

## National 5 Practical Cookery Assignment: 2017

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

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

### Essential tasks

### Desirable tasks

#### Starter

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>◆ set oven</li> <li>◆ make pastry and bake blind</li> <li>◆ prepare vegetables</li> <li>◆ add filling to pastry case</li> <li>◆ bake 20 mins</li> <li>◆ serve</li> </ul> | <ul style="list-style-type: none"> <li>◆ preheat oven 200°C / Gas No 6</li> <li>◆ rest pastry after making / lining flan ring</li> <li>◆ 'clean as you go' (CAYG) at appropriate times throughout recipe</li> <li>◆ correct cooking / baking times throughout recipe</li> <li>◆ reduce oven temperature to 180° / Gas No 5</li> <li>◆ fry vegetables</li> <li>◆ season filling</li> <li>◆ test for readiness</li> <li>◆ cool slightly before serving</li> <li>◆ heat serving dish</li> <li>◆ garnish</li> <li>◆ serve in correct time window</li> </ul> |
|---|---|

#### Main course

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>◆ prepare root vegetables</li> <li>◆ boil potatoes</li> <li>◆ prepare other vegetables</li> <li>◆ brown mince</li> <li>◆ add prepared vegetables</li> <li>◆ bring meat mixture to boil / reduce heat / cook 25 min</li> <li>◆ assemble cottage pie</li> <li>◆ serve</li> </ul> | <ul style="list-style-type: none"> <li>◆ check weights</li> <li>◆ potatoes added to boiling / salted water</li> <li>◆ correct cooking time for potatoes / testing for readiness</li> <li>◆ add onion / garlic / paprika at appropriate times / cooking as per recipe</li> <li>◆ remove from heat &amp; add remaining ingredients</li> <li>◆ drain and dry potatoes</li> <li>◆ season potatoes / taste for seasoning</li> <li>◆ glaze</li> <li>◆ grill</li> <li>◆ garnish</li> <li>◆ clean dish and serve in correct time window</li> </ul> |
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## Dessert

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

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

**Starter**

Scales  
 Measuring spoons  
 Sieve  
 Large bowl  
 Beaker / cup / jug  
 Rolling pin  
 Flan ring  
 Baking tray  
 Some way of baking blind:  
 foil /baking paper / baking beans  
 Chopping board  
 Chef's knife / vegetable knife  
 Teaspoon  
 Frying pan or pot  
 Wooden spoon / spatula  
 Serving plate

**Main course**

Scales  
 Measuring spoons  
 Chopping board  
 Chef's knife / vegetable knife  
 Pot x 2  
 1 pot lid  
 Wooden spoon / spatula  
 Potato masher  
 Beaker / measuring jug  
 Teaspoon  
 Ovenproof dish  
 Pastry brush (glaze)

**Dessert**

Scales  
 Measuring spoons  
 Parchment or silicon paper  
 Baking tray  
 Bowl  
 Electric whisk / balloon whisk  
 Beaker / cup / jug  
 Tablespoon  
 Piping bag and nozzle  
 Pot  
 Wooden spoon  
 Sieve  
 Cooling rack  
 Chopping board  
 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 mark 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.