Cool to room temperature		
			Prepare cream		
			Pipe cream		
			Decorate		
			Plate — room temperature		
Serve			In correct time window		
			Safety — switching off oven		

(30) Total		(46) Total	
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Allocation of marks

10 marks	All essential and desirable tasks included/logically sequenced.
9 marks	All but a few essential tasks (at least 85% — 26) and all but a few desirable tasks (at least 85% — 39) included/logically sequenced.
8 marks	All but a few essential tasks (at least 85% — 26) and almost all desirable tasks (at least 75% — 35) included/logically sequenced.

7 marks	Almost all essential tasks (at least 75% — 23) and almost all desirable tasks (at least 75% — 35) included/logically sequenced.
6 marks	Almost all essential tasks (at least 75% — 23) and most desirable tasks (at least 50% — 23) included/logically sequenced.
5 marks	Most essential tasks (at least 50% — 15) and most desirable tasks (at least 50% — 23) included/logically sequenced.
4 marks	Most essential tasks (at least 50% — 15) and some desirable tasks (at least 40% — 18) included/logically sequenced.
3 marks	Some essential tasks (at least 40% — 12) and some desirable tasks (at least 40% — 18) included/some logical sequencing evident.
2 marks	Some essential tasks (at least 40% — 12) and few desirable tasks (at least 20% — 9) included/some logical sequencing evident.
1 mark	Few essential tasks (at least 20% — 6) and few desirable tasks (at least 20% — 9) included/brief logical sequencing evident.
0 marks	Most essentials and desirables missing/no logical sequencing evident.

Equipment requisition

The following pieces of equipment were identified as being the **minimal** pieces of equipment that would be required to make each of the dishes successfully.

Starter		Main course		Dessert	
Scales		Scales		Scales	
Measuring jug/beaker		Measuring spoon		Large bowl	
Chef's knife		Measuring jug/beaker		Sieve	
Chopping board		Chef's knife		Flan ring	
Large bowl		Chopping board		Rolling pin	
Grater		Pot x 2		Baking tray	
Tablespoon/Wooden spoon		Colander/Sieve/lid		Vegetable/Chef's knife	
Covering: plate/cling film/foil		Tray		Something for baking blind	
Frying pan		Wooden spoon		Chopping board	
Fish slice/spatula		Teaspoon		Measuring spoons	
Fork		Absorbent paper		Pot	
Serving plates x 4		Oven proof dish		Wooden Spoon	
				Tablespoon/spatula	
				Whisk	
				Piping bag	
				Serving plate	
Total	12	Total	12	Total	16
				Overall total — 40	

Allocation of marks

4 marks	All minimum equipment listed for three dishes — 40 in total.
3 marks	Almost all minimum equipment listed for three dishes — at least 80% — 32.
2 marks	Most minimum equipment listed for three dishes — at least 60% — 24.
1 mark	Some minimum equipment listed for three dishes — at least 30% — 12.
0 marks	No equipment identified — less than 30% — less than 12.

Service details

For each course, the following information is required:

- ◆ temperature of food
- ◆ description of the serving dish
- ◆ temperature of the serving dish
- ◆ garnish and decoration — component/preparation technique and positioning

Course	Service details	✓/x
Starter	Warm fritters and couscous	
	Four individual plates	
	Clean warm plates	
	Appropriate garnish: Component	
	Preparation technique	
	Position of garnish	
Main course	Hot food	
	Clean, hot dish	
	Appropriate garnish: Component	
	Preparation technique	
	Position of garnish	
Dessert	Room temperature food	
	Clean, room temperature plate	
	Piped cream	
	Appropriate decoration: Component	
	Preparation technique	
	Position of decoration	

Allocation of marks

4 marks	Detailed description of how all dishes will be presented.
3 marks	Description for dishes is mostly clear, but with some lapses in detail.
2 marks	All three dishes have some description, but lack detail.
1 mark	At least two dishes have some description, but lack detail.
0 marks	Presentation of all dishes is unclear or cannot be visualised.

Comments: