

FOR OFFICIAL USE



National
Qualifications
2024

Mark

X877/75/01

Practical Cookery

THURSDAY, 9 MAY

1:30 PM – 2:30 PM



* X 8 7 7 7 5 0 1 *

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Number of seat

Date of birth

Day

Month

Year

Scottish candidate number

Total marks — 30

Attempt ALL questions.

You may use a calculator.

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* X 8 7 7 7 5 0 1 0 1 *

Total marks — 30
Attempt ALL questions

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1. (a) Describe **three** changes that can be made to the following recipe to meet current dietary advice.
Explain how each change you have described helps to meet a **different** aspect of current dietary advice.

6

Mushroom Soup with Bacon Croutons

Ingredients

- 500 g mushrooms
- 10 g salted butter
- 100 g onion
- 15 ml garlic
- 800 ml chicken stock
- 100 ml double cream
- salt and pepper to season
- 2 slices of white bread
- 2 rashers of bacon
- 30 g salted butter

Change 1 _____

Explanation 1 _____

Change 2 _____

Explanation 2 _____

Change 3 _____

Explanation 3 _____



1. (continued)

(b) Explain the function of the following ingredients in the mushroom soup recipe. 2

Chicken stock _____

Double cream _____

(c) Describe the cookery process boiling. 1

(d) Describe how to test the mushroom soup for readiness. 1

[Turn over



2. (a) Identify the correct piece of equipment required to carry out the process of pureeing.

1

Equipment _____

- (b) Evaluate the effect of the following ingredients on the taste or appearance of a vegetable curry.

2

Sweet potato _____

Dried chilli flakes _____

- (c) Explain the impact of using the following sustainable ingredients.

3

Fair trade bananas _____

Organic coconut milk _____

Locally grown onions _____



2. (continued)

(d) Describe how each of the following ingredients should be stored.
Explain why each method of storage is suitable.

4

Dried chilli flakes

Storage _____

Explanation _____

Open tin of coconut milk

Storage _____

Explanation _____

[Turn over



3. (a) Describe the food preparation technique of rubbing in.

1

(b) Describe **one** safety step which should be carried out when removing food from the oven.

1



3. (continued)

- (c) The following ingredients are required to make an apple and blackberry crumble:

Plain flour, butter, cooking apple, caster sugar, brown sugar, cinnamon, fresh blackberries, porridge oats.

Table 1 shows the unit cost for some of the ingredients used.

Table 1

Ingredients	Total weight (unit)	Cost (£0.00)
Plain flour	1000 g	£1.90
Butter	250 g	£2.20
Caster sugar	500 g	£0.90
Brown sugar	1000 g	£2.60
Fresh blackberries	150 g	£1.86
Porridge oats	500 g	£2.20

Table 2 shows the ingredients required to make six portions of this dish.

Calculate the cost of the ingredients required using the information in Table 1 and the formula below.

Use your answers to complete Table 2.

6

$$\frac{\text{Cost}}{\text{Total weight}} \times \text{Quantity required in recipe} = \text{Cost of ingredient}$$

Table 2

Ingredients	Quantity required	Cost (£0.00)
Plain flour	200 g	
Butter	100 g	
Cooking apple	2	£1.50
Caster sugar	50 g	
Brown sugar	50 g	
Cinnamon	2 g	£0.05
Fresh blackberries	50 g	
Porridge oats	25 g	



3. (continued)

- (d) Calculate the total cost to make **six** portions of the apple and blackberry crumble.

1

- (e) Calculate the cost to make **one** portion of the apple and blackberry crumble (rounding your answer to the nearest pence where required).

1

[END OF QUESTION PAPER]



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ADDITIONAL SPACE FOR ANSWERS



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