



2011 Hospitality – Professional Cookery

Intermediate 2

Finalised Marking Instructions

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Hospitality – Professional Cookery Intermediate 2

1. The following are methods of cookery. Give a brief description of each.

(a) **Poaching** 1 mark

Minimum response.

- Poaching is the cooking of food in a liquid at just below boiling point. Simmering, just below boiling point.

(b) **Baking** 1 mark

Minimum response.

- Baking is the cooking of food with dry heat in an oven.

(c) **Roasting** 1 mark

Minimum response.

- Roasting is cooking in dry heat with the aid of fat or oil, in an oven or spit.

(d) **Grilling** 1 mark

Minimum response.

- This is a fast method of cookery from radiant heat.

2. There are 3 types of food contamination – physical, bacterial and chemical.

State one hazard for each that could contaminate food.

Physical 1 mark

Any 1 from:

- stones
- glass
- wood
- cigarette ends
- screws
- eyelashes
- matchsticks
- elastoplast
- nail varnish
- hair
- nail
- jewellery etc.

Bacterial**1 mark**

Any 1 from:

- parasites
- moulds
- viruses
- toxins
- yeasts
- poor hygiene practices
- incorrect cooking temperature
- named bacteria, eg salmonella etc.

Chemical**1 mark**

Any 1 from:

- pesticides
- insecticides
- perfumes
- poisonous foods
- cleaning chemicals
- excess additives
- allergens etc.

Professional judgement to be implemented.

3. Give a brief description for each of the following culinary terms.**(a) Blanch****1 mark**

Minimum response.

- To make white as with bones and meat.
- To retain colour.
- To remove skin.
- To par cook.
- To remove impurities.

(b) Segment**1 mark**

Minimum response.

- To remove the flesh from the pith in citrus fruits.

(c) Fillet**1 mark**

Minimum response.

- To remove flesh from all bones. Cut of fish/beef/meat/poultry/game.

(d) Fold**1 mark**

Minimum response.

- To incorporate gently/lightly without losing aeration (eg mousse, Genoese sponge, meringue). Folding puff pastry.

4. Briefly describe the following cuts of vegetables

(a) Macedoine **1 mark**

Minimum response.

- Cut into dice/cube.

(b) Paysanne **1 mark**

Minimum response.

- Thinly cut circles, triangles, squares, rondels, shapes.

(c) Julienne **1 mark**

Minimum response.

- Very thin/fine strips.

5. State one safety rule which must be followed when using the following equipment.

(a) Mandolin **1 mark**

Use professional judgement

(b) French Cooks' knife **1 mark**

Use professional judgement

(c) Hand blender **1 mark**

Use professional judgement

6. Name the cookery process most suitable for the food/menu example listed below. **3 marks**

Each cookery process can only be used once.

| Food/Menu Example | Cookery Process |
|--------------------------|-----------------------------------|
| Shoulder of Lamb | Roasting/pot roasting/braising |
| Lamb Hotpot | Stewing |
| Beef Olives | Braising |
| Steak Pudding | Steaming/baking |
| Fish Meuniere | Shallow fry/saute/pan fry |
| Whole Salmon | Poaching/roasting/baking/steaming |

6 correct = 3 marks

4 correct = 2 marks

2 correct = 1 mark

0 or 1 = 0 marks

7. List two liquids other than water that are suitable for poaching.

Any 2 from:

1 mark

- milk
- stock syrup
- court bouillon
- stock
- oil
- melted butter
- wine
- juices.

Must have 2 correct.

8. In order list the steps involved in the preparation and cooking of Genoese sponge.

All ingredients have been weighed and measured.

Prepare sponge tins.
Whisk eggs and sugar – bain marie.
Whisk until x2 size and creamy.
Continue whisking until cold and thick.
Fold in flour (sieved).
Fold in melted butter.
Place greased mould.
Bake at 200 – 220°C for 30 minutes.

8 correct = 4 marks

6 or 7 correct = 3 marks

4 or 5 correct = 2 marks

2 or 3 correct = 1 mark

0 or 1 correct = 0 marks

4 marks

Total 25 marks

[END OF MARKING INSTRUCTIONS]