



# **2013 Hospitality Professional Cookery**

## **Intermediate 2**

### **Finalised Marking Instructions**

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## **Part One: General Marking Principles for Hospitality - Professional Cookery Intermediate 2**

*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 always 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 Intermediate 2**

*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**

Question		Expected Answer/s	Max Mark	Additional Guidance
1		<p>Safety Rules - Use professional judgement.</p> <p><b>One mark for each safety rule with appropriate explanation.</b></p>	2	<p>Electrical Surface Legislation Maintenance Personel</p>
2		<p>Knife/Knives Grater Mandolin Pastry Cutter</p> <p>Use professional judgement.</p> <p><b>2 correct = 2 marks 1 correct = 1 mark</b></p>	2	<p>Pizza wheel Parisienne spoons Olivette cutter Slicing machine Chopping board Mincer Robot-coupe Scissors Scraper</p>
3		<p><b>Baking</b></p> <p>Minimum response – Baking is the cooking of food with dry heat in an oven.</p> <p>Commodity – Use professional judgement.</p> <p><b>1 mark for description. 1 mark for correct commodity.</b></p> <p><b>Stewing</b></p> <p>Minimum response – Stewing is a slow, gentle, moist/wet method of cookery where the food is covered by a liquid.</p> <p>Commodity – Use professional judgement.</p> <p><b>1 mark for description. 1 mark for commodity.</b></p>	4	<p>Accept: dish menu item commodity</p>
4	a	<p>Wording of Above 63°C</p>	1	<p>or 63°C or any figure above</p>
4	b	<p>Between 5°C and 63°C</p>	1	

Question	Expected Answer/s	Max Mark	Additional Guidance
5	<ol style="list-style-type: none"> <li>1. Bring water, sugar, salt and fat to the boil.</li> <li>2. Remove from heat.</li> <li>3. Add sieved flour and mix with a wooden spoon.</li> <li>4. Return to heat and stir until the mixture leaves the side of the pan.</li> <li>5. Remove from the heat and allow to cool.</li> <li>6. Gradually add the beaten egg until required consistency.</li> </ol> <p><b>6 correct = 3 marks</b>  <b>4 or 5 correct = 2 marks</b>  <b>2 or 3 correct = 1 mark</b>  <b>0 or 1 correct = 0 marks</b></p>	<b>3</b>	make up until the process goes wrong
6	<p><b>Any of the following:</b></p> <ul style="list-style-type: none"> <li>• Wooden spoon/spatula</li> <li>• Metal spoon/spatula</li> <li>• Balloon whisk</li> <li>• Electric whisk (hand or static)</li> </ul> <p><b>One correct for 1 mark</b></p>	<b>1</b>	Mixing Bowl
7	<p><b>Campylobacter</b></p> <p>Any <b>one</b> from:</p> <ul style="list-style-type: none"> <li>• Raw poultry and meat</li> <li>• Unpasteurised milk</li> <li>• Untreated water</li> </ul> <p><b>Staphylococcus aureus</b></p> <p>Any <b>one</b> from:</p> <ul style="list-style-type: none"> <li>• Infected sores</li> <li>• Scalds</li> <li>• Scratches and burns</li> <li>• Skin, nose, hands, throat and hair</li> </ul> <p><b>Bacillus Cereus</b></p> <p>Any <b>one</b> from:</p> <ul style="list-style-type: none"> <li>• Cereals</li> <li>• Soil</li> <li>• Dust</li> <li>• Spices</li> <li>• Vegetation</li> </ul> <p><b>All correct = 3 marks</b>  <b>2 correct = 2 marks</b>  <b>1 correct = 1 mark</b></p>	<b>3</b>	<p>Pets  Birds  Unpasteurised cheese  Sewage  Farm animals</p> <p>Spots  Raw milk from cows or goats  Food handler</p>

Question	Expected Answer/s	Max Mark	Additional Guidance
8	<p><b>Long Grain Rice</b></p> <p>Cookery Process      Braising Cookery Process      Boiling</p> <p><b>Rack of Lamb</b></p> <p>Cookery Process      Stewing Cookery Process      Roasting/Braising</p> <p><b>1 mark for each correct food commodities for each cookery process.</b></p>	2	Steaming  Pot roast
9	Minimum response – ½ cm dice	1	Small dice
10	<p><b>Fillet</b></p> <p>Minimum response – To remove the flesh from the bone, ie fillet of fish. Can also be associated with citrus fruit.</p> <p><b>Segment</b></p> <p>Minimum response – To remove flesh from the fibrous structure. Usually associated with citrus fruits.</p> <p><b>Fold</b></p> <p>Minimum response – To incorporate air using a perforated spoon/spatula.</p> <p><b>All correct = 3 marks 2 correct = 2 marks 1 correct = 1 mark</b></p>	3	Meat/flesh from the bone  Puff pastry Wet to dry Dry to wet
11	Use professional judgement. <b>One correct response for 1 mark.</b>	1	
12	<p>Any <b>one</b> from:</p> <ul style="list-style-type: none"> <li>• Rolling pin</li> <li>• Palette knife</li> <li>• Piping bag</li> <li>• Scone/pastry cutter</li> </ul> <p><b>One correct response for 1 mark.</b></p>	1	Knife Spoons Moulds Nozzle Flan ring Stencil Cutlet bat
		<b>Total = 25 marks</b>	

[END OF MARKING INSTRUCTIONS]