



2011 Hospitality – Professional Cookery

Higher

Finalised Marking Instructions

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Hospitality – Professional Cookery Higher

Question 1

(a) Principles and influences of menu planning

Candidates should choose 3 and expand on their choice. Professional judgement required. **Do not allow repetition.**

- 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.

1 mark per principle and 1 mark per explanation.

6 marks

(b) (i) Dish costing

100g Arborio rice	@ £2.00 per 500g	£0.40
90g Red pepper	@ £1.00 per kg	£0.09
50g Onion	@ 60p per kg	£0.03
100g Wild mushrooms	@ £7.00 per kg	£0.70
50g Butter	@ £4.00 per kg	£0.20
500ml White stock	@ 50p per 250ml	£1.00
200ml White wine	@ £4.00 per litre	£0.80
25g Parmesan cheese	@ £2.00 per 500g	£0.10

Cost of 4 portions = £3.32

Two correct responses 1 mark.

Four correct responses 2 marks.

Six correct responses 3 marks.

Eight correct responses 4 marks.

4 marks

(ii) Total £49.80 for 60 portions

1 mark

(c) Selling Price

Food Cost = 25%

Gross Profit = 75%

Selling Price = 100%

$$\text{Selling Price} = \frac{6.00}{25} \times \frac{100}{1} = £24.00$$

2 marks

Question 2

(a) Quality Points

Candidates must state 4 valid points for 2 marks

2 valid points for 1 mark

- (i)
 - Beef should have a deep/rich red colour
 - Have no unpleasant smell
 - Should show no signs of stickiness
 - Should show good marbling
 - Have an even amount of fat on the outer edge
 - Resilient to touch
 - Creamy white fat.
- (ii)
 - Dry to the touch
 - Firm to touch
 - No marks or blemishes
 - Should be clean
 - Slight aroma – aroma will vary according to the type of wild mushroom
 - Texture should be tender but not crumbly.
- (iii)
 - Fresh pears should be firm but slightly soft
 - Show no signs of mould
 - Have no bruising
 - Should not be wet
 - Should have a good even shape/size.

6 marks

(b) Storage Conditions

Two valid points per commodity to gain one mark.

(i) Smoked salmon

- Smoked salmon should be stored in its packaging
- Refrigerated between 1 – 4°C
- Away from dairy foods etc
- If opened wrapped in cling film
- Labelled and dated
- Store in a fish fridge if available.

(ii) Beef

- The beef should be placed on trays
- Covered with cling film
- Labelled and dated
- Refrigerated between 1 – 4°C
- Away from strong smelling foods
- Stored below cooked food items in case of dripping blood.

(iii) Double cream

- Double cream stored in a fridge between 1 – 4°C
- Stored in its delivery container
- If decanted it should be labelled and dated and covered with cling film
- Stored away from strong smelling foods
- Store on the top shelf of the refrigerator.

(iv) Pears

- Pears stored in a refrigerator at between 1 – 4°C or at ambient temperature
- If in shaped trays stored this way
- Store separately to avoid contact.

4 marks

(c) Preparation and cooking of poached pear, vanilla panna cotta with a cinnamon syrup. (no marks to be allocated for presentation/service).

Ingredients

Vanilla panna cotta

8-9 ingredients – 3 marks

Milk

For every 3 – 1 mark

Double cream

Vanilla pod

Leaf gelatine (soaked)

Castor sugar.

Poached pears

Pears

Lemon juice

Castor sugar

Water.

Cinnamon syrup

Water

Sugar

Cinnamon

White/red wine.

Vanilla panna cotta

3 marks

- Boil the milk and cream
- Infuse with the vanilla pod, remove after infusion
- Add the soaked gelatine and castor sugar while warm
- Strain through a fine strainer
- Place in a bowl set over ice and stir until it thickens slightly; this will allow the vanilla seeds to suspend throughout the mix instead of sinking to the bottom
- Fill individual dariole moulds.

Poached pears

3 marks

- Boil the water and sugar
- Quarter the pears, remove the core and peel
- Place in shallow pan with sugar syrup
- Add a few drops of lemon juice
- Cover with greaseproof paper
- Allow to simmer gently, preferably in the oven, cool and serve.

Cinnamon syrup

1 mark

- Boil the water, sugar and glucose together
- Infuse with a cinnamon stick
- Strain and cool
- Note: Glucose helps to prevent crystallising

Candidates answer must reflect the completion and overall balance to the dish.

10 marks

(d) Holding Requirements

1 mark for requirement and temperature

(i) Parmesan crisps

- Should be stored in an airtight container in a cool, dry place.

(ii) Red wine braised Beef

- Should be held at a minimum of 63°C in a bain marie, oven or hot cupboard.

(iii) Vanilla panna cotta

- Store in fridge at between 1 – 4°C.

3 marks

Question 3

1 mark per principle identified with description.

- (a)
- **Time:** Bacteria divide into two in 10-20 minutes in ideal conditions; this is known as binary fission.
 - **Moisture:** Miniscule amounts of water are required for bacterial growth. Dried foods do not support bacterial growth, however when dried foods are reconstituted, bacterial growth can continue.
 - **Food/nutrients:** High protein cooked foods are preferred for bacterial growth, especially cooked meat, poultry gravy, stock, shellfish, cooked rice and dairy foods.
 - **Warmth:** Bacteria grow between 5-63°C, the danger zone.
 - **Oxygen:** Some bacteria thrive in the presence of oxygen (aerobic) and some thrive in the absence of oxygen (anaerobic).
 - **Correct pH:** bacteria prefer a pH range of 4.5 to 7.
- 4 marks**
- (b) 1 mark per correct response.
- Soil
 - Vegetation
 - Dust
 - Cereals especially rice
 - Dried food
 - Spices
 - Intestinal tract of humans.
- 2 marks**
- (c) 1 mark
- A detergent is used to remove grease, dirt and food particles, a disinfectant is used to reduce the count of micro-organisms to a safe level.
- 1 mark**
- (d) 1 mark
- HACCP is a food safety management system.
- 1 mark**
- (e) 1 mark
- Food should be covered/protected or in suitable containers
 - Use a deboxing area
 - Use only approved suppliers
 - Dates/codes/labels
 - Specific delivery requirements
 - Chilled food below 5°C
 - Frozen food below -18°C
 - Foods should be moved to storage within 15 minutes of delivery
 - Temperature
 - Transport.
- 3 marks**

(f) 1 mark per reason given

- To ensure the premises are capable of producing safe food
- To ensure the effectiveness of the HACCP system
- To check that standards are being achieved
- To identify the training needs of staff
- To provide advice
- To investigate a complaint
- To re-visit
- To open/check new premises.

3 marks

[END OF MARKING INSTRUCTIONS]