



# **2017 National 5 Practical Cookery assignment marking guidance**

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# 2017 National 5 Practical Cookery Assignment

The following information will help you to mark a Practical Cookery assignment, based on the 2017 practical activity recipes. The dishes in 2017 were:

- ◆ Mediterranean tart
- ◆ Beef and lentil cottage pie
- ◆ Orange pavlovas with berry coulis

## Time plan

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

### Essential tasks

- ◆ set oven
- ◆ make pastry and bake blind
- ◆ prepare vegetables
  
- ◆ add filling to pastry case
- ◆ bake 20 mins
- ◆ serve

### Desirable tasks

- ◆ preheat oven 200°C / Gas No 6
- ◆ rest pastry after making/lining flan ring
- ◆ 'clean as you go' (CAYG) at appropriate times throughout recipe
- ◆ correct cooking/baking times throughout recipe
- ◆ reduce oven temperature to 180°C/ Gas No 5
- ◆ fry vegetables
- ◆ season filling
- ◆ test for readiness
- ◆ cool slightly before serving
- ◆ heat serving dish
- ◆ garnish
- ◆ serve in correct time window

### Main course

- ◆ prepare root vegetables
  - ◆ boil potatoes
  - ◆ prepare other vegetables
  
  - ◆ brown mince
  
  - ◆ add prepared vegetables
  
  - ◆ bring meat mixture to boil/reduce heat/cook 25 min
  - ◆ assemble cottage pie
  - ◆ serve
- ◆ check weights
  - ◆ potatoes added to boiling/salted water
  - ◆ correct cooking time for potatoes/testing for readiness
  - ◆ add onion, garlic, paprika at appropriate times/cooking as per recipe
  - ◆ remove from heat and add remaining ingredients
  - ◆ drain and dry potatoes
  - ◆ season potatoes/taste for seasoning
  - ◆ glaze
  - ◆ grill
  - ◆ garnish
  - ◆ clean dish and serve in correct time window

## Dessert

- ◆ set oven
- ◆ make meringue mixture
- ◆ form pavlovas
- ◆ bake
- ◆ prepare filling
- ◆ make coulis
- ◆ prepare cream
- ◆ segment orange
- ◆ assemble pavlovas
- ◆ serve
- ◆ preheat oven 120°C / Gas No 2
- ◆ CAYG at appropriate times throughout recipe
- ◆ pipe pavlovas
- ◆ correct baking time pavlovas/test for readiness
- ◆ simmer berries 3 to 5 minutes
- ◆ refrigerate cream
- ◆ allow pavlovas to cool
- ◆ decorate
- ◆ serve in correct time window
- ◆ safety — switch off oven/grill

### Allocation of marks for time plan

- |          |                                                                                               |
|----------|-----------------------------------------------------------------------------------------------|
| 10 marks | All essential and desirable tasks included/logically sequenced.                               |
| 9 marks  | All but a few essential tasks and all but a few desirable tasks included/logically sequenced. |
| 8 marks  | All but a few essential tasks and almost all desirable tasks included/logically sequenced.    |
| 7 marks  | Almost all essential tasks and almost all desirable tasks included/logically sequenced.       |
| 6 marks  | Almost all essential tasks and most desirable tasks included/logically sequenced.             |
| 5 marks  | Most essential tasks and most desirable tasks included/logically sequenced.                   |
| 4 marks  | Most essential tasks and some desirable tasks included/logically sequenced.                   |
| 3 marks  | Some essential tasks and some desirable tasks included/some logical sequencing evident.       |
| 2 marks  | Some essential tasks and few desirable tasks included/some logical sequencing evident.        |
| 1 mark   | Few essential tasks and few desirable tasks included/brief sequencing evident.                |
| 0 mark   | Most essential tasks missing/no logical sequencing evident.                                   |

## Equipment

The following were identified as the minimum **equipment required** to complete each dish:

<b>Starter</b>	<b>Main course</b>	<b>Dessert</b>
Scales	Scales	Scales
Measuring spoons	Measuring spoons	Measuring spoons
Sieve	Chopping board	Parchment or silicone paper
Large bowl	Chef's knife/vegetable knife	Baking tray
Beaker/cup/jug	Pot x 2	Bowl
Rolling pin	1 pot lid	Electric whisk/balloon whisk
Flan ring	Wooden spoon/spatula	Beaker/cup/jug
Baking tray	Potato masher	Tablespoon
Some way of baking blind: foil/baking paper/baking beans	Beaker/measuring jug	Piping bag and nozzle
Chopping board	Teaspoon	Pot
Chef's knife/vegetable knife	Ovenproof dish	Wooden spoon
Teaspoon	Pastry brush (glaze)	Sieve
Frying pan or pot		Cooling rack
Wooden spoon/spatula		Chopping board
Serving plate		Chef's knife/vegetable knife

### Allocation of marks for equipment requisition

4 marks	All minimum equipment listed for three dishes.
3 marks	Almost all minimum equipment listed for three dishes.
2 marks	Most minimum equipment listed for three dishes.
1 mark	Some minimum equipment listed for three dishes.
0 marks	No equipment identified.

## Service details

For each course, the following information is required:

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

<b>Starter</b>	Warm food Clean warm plate Appropriate garnish: component <ul style="list-style-type: none"><li>◆ preparation technique</li><li>◆ position of garnish</li></ul>
<b>Main course</b>	Hot food Clean dish Appropriate garnish: component <ul style="list-style-type: none"><li>◆ preparation technique</li><li>◆ position of garnish</li></ul>
<b>Dessert</b>	Four individual plates Cool/room temperature food Clean plates Room temperature plates Appropriate decoration: component <ul style="list-style-type: none"><li>◆ preparation technique</li><li>◆ position of decoration</li></ul>

### Allocation of marks for service details

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/cannot be visualised.