

National 5 Practical Cookery Assignment: 2018

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

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 – 4 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 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 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
- ◆ 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 4 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

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