



2020 National 5 Practical Cookery assignment marking guidance

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2020 National 5 Practical Cookery Assignment

The following information will help you to mark a Practical Cookery assignment, based on the 2020 practical activity recipes. The dishes in 2020 were:

- ◆ Haggis bon bons with mushroom sauce
- ◆ Spiced beef, bean and potato bake
- ◆ Chocolate orange gateau

Time plan

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

Essential tasks

Starter

- ◆ prepare vegetables
- ◆ make bon bons
- ◆ coat bon bons

- ◆ sweat onion and mushroom
- ◆ make rest of sauce

- ◆ fry bon bons
- ◆ serve bon bons and sauce

Main Course

- ◆ prepare vegetables
- ◆ boil potatoes

- ◆ drain potatoes
- ◆ make meat sauce
- ◆ thinly slice potatoes
- ◆ make white sauce
- ◆ assemble dish

- ◆ bake
- ◆ serve

Desirable tasks

- ◆ check weights
- ◆ 12 equal size
- ◆ 'clean as you go' (CAYG) at appropriate times throughout recipe
- ◆ chill until required after coating
- ◆ correct cooking times for all processes throughout recipe
- ◆ use 30 ml milk for blending
- ◆ taste and season sauce
- ◆ heat serving dishes
- ◆ three bon bons and sauce on each plate
- ◆ garnish
- ◆ serve in correct time window

- ◆ check weights
- ◆ correct cooking time allowed for all processes throughout recipe
- ◆ cool potatoes
- ◆ CAYG at appropriate times throughout recipe
- ◆ brown mince
- ◆ add remaining ingredients as per recipe
- ◆ taste and season all components at appropriate times
- ◆ grate cheese
- ◆ add 50 g cheese to sauce
- ◆ clean dish
- ◆ garnish
- ◆ serve in correct time window

Dessert

- ◆ set oven
- ◆ prepare sponge tins
- ◆ make sponge mixture
- ◆ divide mixture between two tins
- ◆ bake
- ◆ segment orange
- ◆ prepare cream
- ◆ assemble gateau
- ◆ serve
- ◆ preheat oven 200°C / Gas No 6
- ◆ grate orange rind
- ◆ double sieve flour
- ◆ CAYG at appropriate times throughout recipe
- ◆ correct baking time 8 to 10 mins
- ◆ cool sponges
- ◆ sprinkle orange juice over sponges
- ◆ prepare filling mixture
- ◆ mix chocolate
- ◆ pipe cream
- ◆ serve in correct time window
- ◆ safety — switch off oven

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
Grater	Measuring spoon	Sponge tins x 2
Bowl	Chef's knife	Greaseproof paper
Small bowl/cup/beaker (egg)	Chopping board	Grater
Chef's knife	Pot x 2	Measuring spoon
Chopping board	Sieve/lid (draining)	Electric whisk
Pot and lid	Wooden spoon	Sieve
Measuring spoon/beaker	Teaspoon	Bowl
Wooden spoon	Grater	Plate/paper towel (double sieving)
Pot/frying pan	Ovenproof dish	Tablespoon/spatula
Teaspoon		Wire rack/cooling tray
Four serving plates		Vegetable knife
		Small bowl/cup/beaker (step 9)
		Piping bag
		Serving plate

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 Hot food — bon bons and sauce
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 Serve whole
Chilled gateau
Clean, chilled plate
Sides coated in chocolate
Cream piped
Show four portions
Orange segments on top

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.