



**2009 Professional Cookery**

**Intermediate 2**

**Finalised Marking Instructions**

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## Intermediate 2

### Hospitality – Professional Cookery

1. State the minimum and maximum temperatures for the danger zone. **1 mark**

- 5°C to 63°C

**Need both for 1 mark**

2. State the minimum legal temperature food should reach when reheated. **1 mark**

- Minimum of 82° C

3. Give two causes of “chemical” food poisoning. **1 mark**

- Arsenic
- Lead
- Copper
- Certain plants eg rhubarb leaves and parts of potato above the soil
- Enamelled/galvanised containers (poor quality)
- Fungi
- Rat poison
- Poorly prepared cleaning chemicals
- Spilt cleaning agent
- Insecticide sprayed on fruit and veg

**Any 2 for 1 mark**

4. Complete the following chart showing the quantities required to produce 30 portions of strawberry bavaois. **3 marks**

Commodity	Quantity for 4 portions	Quantity for 30 portions
Strawberries	200g	1500g/1.5kg
Eggs	2	15
Gelatine	10g	75g
Milk	180ml	1350ml/1.35lt
Sugar	50g	375g
Double Cream	125ml	938 ml

**6 correct = 3 marks**

**4 or 5 correct = 2 marks**

**2 or 3 correct = 1 mark**

**1 correct = 0 marks**

**5. Briefly describe the following culinary terms.**

**6 marks**

**1 Sauté**

- Tossed in fat
- Cook quickly in a sauté pan
- Brown stew of a specific type (eg veal sauté)
- Quickly fry

**2 Glaze**

- To colour a dish under a salamander (sole bonne femme)
- To blow torch/coated
- To finish a flan/tart with jam
- To finish vegetables (glazed carrots)
- To egg wash or stock syrup
- Au gratin

**3 Marinade**

- A richly spiced pickling liquid used to give flavour and assist in tenderising meats, fish, poultry

**4 Mise en Place**

- Basic preparation prior to service

**5 Paupiette**

- A stuffed and rolled strip of meat or fish

**6 Larding**

- Inserting strips of fat bacon into meat

**1 mark for each correct answer per culinary term**

6. In a recipe format, list the process steps involved in the cooking of chateau potatoes.

3 marks

- Potatoes are washed, peeled and prepared.
- Place in a saucepan of boiling water for 2-3 minutes, refresh immediately.
- Drain in a colander.
- Heat a good measure of oil or dripping in a roasting tray.
- Add the well-dried potatoes and lightly brown on all sides.
- Season lightly with salt and cook for approximately 1 hour in a hot oven at 230-250°C (reg 8-9 450-500°F).
- Turn the potatoes over after 30 minutes.
- Cook to a golden brown. Drain and serve.

6/7 correct = 3 marks

4 or 5 correct = 2 marks

2 or 3 correct = 1 mark

1 correct = 0 marks

7. Give three suitable commodities for each of the cookery processes shown below.

6 marks

#### Cookery Process – Pot Roasting

Food Commodity

- Tender cuts of meat.
- Whole chicken.
- Poussin.
- Game birds.
- Lamb.
- Pork.
- Beef.
- Veal.

Any 3 from this list = one mark for each.

#### Cookery Process – Poaching

Food Commodity

- Sweetbreads
- Eggs.
- Fruit – Name of fruit acceptable.
- Gnocchi.
- Fish.
- Meringue.
- Tender cuts of meat/poultry or specific cut.

Any 3 from this list = one mark for each.

**8. State three safety rules you would follow when cleaning an electric slicing machine. 3 marks**

- User must be 18 or over.
- Machine must be switched off.
- Plugs should be removed from socket.
- Remove particles of food with a cloth safely.
- Take care if guard is removed.
- Clean all removable and fixed parts with hot detergent water.
- Rinse, dry and reassemble.
- Test it is properly assembled, plug in and switch on – clean after use.
- Keep hands dry when handling the plug/socket.
- Do not leave blade in sink unattended.
- Do not clean if not trained.
- Use blade guard to remove blade from machine.

**Any 3 for 3 marks**

**9. Explain the difference between boiling and simmering. 1 mark**

- Boiling – cooking of prepared food in a suitable liquid at a temperature of 100°C.
- Simmering – commodity cooking in liquid just below boiling point.

**Need both points for 1 mark**

**Total 25 marks**

[END OF MARKING INSTRUCTIONS]