



2010 Hospitality

Intermediate 2

General Operations – Written Assignment

Finalised Marking Instructions

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2010 Hospitality General Operations

Intermediate 2 – Written Assignment

Marking scheme

1. **Total of 4 marks from the following.**

Name and location of venue – city/town/village/district (must state both for mark).	1
Description and capacity – must state is suitable for 40 covers or more.	1
Parking and public transport (must state both for mark).	1
Facilities/kitchen – eg has a suitable kitchen/well equipped/good, and facilities/restaurant – eg has a suitable dance floor/tables and chairs.	1
Style of environment – eg old world/modern/traditional and décor – eg nicely decorated.	1
Disabled facilities – needs to mention one facility.	1

2. **Total of 8 marks.**

Menu – must include 2 choices and 2 courses plus coffee and suitable layout.	1
Requirements of guests – total 2 marks – 1 mark for each requirement eg healthy options, allergies. Must be explained.	2
Suitability for function – total 2 marks – 1 mark for each requirement eg ease of service, reflects theme. Must be explained.	2
Balance – total 3 marks – 1 mark for each point eg texture, flavour, colour, ingredients, methods of cookery, nutritional balance. Candidates must explain each point in relation to menu. Needs to mention at least 2 foods to get mark.	3

3. **4 dishes – total of 13 marks.**

State recipe references – must state all 4 recipe references.	1
Recipe 1	
Ingredients and quantities for 24 portions.	1
Recipe 2	
Ingredients and quantities for 24 portions.	1
Recipe 3	
Ingredients and quantities for 24 portions.	1
Recipe 4	
Ingredients and quantities for 24 portions.	1
Plan of work – must be integrated in a logical order and all 4 recipes included.	
Preparation – 1 mark for each recipe.	4
Cooking – if any dishes do not need cooking, then do not disadvantage – give mark	2
Finishing/serving	2

4. 3 marks for plan of dining area.

Plan of dining area. The plan should contain appropriate tables for 40 covers, must state number of guests at each table, exit/entrances, buffet table.	1
Reasons for choice – eg accessibility, logical, health and safety.	2

5. 6 marks from the following list.

(Allowance may be made for breakages – accept up to 45)

40 main and starter or sweet crockery.	1
40 main and starter or sweet cutlery.	1
40 side plate and side knife.	1
40 Cup/saucer and teaspoon.	1
Use professional judgement as to quantities of the following. These should be related to the dining area plan.	
40 Glasses and water jug – if less than 1 per table then must be reflected in time plan.	1
Cruets – 1 for table of 4, 2 for table of 8.	1
Table decoration/menu card/dish labels.	1
40 Table napkins and table cover/place mat.	1
Sugar/milk/tea pots/coffee pots.	1
Buffet equipment – eg serving cloths/serving spoons/tongs/ladles/salad servers/chafing dishes. At least 2 items mentioned with appropriate quantities	1

6. 5 marks from the following list.

Staff briefing – briefing of food service staff.	1
Preparation of area – eg vacuuming, dusting, maintenance checks, decorations.	1
Layout of room – eg tables/chairs/buffet table. Needs to state 2 – eg layout of tables and chairs and buffet table.	1
Preparation of equipment – eg polishing cutlery/glasses, wrapping cutlery.	1
Preparation of stillroom – eg cruets, tea/coffee/sugar/milk/heating of plates.	1
Setting of tables – must expand.	1
Service – must be detailed.	1
Clearing of tables/buffet tables at end of meal (must say both to get mark).	1

7. **8 marks from the following list. Must be related to the menu.**

Temperature control – must be related to menu. Only accept 1 – 4°C for fridges, above 63°C for holding, above 82°C for reheating and 75°C or above for cooking.	2
Handling of foods to prevent cross contamination – must be related to menu.	2
Cleaning requirements – 2 general points related to food production staff.	2
Personal hygiene – 4 general points related to food service staff.	2

8. **Other information – maximum 3 marks for relevant points – eg security, theme evening expanded, staffing requirements, additional diagrams, consider food costs, extra crockery for breakages.
No marks for providing transport.**

If candidate includes appropriate and extended information in an earlier question, this can be included here.

Markers should mark **AP** (additional point) at the relevant question on the marking summary sheet.

Must identify 2 points for each mark.

[END OF MARKING INSTRUCTIONS]