



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 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 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

Question		Expected Answer/s	Max Mark	Additional Guidance																								
1	a	<p>Principles and influences of menu planning. Do not allow repetition.</p> <ul style="list-style-type: none"> • 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 <p>1 mark per principle and 1 mark per explanation.</p>	6																									
1	b i	<p>Costing</p> <table border="1"> <tbody> <tr> <td>200g butter</td> <td>£4.00 per Kg</td> <td>£0.80</td> </tr> <tr> <td>200g flour</td> <td>£1.60 per Kg</td> <td>£0.32</td> </tr> <tr> <td>15g curry power</td> <td>£1.80 per 180g</td> <td>£0.15</td> </tr> <tr> <td>100g onion</td> <td>£2.00 per Kg</td> <td>£0.20</td> </tr> <tr> <td>150g parsnips</td> <td>£1.60 per 500g</td> <td>£0.48</td> </tr> <tr> <td>50g apple</td> <td>£1.80 per Kg</td> <td>£0.09</td> </tr> <tr> <td>500ml chicken stock</td> <td>£3.00 per Litre</td> <td>£1.50</td> </tr> <tr> <td>60ml double cream</td> <td>£1.80 per 180ml</td> <td>£0.72</td> </tr> </tbody> </table> <p>Two correct responses = 1 mark Four correct responses = 2 marks Six correct responses = 3 marks Eight correct responses = 4 marks.</p>	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	£0.48	50g apple	£1.80 per Kg	£0.09	500ml chicken stock	£3.00 per Litre	£1.50	60ml double cream	£1.80 per 180ml	£0.72	4	
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1	b ii	<p>Total for 4 portions £4.26 for 60 portions £63.90</p> <p>1 mark for 60 portion total</p>	1																									
1	b iii	<p>Selling Price</p> <p>Food Cost = 25% Gross Profit = 75% Selling Price = 100%</p> <p>Selling Price $\frac{6.00}{25} \times \frac{100}{1} = £24.00$</p> <p>1 mark for correct calculation 1 mark for correct selling price</p>	2																									

Question		Expected Answer/s	Max Mark	Additional Guidance
2	a	<p>Quality Points</p> <p>Candidates must state 2 quality valid points for 2 marks</p>		1 mark per correct point
		<p>i</p> <ul style="list-style-type: none"> • 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	
		<p>ii</p> <ul style="list-style-type: none"> • 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	
		<p>iii</p> <ul style="list-style-type: none"> • 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	<p>Storage Conditions</p>		
		<p>i</p> <p>Goats Cheese</p> <ul style="list-style-type: none"> • Refrigerated between 1-4°C • Away from strong smelling foods • In its original packaging • Labelled and dated • When opened covered with cling film 		
		<p>ii</p> <p>Parsnips</p> <ul style="list-style-type: none"> • Stored at ambient temperature • Ideally in a dark store room • On a vegetable rack • Labelled clearly 	2	
			2	

Question		Expected Answer/s	Max Mark	Additional Guidance
3	a	<p>Preparation and cooking of a Brioche bread and butter pudding (no marks to be allocated for presentation/service).</p> <p>Ingredients</p> <p>Bread Butter Sultanas Eggs Sugar Vanilla Milk</p> <ul style="list-style-type: none"> • 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 <p>Candidates answer must reflect the completion and overall balance to the dish.</p>	10	
3	b	<p>Holding Requirements</p> <p>1 mark for requirement and temperature</p> <p>i Goat's cheese tart - (Chilled)</p> <ul style="list-style-type: none"> • Should be held in a refrigerator at 1-4°C for as little a time as possible. <p>ii Ballotine of chicken - (freshly cooked)</p> <ul style="list-style-type: none"> • Should be held at a minimum of 63°C in a bain-marie, oven, auto sham or hot plate. <p>iii Lightly curried parsnip and apple soup - (Reheated)</p> <ul style="list-style-type: none"> • Should be reheated to a <u>minimum of 82°C</u> then stored in a bain-marie or on top of the stove in a pot. 	1 1 1	<p>in a refrigerator at below 5°C</p> <p>anything above the stated minimum</p> <p>or 82°</p>

Question		Expected Answer/s	Max Mark	Additional Guidance
4	a	<p>1 mark per correct response.</p> <ul style="list-style-type: none"> • Food • Time • Moisture • Warmth • Correct Ph level • Oxygen/atmosphere 	4	Description required for all 4 answers
4	b	<p>Sources of campylobacter</p> <ul style="list-style-type: none"> • Raw poultry • Raw meat • Untreated milk • Farm animals • Pets • Birds • Sewage and untreated water 	2	
4	c	<p>1 mark per correct response.</p> <ul style="list-style-type: none"> • 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	<p>1 mark per correct response</p> <ul style="list-style-type: none"> • Food being prepared too far in advance and stored at room temperature • Cooling food too slowly prior to refrigeration • Not thawing poultry for a sufficient time • Not reheating food to high enough temperature • The use of cooked food contaminated with food poisoning • Undercooking • Cross contamination • Consuming raw food such as shellfish, eggs, or milk • Storing hot foods below 63°C • Infected food handlers 	3	

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

[END OF MARKING INSTRUCTIONS]