



2012 Hospitality Professional Cookery

Intermediate 2

Finalised Marking Instructions

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Hospitality – Professional Cookery Intermediate 2

1. Name the cookery process most suitable for the foods listed below. **3 marks**
Each Cookery Process can only be used once.

Food	Cookery Process
Topside of Beef	Stewing, 2 nd class roasting, braising or pot roast
Saddle of Lamb	Roasting, grilling or shallow fry
Mushrooms	Grilling, frying or sauté, deep or shallow frying
Long grain rice	Braising, boiling or steaming
Supreme of Chicken	Grilling, shallow fry, poaching or steaming
Lobster	Boiling, grill, shallow fry or roast

6 correct = 3 marks
4 or 5 correct = 2 marks
2 or 3 correct = 1 mark
0 or 1 correct = 0 marks

2. Briefly describe the following culinary terms.

- (a) **Bone** **1 mark**
To remove all flesh from the bone.
- (b) **Cream** **1 mark**
To incorporate/beat fat and sugar, making white in colour and smooth in texture.
- (c) **Brunoise** **1 mark**
Small dice.
- (d) **Skin** **1 mark**
To remove skin from flesh/to remove the outer layer.
- (e) **Shape** **1 mark**
To mould using equipment/utensils/hands.
- (f) **Mince** **1 mark**
To breakdown structure. To pass through mincer/mechanical tenderisation

3. **Why are caterers encouraged to use colour coded chopping boards and knives?**

- To prevent cross contamination.

1 mark

4. **What temperature should Beef Lasagne reach when reheated for service?**

- Above 82°C.

1 mark

5. **It is recognised that there are three types of food contamination – bacterial, chemical and physical.**

State **one** hazard for each type of food contamination.

Bacterial

1 mark

Any **one** from:

- Parasites
- Moulds
- Viruses
- bacteria
- toxins
- yeasts
- salmonella
- under cooking of food
- fungi
- salmonella through undercooking.

Chemical

1 mark

Any **one** from:

- pesticides/weedkiller
- poisonous foods
- cleaning chemicals
- excess additives
- allergens
- Perfume/aftershave

Physical

1 mark

Any **one** from:

- stones
- glass
- wood
- cigarette ends
- screws
- eyelashes
- foreign body
- blue plaster

Professional judgement used at all times.

6. State the food poisoning bacteria found in eggs.

- Salmonella

1 mark

7. There are three types of heat transference. Explain each type and name one cookery process for each.

(a) Conduction

2 marks

Principle

Heat transfers through a solid object by contact.

Typical cookery process

Any **one** from:

- shallow fry
- sauté
- meuniere
- pot roast

(b) Convection

2 marks

Principle

The movement of heated particles of gases or liquids.

Typical cookery process

Any **one** from:

- roasting
- baking
- boil
- steam
- poach
- braise
- stew
- pot roast
- en papillote

(c) Radiation

2 marks

Principle

Heat passes from its source in direct rays until it falls on an object in its path.

Minimum response – **Fast direct heat/Radiant heat.**

Typical cookery process

Any **one** from:

- grilling
- barbecue
- tandoori
- broiling

8. Briefly describe Poaching as a method of cookery.

The cooking of foods in the required amount of liquid at just below boiling point. **1 mark**

Use professional judgement.

9. State one Safety Rule which must be followed when using the following equipment.

Each Safety Rule can only be used once.

(a) Free standing mixing machine **1 mark**

Sleeves/long hair/hands out of bowl. Guard in place/machine does not move.

(b) Hand blender **1 mark**

Using, cleaning, storage, training, cable being caught in blade, slow speed then higher.

(c) Deep fat fryer **1 mark**

Overloading, fingers/hands, dry if possible, bringing basket out over floor. Clean up spillages.

All answers use professional judgement.

Total 25 marks

[END OF MARKING INSTRUCTIONS]