



2010 Hospitality Professional Cookery

Higher

Finalised Marking Instructions

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Hospitality Professional Cookery Higher

Question 1

(a) Principles and influences of menu planning

Candidates should choose 3 and expand on their choice. Professional judgement required. **Do not allow repetition.**

- Type of menu
- Balance of menu
- Seasonal availability of foods
- Type of customer/requirements
- Type of establishment/standard
- Capabilities of kitchen/serving staff
- Price of menu
- Type of kitchen and equipment available
- Type of service
- Budget

3 × 1 mark per principle and 3 × 1 mark per explanation.

6 marks

Costing		6 portions	60 portions
Digestive biscuits	£0.90 per 400g	£0.34	£3.40
Unsalted butter	£4.00 per kg	£0.20	£2.00
Mascarpone cheese	£5.80 per kg	£2.03	£20.30
Caster sugar	£1.20 per kg	£0.18	£1.80
Medium eggs	£2.40 per dozen	£0.80	£8.00
Lemons	£0.30 each	£0.60	£6.00
Vanilla extract	£0.26 per 10 ml	£0.13	£1.30
Kiwi fruits	£0.80 for 2	£1.60	£16.00
Total (1 mark)		£5.88	£58.80
			£58.78

8 correct answers = 4 marks

6-7 correct = 3 marks

4-5 correct = 2 marks

2-3 correct = 1 mark

1 correct = 0 marks

5 marks

- (c) Food Cost = 30% = £11
 Gross Profit = 70%
 Selling Price = 100%

30% = £11

1% = 11 divided by 30

100% = 11 divided by 30 multiplied by 100 = £36.6666

1 meal £36.67

60 meals £2200

1 mark correct formula shown

1 mark correct answer

2 marks

Question 2

(a) Preparation and cooking of named dishes

(i) Classic French onion soup

8 correct answers	= 4 marks
6-7 correct	= 3 marks
4-5 correct	= 2 marks
2-3 correct	= 1 mark
1 correct	= 0 marks

- Wash, peel onions and slice
- Melt butter, cook onions and garlic until brown
- Mix in flour and cook
- Add stock, boil, skim and season
- Simmer until cooked
- Pour into suitable dishes
- Prepare and shape croutons
- Garnish with croutons, sprinkle with cheese and brown in the oven/salamander

4 marks

(ii) Tenderloin of pork stuffed with apricots

8 correct	= 4 marks
6-7 correct	= 3 marks
4-5 correct	= 2 marks
2-3 correct	= 1 mark
1 correct	= 0 marks

- Trim and butterfly tenderloin
- Bat out tenderloin
- Sweat onions and apricots in pan and cook, mix in the breadcrumbs and seasoning
- Spread mix on tenderloin
- Roll up tenderloin, drizzle with oil and season
- Tie tenderloin firmly, to hold shape
- Brown in heated skillet
- Remove from skillet and place in a dish suitable for the oven
- Cook in very hot oven
- Check temperature for readiness
- Deglaze skillet with wine and butter
- Pour the sauce over the tenderloin

4 marks

(b) Presentation

There is no prescriptive answer here. Each candidate's ideas will need to be judged individually using professional judgement. Picture the dish as described. Candidates may provide labelled drawings.

4 marks

Question 3

Holding requirements and temperature

2 points = 1 mark

1 for temperature

1 for holding

(a) Smoked mackerel mousse and spicy pear chutney

- If not for immediate use cover with clingfilm or plate stack
- Store in the refrigerator at between 1 – 4°C

2 marks

(b) Tenderloin of pork stuffed with apricots

- Held in a hot cupboard or combination oven
- Held at a temperature of above 63°C

2 marks

(c) Kiwi and lemon cheesecake with coconut tuille

- Refrigerated between 1 – 4°C required for service
- Assembled as close to serving as possible

2 marks

Question 4

(a) Storage Conditions

Minimum of 2 responses for each.

2 correct responses = 1 mark

(i) Cream cheese

- Fridge
- Stored between 1 – 4°C
- Check use by date
- Should be covered
- Labelled

1 mark

(ii) Root vegetables

- In vegetable store at 8°C
- On racks
- Out of packaging
- In well ventilated store area

1 mark

(b) Quality Points

Candidates should note 4 valid points per commodity. 2 marks per commodity.

1 mark for response.

(i) Pork tenderloin

- Lean flesh
- Pale pink colour
- Firm/resilient
- No unpleasant smell
- No sign of stickiness

2 marks

(ii) Smoked mackerel

- Flake easily
- Glossy appearance
- Flesh should be firm
- Flesh not sticky
- Pleasant smoky smell

2 marks

(iii) Fresh pears

- Whole with no blemishes
- Firm but ripe
- Free from bruising
- No defect of shape
- Free from any unpleasant smell

2 marks

Question 5

(a) Candidates should provide evidence of 2 differences

- Disinfection reduces pathogenic bacteria to levels that are not harmful to humans.
 - Detergent removes dirt, grease and other soiling.
- 1 mark**

(b) Candidates should provide 1 valid point

- Communicates standards
 - Ensures cleaning is carried out
 - Helps manage the cleaning process
 - Records cleaning activity
- 1 mark**

(c) Candidates should provide 3 valid procedures

3 procedures = 3 marks

2 procedures = 2 marks

1 procedure = 1 mark

- Staff training
 - Separate storage for raw and cooked foods
 - Raw food stored on bottom shelves
 - Pest proof containers
 - Storage areas kept clean and tidy
 - Staff to follow high standards of food hygiene
 - Food kept covered
 - Separate areas for preparation of different types of food
 - Colour coded equipment and utensils
 - Foods on display should be protected with covers/glass case/sneeze boards
 - Staff should wear gloves where appropriate and use separate tongs, spoons
 - Work areas should be clean
 - Cleaning materials used according to the manufacturers instructions to avoid possible chemical contamination
 - Colour coded clothes, disposable being the best
 - Cleaning chemicals stored separately
 - Clearly labelled storage areas for fridge
- 3 marks**

(d) Candidates should provide 2 valid points

- The design, maintenance and pest proofing of the premises
 - Good housekeeping
 - The denial of food, moisture and harbourage
 - Adequate storage for food and packaging
 - Lighting
 - Extraction
 - Work flow design
- 2 marks**

(e) (i) Candidates should provide 2 principles

- 1 Conduct hazard analysis – prepare a flow diagram, identify the hazards and specify the control measures
- 2 Determine the critical control points
- 3 Establish critical limits
- 4 Establish a system to monitor control of each CCP
- 5 Establish corrective actions when a CCP is breached
- 6 Establish verification procedures to confirm that the HACCP process is working effectively
- 7 Establish documentation and records concerning all procedures appropriate to these principles and their application

2 marks

1 principle = 1 mark
2 principles = 2 marks

(ii) Candidates should provide 3 valid points

Numbering refers to the principle of HACCP above

- 1 Decide on which operations or process, which products and which hazards to include. Prepare a flow diagram, identify the hazards and specify the control measure
- 2 Control measures must be used to prevent, eliminate or reduce a hazard to acceptable level
- 3 Must be measurable, eg temperature, time, ph, weight and size if food. Set a target limit and a critical limit; the difference between the two is called the tolerance
- 4 What are the critical limits, how, where and when the monitoring should be undertaken, and who is responsible for monitoring
- 5 Deal with any affected product, and bring the CCP and the process back under control
- 6 Verification – ensure that the flow diagram remains valid, hazards controlled, monitoring is satisfactory, and corrective action has been or will be taken. Validation – obtain evidence that the CCP's and critical limits are effective
- 7 This will be proportionate to the size and type of business. Documentation is necessary to demonstrate that food safety is being managed. Managers need records when auditing and they will need to be available for enforcement officers and external auditors

1 mark

(f) Candidates should give 1 valid point

- To enforce the law
- To act as an advisor and educator in the areas of food hygiene and catering premises

1 mark

[END OF MARKING INSTRUCTIONS]