



National 5 Practical Cookery: question paper setting information

The question paper must have three questions — each question must be worth ten marks in total. The asterisk* indicates areas of the course content that should be sampled in every question paper.

Skill being tested	Marks	Command words	Marks	Grade targeted	
Equipment, weigh and measure	3 marks (+/- 3)	Name, state, give, identify	7–12 marks	A	Max 30% (9 marks)
Cookery processes, food preparation techniques		Describe		C	Max 50% (15 marks)
Characteristics* (must be sampled)	18 marks (+/- 3)	Explain	9–14 marks		
Current Dietary Advice* (must be sampled)		Calculate	6–12 marks		
Safe and hygienic storage		Evaluate			
Sustainability					
Costing* (must be sampled)	9 marks (+/- 3)				
Presentation, taste and texture* (must be sampled)					
Total marks	30		30		