

2013 Hospitality Professional Cookery

Higher

Finalised Marking Instructions

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Part One: General Marking Principles for Hospitality - Professional Cookery Higher

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this Paper. These principles must be read in conjunction with the specific Marking Instructions for each question.

- (a) Marks for each candidate response must <u>always</u> be assigned in line with these general marking principles and the specific Marking Instructions for the relevant question. If a specific candidate response does not seem to be covered by either the principles or detailed Marking Instructions, and you are uncertain how to assess it, you must seek guidance from your Team Leader/Principal Assessor.
- (b) Marking should always be positive ie, marks should be awarded for what is correct and not deducted for errors or omissions.

GENERAL MARKING ADVICE: Hospitality - Professional Cookery Higher

The marking schemes are written to assist in determining the "minimal acceptable answer" rather than listing every possible correct and incorrect answer. The following notes are offered to support Markers in making judgements on candidates' evidence, and apply to marking both end of unit assessments and course assessments.

Part Two: Marking Instructions for each Question

Qu	Question		Expected Answer/s		Max Mark	Additional Guidance	
1	а		Principles and influences of menu planning. Do not allow repetition.				
			 Type of menu 				
			Balance of menu				
			 Seasonal availabilit 	-			
			 Type of customer/r 	•			
			Type of establishm				
			 Capabilities of kitch 	ien/serving staff			
			 Price of menu Type of kitchen and 	h aquinmont availah			
			 Type of kitchen and Type of service 	a equipment availab			
			1 mark per principle and 1 mark per explanation.			6	
1	b	i	Costing				
			200g butter	£4.00 per Kg	£0·80		
			200g flour	£1·60 per Kg	£0·32		
			15g curry power	£1.80 per 180g	£0·15		
			100g onion	£2.00 per Kg	£0·20		
			150g parsnips	£1 60 per 500g £1 80 per Kg	£0·48 £0·09		
			50g apple 500ml chicken stock	£3.00 per Litre	£0.09 £1.50		
			60ml double cream	£1.80 per 180ml	£0·72		
			Two correct responses = 1 mark				
			Four correct responses = 2 marks				
			Six correct responses = 3 marks Eight correct responses = 4 marks.				
						4	
1	b	ii	Total for 4 portions £4	26			
			for 60 portions £63.90				
			1 mark for 60 portion	total		1	
1	b	iii	Selling Price				
			Food Cost = 25%				
			Gross Profit = 75%				
			Selling Price = 100%				
			Selling Price $\frac{6.00}{25} \times \frac{100}{1} = \pounds 24.00$				
			1 mark for correct cal 1 mark for correct sel			2	

Question		on	Expected Answer/s	Max Mark	Additional Guidance
2 a			Quality Points		
			Candidates must state 2 quality valid points for 2 marks		1 mark per correct point
		i	 Chicken should have a pale pink colour 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 	2	
		ii	 Potatoes should be firm Should show no signs of mould Should show no signs of shooting Have no spade marks No green colouration Not damaged 	2	
		iii	 Cherry tomatoes 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 Good colour 	2	
2	b		Storage Conditions		
		i	 Goats Cheese Refrigerated between 1-4°C Away from strong smelling foods In its original packaging Labelled and dated When opened covered with cling film Parsnips 	2	
			 Stored at ambient temperature Ideally in a dark store room On a vegetable rack Labelled clearly 	2	

Qu	Question		Expected Answer/s	Max Mark	Additional Guidance
3	a		Preparation and cooking of a Brioche bread and butter pudding (no marks to be allocated for presentation/service).		
			Ingredients		
			Bread Butter Sultanas Eggs Sugar Vanilla Milk		
			 Butter the bread Remove the crusts Cut into shape whether triangles or roundels etc Layer the bread with the sultanas in an ovenproof dish or mould Whisk together the eggs, sugar and vanilla Pour on the warmed milk whisking 		
			 continuously Strain onto bread and place in a bain-marie Cook slowly in a moderate oven at 160°C for 45 minutes Dust with sugar and serve 		
			Candidates answer must reflect the completion and overall balance to the dish.	10	
3	b		Holding Requirements		
			1 mark for requirement and temperature		
		i	 Goat's cheese tart - (Chilled) Should be held in a refrigerator at 1-4°C for as little a time as possible. 	1	in a refrigerator at below 5°C
		ii	 Ballotine of chicken - (freshly cooked) Should be held at a minimum of 63°C in a bain-marie, oven, auto sham or hot plate. 	1	anything above the stated minimum
		iii	 Lightly curried parsnip and apple soup - (Reheated) Should be reheated to a minimum of 82°C then stored in a bain-marie or on top of the stove in a pot. 	1	or 82°

Question			Max Mark	Additional Guidance
4 a		1 mark per correct response.		
		Food		Description required for all 4 answers
		Time		
		Moisture		
		Warmth		
			4	
		Oxygen/atmosphere	-	
4	b	Sources of campylobacter		
		Raw poultry		
		Raw meat		
		Untreated milk		
		Farm animals		
		Pets		
		Birds		
		Sewage and untreated water	2	
4	С	1 mark per correct response.		
		Off odours		
		Slime/stickiness		
		 Changes in texture 		
		 The production of gas 		
		 Discolouration 		
		 Mould 		
		 Unusual taste, sour 		
		 Blown cans or leaking packs 		
		 Yeast (fermentation) 	4	
		, , , , , , , , , , , , , , , , , , ,		
4	d	1 mark per correct response		
		 Food being prepared too far in 		
		advance and stored at room		
		temperature		
		Cooling food to slowly prior to		
		refrigeration		
		Not thawing poultry for a sufficient		
		time		
		 Not reheating food to high enough to me creature 		
		temperature		
		The use of cooked food contaminated with food pointing		
		contaminated with food poisoning		
		UndercookingCross contamination		
		Consuming raw food such as shollfish aggs or milk		
		shellfish, eggs, or milk		
		 Storing hot foods below 63°C Infected food handlers 	3	
			3	
	1			

Question		on	Expected Answer/s	Max Mark	Additional Guidance	
4	е	1 mark per correct response				
			Benefits of having HACCP system in place			
			You will have a food safety		To produce safe food	
			management system in place to prevent any outbreaks of food poisoning.	1	To prevent an outbreak of food poisoning	
			See Foundation of HACCP Handbook for answers		To prevent hazards happening	

[END OF MARKING INSTRUCTIONS]