



2012 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.**

- Local competition (unique service)
- Consumer requirements
- 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.
- Sustainability/carbon footprint/local suppliers

1 mark per principle and 1 mark per explanation.

6 marks

(b) (i) Costing

0.2p accepted			
6 eggs	£12.00	per case of 360	£0.20
50ml vinegar	£1.00	per litre	£0.05
5g peppercorns	£0.50	per 250g	£0.01
10g tarragon	£3.00	per 500g	£0.06
50g shallots	£2.00	per Kg	£0.10
200g butter	£4.00	per Kg	£0.80
100g spinach	£4.80	per 300g	£1.60
4 pastry shells	£2.40	for 12	£0.80

Two correct responses 1 mark.

Four correct responses 2 marks.

Six correct responses 3 marks.

Eight correct responses 4 marks.

4 marks

- (ii) **Total** for 4 portions £3.62
for 60 portions £54.30

1 mark for 60 portions total

1 mark

(iii) Selling Price

Food Cost = 25%
Gross Profit = 75%
Selling Price = 100%

$$\text{Selling Price} = \frac{6.00}{25} \times \frac{100}{1} = £24.00$$

2 marks

1 mark - formula

1 mark - answer

Question 2

(a) Quality Points

Candidates must state 4 valid points for 2 marks

2 correct = 1 mark

4 correct = 2 marks

- (i)
 - Chicken should have a pale pink colour/plump breast/blue tinge
 - Have no unpleasant smell
 - Should show no signs of stickiness
 - Skin should be white and unbroken
 - Have an even amount of fat on the outer edge.

- (ii)
 - Asparagus should have no unpleasant smell
 - Should have a good dark green colour
 - Should be crisp when snapped
 - No signs of mould
 - Uniform size
 - Average/standard size

- (iii)
 - Oranges should be firm but slightly soft
 - Show no signs of mould
 - Have no bruising
 - Should have a good even shape
 - Should be good even size.
 - Citrus smell
 - Colour

6 marks

(b) Storage Conditions

Two valid points per commodity to gain one mark.

Eggs

- Prevent breakage
- Refrigerated between 1 – 4°C/in fridge under 5°C
- Away from strong smelling foods/first in first out
- Stored point end down
- Labelled and dated.
- Ambient temperature

Prosciutto

- Stored in its original packaging
- When opened covered with cling film
- Labelled and dated
- Refrigerated between 1 – 4°C/in fridge under 5°C
- Away from strong smelling foods
- Stored above raw food items in case of dropping blood.

Double cream

- Double cream stored in a fridge between 1 – 4°C/in fridge under 5°C
- Stored in its delivery container
- If decanted it should be labelled and dated, covered/sealed in non-perishable container
- Stored away from strong smelling foods.

- Barley**
- Stored at ambient temperature/out of sunlight/cool place.
 - In an airtight container
 - Ideally in a dark store room
 - Labelled.

4 marks

(c) Preparation of a Passion Fruit Mousse (no marks to be allocated for presentation/service).

Ingredients – 1 mark – 2 ingredients

Passion fruit
Gelatine
Eggs separated
Castor sugar
Milk whole or skimmed
Whipped or double cream or non-dairy cream.

- Prepare and puree the passion fruits
- If using leaf gelatine soak it in cold water
- Cream the yolks and the sugar in a bowl until almost white
- Whisk in the milk, which has been brought to the boil
- Return to a low heat stirring continuously with a wooden spoon until the mixture coats the back of the spoon. The mixture must not boil
- Remove from the heat and add the gelatine stirring until dissolved
- Pass through a fine strainer into the clean bowl, stirring occasionally until almost at setting point
- Fold in the lightly beaten cream
- Fold in the stiffly beaten egg whites
- Fold in the passion fruit mixture
- Pour the mixture into the desired mould/moulds
- Allow to set in the refrigerator, blast chill.

Candidates answer must reflect the completion and overall balance to the dish.

10 marks

(d) Holding Requirements

1 mark for requirement and temperature

Champagne Sorbet

- Should be held in a freezer at -18°C.

Cooked Chicken Supreme

- Should be held at a minimum of 63°C in a bain marie, oven, auto sham, on stove or hot plate.

Spiced Orange Compote

- As cooked chicken

3 marks

Question 3

(a) 1 mark per correct response

- Moulds
- Blown/dented cans
- Discolouration
- Off odours
- Off taste
- Slime
- Rancidity
- Look (visual appearance)
- Texture change
- Shrinkage in size.

4 marks

(b) 1 mark per correct response

- Follow up complaints
- Enforce law
- Advise/routine visit
- Educate
- Outbreak of food poisoning.

2 marks

(c) 1 mark per correct response

- Stock is in date
- Stock rotation is essential to avoid spoilage, unnecessary waste and food poisoning, the rule is “first in first out” and applies to all types of food.
- Written stock rotation sheets are recommended and are useful to assist in due-diligence defence, food wastage/spoilage.

2 marks

(d) 1 mark per correct response

- The manufacturer’s instructions should be followed.
- Thawing should take place in an area entirely separate from other foods which may be exposed to the risk of contamination from thawed liquid.
- Thawing is best carried out in thawing cabinet at 10 – 15°C.
- Thawing can be carried out in a refrigerator but will take a good deal longer.
- Extreme care should be taken to avoid cross contamination.

4 marks

(e) 1 mark per reason given

- Insect infestation can be controlled by using electronic flying-insect killers.
- Screening doors and windows.
- Have good housekeeping to prevent attracting insects.
- Checking deliveries are free from insects.

2 marks

[END OF MARKING INSTRUCTIONS]