



National
Qualifications
2024

2024 Practical Cookery

National 5

Question Paper Finalised Marking Instructions

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General marking principles for National 5 Practical Cookery

Always apply these general principles. Use them in conjunction with the detailed marking instructions, which identify the key features required in candidates' responses.

- (a) Always use positive marking. This means candidates accumulate marks for the demonstration of relevant skills, knowledge and understanding; marks are not deducted for errors or omissions.
- (b) If a 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.
- (c) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context these should be awarded marks unless it is clear that they do not relate to the context of the question.
- (d) There are five types of question used in this question paper. Each assesses a particular skill, Namely
 - A State/give/name/identify
 - B Describe
 - C Explain
 - D Calculate
 - E Evaluate

For each question type, the following generic marking instructions provide an overview of the marking principles and an example of their application for each type.

A Questions that ask candidates to state/give/name/identify

Candidates should list a number of relevant items or facts. These should relate to the context of the question and do not need to be in any particular order, up to the total mark allocation.

Up to the total mark allocation for this question

- award 1 mark for each relevant point of knowledge.

For example

Question: Identify a suitable cooking method for pears.

Answer: poaching. (1 mark for each relevant point of knowledge)

- B Questions that ask candidates to describe**
Candidates should define or give an account of points relating to the question. They do not need to be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.
Up to the total mark allocation for this question:
- award **1 mark** for each accurate relevant point of knowledge linked to the context of the question.
- For example**
Question: Describe where fresh cream should be stored to ensure food safety.
Answer: Store in a clean, covered container in the refrigerator. (**1 mark for correct description of method of storage**)
- C Questions that ask candidates to explain**
Candidates should make the relationship between points clear, for example by giving accurate relevant points, showing connections between these and the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.
Up to the total mark allocation for this question:
- award **1 mark** for each accurate relevant point.
- For example**
Question: Explain **two** ways in which a chef could amend a recipe for macaroni cheese to make it healthier.
Answer: They could change the cheddar cheese to a low fat cheddar cheese which would reduce overall fat content of the dish. (**1 mark for accurate relevant point linked to the context of the question**)
- D Questions that ask candidates to calculate**
Candidates must use the information provided in the question to calculate the cost of the identified ingredients.
Up to the total mark allocation for this question:
- award **1 mark** for each accurate calculation.
- For example**
Question: Calculate the total cost to make four portions of the dish.
Answer: Correct calculations of each ingredient cost and total cost for four portions. (**1 mark**)
- E Questions that ask candidates to evaluate**
Candidates should make a number of evaluative comments which make a judgement based on the information provided, related to the context of the question. Candidates may provide a number of straightforward observations or a smaller number of developed observations, or a combination of these.
Up to the mark allocation for this question:
- award **1 mark** for each relevant evaluative comment linked to the context of the question
 - award a **second mark** for any evaluative comment that is developed.
- For example**
Question: Evaluate the suitability of macaroni cheese for a Scottish-themed restaurant.
Answer: Macaroni cheese would be suitable to include on the menu of the restaurant as the use of locally made cheese will support the local community. (**1 mark for evaluative comment**) The cheese will also add colour to the dish, making it appealing to consumers. (**A further mark for the development of the comment**)

Marking instructions for each question

Question			Expected response	Max mark	Additional guidance
1.	(a)		<p>Possible candidate responses could include:</p> <p>Change – Change the double cream to single cream Explanation – to reduce the total fat content of the recipe</p> <p>Change – Change the butter to vegetable oil Explanation – to reduce the saturated fat content of the recipe</p> <p>Change – Remove the salt/sodium from the recipe Explanation – to reduce salt/sodium content of the recipe</p> <p>Change – Change the bread to wholemeal bread Explanation – to increase fibre/total carbohydrate content</p> <p>Change – Cut the fat off the bacon Explanation – to reduce the total fat/saturated fat content</p> <p>Or any other valid response.</p>	6	<p>Candidates should describe three relevant changes to the recipe.</p> <p>Candidates should explain how each change will meet a different piece of current dietary advice.</p> <ul style="list-style-type: none"> award 1 mark for each accurate relevant change award 1 mark for each accurate explanation linked to a different piece of current dietary advice. <p><i>(up to a maximum of 6 marks)</i></p>
	(b)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> chicken stock is used to control the thickness of the soup and can be used to adjust the consistency chicken stock adds flavour to the soup and gives it a savoury taste chicken stock adds salt/extra salt to the soup and improves the flavour/taste double cream is used to thicken the soup and gives a creamy consistency/texture double cream is used to thicken the soup to make it less watery/runny double cream is used to add flavour to the soup giving the soup a rich/creamy taste. <p>Or any other valid response.</p>	2	<p>Candidates should explain one reason why chicken stock is used in the recipe.</p> <p>Candidates should explain one reason why Double cream is used in the recipe.</p> <ul style="list-style-type: none"> award 1 mark for each accurate relevant explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
	(c)		Possible candidate responses could include: <ul style="list-style-type: none"> • food is cooked in water at 100°C • food/liquid which is boiling will have rapid/big bubbles forming. Or any other valid response.	1	Candidates should give 1 description for the cookery process boiling. <ul style="list-style-type: none"> • award 1 mark for an accurate relevant description. <i>(up to a maximum of 1 mark)</i>
	(d)		Possible candidate responses could include: <ul style="list-style-type: none"> • test if the vegetables are soft, by crushing/tasting/piercing • taste to check if the soup has the desired consistency/thickness. Or any other valid response.	1	Candidates should give 1 description for the test for readiness for mushroom soup. <ul style="list-style-type: none"> • award 1 mark for an accurate relevant description. <i>(up to a maximum of 1 mark)</i>

Question			Expected response	Max mark	Additional guidance
2.	(a)		<p>Possible candidate responses could include:</p> <p>Equipment:</p> <ul style="list-style-type: none"> • blender • food processor. <p>Or any other valid response.</p>	1	<p>Candidates should identify a piece of equipment which can be used to carry out the process of puree.</p> <ul style="list-style-type: none"> • award 1 mark for correct identification of piece of equipment. <p>(up to a maximum of 1 mark)</p>
	(b)		<p>Possible candidate responses could include:</p> <p>Sweet potato:</p> <ul style="list-style-type: none"> • sweet potato has a bright orange colour, this is good, as it makes the dish more appealing • sweet potato has a sweet flavour, this is good, as it improves the taste of the dish. <p>Dried chilli flakes:</p> <ul style="list-style-type: none"> • dried chilli flakes have a hot/spicy flavour, this is good, as it gives a kick to the curry dish • too many dried chilli flakes can overpower the dish, this is not good, as it can take away from the other flavours in the dish • dried chilli flakes can be red/orange in colour, this is good, as it will make the dish look more attractive. <p>Or any other valid response.</p>	2	<p>Candidates should make evaluative comments on the ingredients which makes a judgement on the effect on the taste, appearance or texture of the vegetable curry.</p> <p>Candidates may be awarded marks for each response that:</p> <ul style="list-style-type: none"> • shows a clear understanding of a fact linked to the ingredient • includes an appropriate judgement about the suitability of the fact for the vegetable curry • comments on the impact of this fact on the finished dish • award 1 mark for each relevant evaluative comment linked to the appearance or flavour of the curry. <p>(up to a maximum of 2 marks)</p>

Question		Expected response	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <p>Fair Trade bananas:</p> <ul style="list-style-type: none"> • buying Fair Trade bananas is more ethical as it ensures the farmers get a fair price • buying Fair Trade bananas ensures the workers/farmers are paid a fair wage which reduces child labour • buying Fair Trade bananas can be more expensive which could increase the cost of the dish. <p>Organic coconut milk:</p> <ul style="list-style-type: none"> • no chemicals are used in the production of organic coconut milk, which is better for the environment • organic coconut milk can be more expensive to produce which could increase the cost of the dish. <p>Locally grown onions:</p> <ul style="list-style-type: none"> • less food miles so will be better for the environment/reduces carbon footprint/reduces CO2/reduces pollution • supports local businesses which supports the local economy/provides jobs. <p>Or any other valid response.</p>	3	<p>Candidates should explain one impact of using fairtrade sweet potato.</p> <p>Candidates should describe one impact of using organic coconut milk.</p> <p>Candidates should describe one impact of using locally grown onions.</p> <ul style="list-style-type: none"> • award 1 mark for each accurate relevant explanation. <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

Question		Expected response	Max mark	Additional guidance
	(d)	<p>Possible candidate responses could include:</p> <p>Dried chilli flakes:</p> <p>Storage:</p> <ul style="list-style-type: none"> store in a sealed jar/container in a dry place or cupboard seal packet tightly with a clip and store in a cupboard/dry place transfer into an airtight container and store in a cupboard/dry place. <p>Explanation:</p> <ul style="list-style-type: none"> to prevent moisture getting in and causing food spoilage to retain quality and to avoid loss of flavour/aroma/colour to prevent physical contamination and prevent food spoilage/making it inedible/food waste. <p>Open tin of coconut milk:</p> <p>Storage:</p> <ul style="list-style-type: none"> place in a bowl and cover with cling film/place in a sealed container and store in the fridge. <p>Explanation:</p> <ul style="list-style-type: none"> to prevent physical contamination and prevent food spoilage to prevent absorption of aroma/taste from other stronger smelling foods. <p>Or any other valid response.</p>	4	<p>Candidates should give one description of storage and one explanation for each ingredient.</p> <ul style="list-style-type: none"> award 1 mark for each accurate description. <i>(up to a maximum of 2 marks)</i> award 1 mark for each accurate explanation. <i>(up to a maximum of 2 marks)</i>

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3.	(a)		Possible candidate responses could include: <ul style="list-style-type: none">• rub the flour and fat together until the mixture resembles breadcrumbs• using fingertips/food processor to rub the fat in to flour until it coats the flour. Or any other valid response.	1	Candidates should describe one aspect of the process. <ul style="list-style-type: none">• award 1 mark for each accurate description. <i>(up to a maximum of 1 marks)</i>																					
	(b)		Possible candidate responses could include: <ul style="list-style-type: none">• use oven gloves to remove food from the oven• place the hot food on a pot stand to cool• fully open the oven door. Or any other valid response.	1	Candidates should describe one safety aspect which should be carried out when removing food from the oven. <ul style="list-style-type: none">• award 1 mark for each accurate description. <i>(up to a maximum of 1 marks)</i>																					
	(c)		<table><tr><th>Ingredients</th><th>Quantity required</th><th>Cost (£0.00)</th></tr><tr><td>plain flour</td><td>200g</td><td>0.38</td></tr><tr><td>butter</td><td>100g</td><td>0.88</td></tr><tr><td>caster sugar</td><td>50g</td><td>0.09</td></tr><tr><td>Brown sugar</td><td>50g</td><td>0.13</td></tr><tr><td>Fresh Blackberries</td><td>50g</td><td>0.62</td></tr><tr><td>Porridge oats</td><td>25g</td><td>0.11</td></tr></table>	Ingredients	Quantity required	Cost (£0.00)	plain flour	200g	0.38	butter	100g	0.88	caster sugar	50g	0.09	Brown sugar	50g	0.13	Fresh Blackberries	50g	0.62	Porridge oats	25g	0.11	6	Candidates must use the information provided in the question to calculate the cost of the identified ingredients in the apple and blackberry crumble dish. <ul style="list-style-type: none">• award 1 mark for each accurate calculation. <i>(up to a maximum of 6 marks)</i>
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Question			Expected response	Max mark	Additional guidance
	(d)		£3.76	1	Candidates must use the information provided in the question to calculate the total cost to make six portions of the apple and blackberry crumble dish. <i>(Up to a maximum of 1 mark)</i>
	(e)		£0.63	1	Candidates must use the information provided in the question to make one portion of the apple and blackberry crumble dish (rounded to the nearest pence). Award 1 mark for an accurate calculation.

[END OF MARKING INSTRUCTION]