



2018 National 5 Practical Cookery assignment marking guidance

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2018 National 5 Practical Cookery assignment

The following information will help you to mark a Practical Cookery assignment, based on the 2018 practical activity recipes. The dishes in 2018 were:

- ◆ Smoked fish potato nests
- ◆ Cajun chicken with boiled rice
- ◆ Toffee and pear meringue roulade

Time plan

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

Essential tasks

Desirable tasks

Starter

- | | |
|------------------------------------|---|
| ◆ set oven | ◆ preheat oven 190°C/ Gas No 5 |
| ◆ cook potatoes till soft | ◆ cut potatoes |
| ◆ drain and mash potatoes | ◆ check weights at appropriate times |
| ◆ pipe potatoes — four nests | ◆ add to boiling, salted water |
| ◆ bake 20 minutes | ◆ correct cooking/baking times throughout recipe |
| ◆ prepare leeks | ◆ return potatoes to heat |
| ◆ grate cheese | ◆ cool slightly before adding egg yolks |
| ◆ poach fish | ◆ season to taste |
| ◆ flake fish | ◆ CAYG (clean as you go) at appropriate times throughout recipe |
| ◆ strain milk and make white sauce | ◆ glaze nests with milk |
| ◆ mix filling ingredients together | ◆ reduce oven temperature after baking empty nests |
| ◆ assemble fish nests | ◆ blanch leeks 2 min |
| ◆ bake | ◆ check quantity of milk after poaching fish |
| ◆ serve | ◆ check sauce consistency |
| | ◆ top filled nests with cheese |
| | ◆ heat serving dishes |
| | ◆ garnish |
| | ◆ serve in correct time window |

Main course

- ◆ prepare marinade
- ◆ cut chicken into strips
- ◆ marinade chicken
- ◆ prepare vegetables
- ◆ cook chicken
- ◆ sweat onions in remaining oil
- ◆ sweat peppers and mushrooms
- ◆ add plain flour
- ◆ bring to boil/simmer
- ◆ add reserved chicken
- ◆ boil rice
- ◆ drain rice
- ◆ prepare and add spring onion
- ◆ serve
- ◆ check weights at appropriate times
- ◆ only 10 ml oil in marinade/15ml for frying
- ◆ correct length of time in marinade
- ◆ 'clean as you go' (CAYG) at appropriate times throughout recipe
- ◆ reserve chicken
- ◆ correct time allowed for sweating veg/all cooking processes throughout recipe
- ◆ reserved chicken added at correct time
- ◆ prepare parsley
- ◆ stir in cream
- ◆ check seasoning at appropriate times
- ◆ rice into salted water
- ◆ test rice for readiness
- ◆ heat serving dishes
- ◆ garnish chicken with chopped parsley
- ◆ serve in correct time window

Dessert

- ◆ set oven
- ◆ line swiss roll tin
- ◆ prepare meringue mixture
- ◆ bake
- ◆ turn meringue out
- ◆ make toffee sauce
- ◆ prepare pear
- ◆ prepare cream filling
- ◆ assemble/roll roulade
- ◆ serve
- ◆ preheat oven 150°C / Gas No 2
- ◆ line with lightly dampened paper
- ◆ CAYG at appropriate times throughout recipe
- ◆ sugar added in four additions
- ◆ correct baking time/test for readiness
- ◆ turn roulade on to sugared paper
- ◆ bring toffee sauce to boil/simmer 5 min
- ◆ cool sauce
- ◆ fold in toffee sauce to cream
- ◆ decorate and chill till service
- ◆ plate at room temperature
- ◆ 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 marks	Most essential tasks missing/no logical sequencing evident.

Equipment

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

Starter	Main course	Dessert
Scales	Scales	Scales
Measuring jug/beaker	Measuring spoons	Swiss roll tin
Parchment paper	Measuring jug/beaker	Greaseproof paper
Baking tin	Chopping board	Bowl
Chopping board	Chef's knife	Electric whisk/balloon whisk
Vegetable/chef knife	Beaker/bowl	Tablespoon
Pot	Cling film	Plate (sugar)
Some way to drain potatoes:	Pot and lid	Small bowl/beaker
Lid/colander/sieve	Pot	Pot
Potato masher	Two serving dishes	Wooden spoon
Wooden spoon	Teaspoon (to taste)	Peeler
Teaspoon (to taste)		Chopping board
Piping bag		Vegetable/chef's knife
Pastry brush		Serving dish/plate
Grater		
Suitable utensil to flake		
Sieve (to strain)		
Four serving dishes/plates		

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

Starter	Four individual plates Hot food Clean warm plates Appropriate garnish: component <ul style="list-style-type: none">◆ Preparation technique◆ Position of garnish
Main course	Hot food (chicken and rice) Clean, warm dishes x 2 Garnished with chopped parsley (chicken only) Position of garnish Chilled food
Dessert	Clean room temperature plate Appropriate decoration: component <ul style="list-style-type: none">◆ Preparation technique◆ Position of decoration

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.