



FOR OFFICIAL USE

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National  
Qualifications  
2022

Mark

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**X877/75/01****Practical Cookery**

TUESDAY, 24 MAY

9:00 AM – 10:00 AM



\* X 8 7 7 7 5 0 1 \*

Fill in these boxes and read what is printed below.

Full name of centre

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Town

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Forename(s)

--

Surname

--

Number of seat

--

Date of birth

Day

--	--

Month

--	--

Year

--	--

Scottish candidate number

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**Total marks — 30**

Attempt ALL questions.

**You may use a calculator.**

Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give this booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



\* X 8 7 7 7 5 0 1 0 1 \*

1. (a) Meatballs with spaghetti recipe

Ingredients

300 g beef mince (15% fat)  
1 egg yolk  
30 g breadcrumbs  
5 ml smoked paprika  
5 g tomato puree  
400 g chopped tomatoes  
250 ml beef stock  
75 g onion, diced  
2.5 ml dried basil  
20 g butter  
400 g spaghetti  
salt and pepper  
50 g parmesan cheese  
fresh basil leaves

Describe **two** changes that can be made to the recipe to meet current dietary advice. Explain how each change you have described helps to meet a different aspect of current dietary advice.

4

Change 1 \_\_\_\_\_

\_\_\_\_\_

Explanation 1 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Change 2 \_\_\_\_\_

\_\_\_\_\_

Explanation 2 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



1. (continued)

- (b) Explain why the following ingredients are used in the recipe.

2

Egg yolk \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Breadcrumbs \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (c) Evaluate the effect of the following ingredients on taste or appearance in the meatball with spaghetti dish.

3

Grated parmesan \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Fresh basil leaves \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Smoked paprika \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (d) Identify a dish which a restaurant could add to their menu to use up leftover egg whites.

1

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

[Turn over



2. (a) Identify the food preparation technique which should be used when adding cornflour to a liquid. Explain how this would be carried out.

2

Food preparation technique \_\_\_\_\_

Explanation \_\_\_\_\_

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- (b) Describe how cornflour should be stored. Explain the reason for this.

2

Storage \_\_\_\_\_

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Explanation \_\_\_\_\_

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- (c) Explain **two** steps which should be taken to defrost raw chicken safely.

2

Explanation 1 \_\_\_\_\_

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Explanation 2 \_\_\_\_\_

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2. (continued)

- (d) Explain **two** benefits of keeping a chef's knife sharp.

2

Explanation 1 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Explanation 2 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (e) Describe the importance of dicing root vegetables to the same size when preparing a stew.

1

\_\_\_\_\_

\_\_\_\_\_

- (f) Describe the cookery process of stewing.

1

\_\_\_\_\_

\_\_\_\_\_

[Turn over



3. (a) A café wants to include seasonal ingredients on its summertime dessert menu. Identify two locally grown seasonal ingredients it could use.

2

Ingredient 1 \_\_\_\_\_

Ingredient 2 \_\_\_\_\_

- (b) Explain **two** benefits of using seasonal foods.

2

Explanation 1 \_\_\_\_\_

\_\_\_\_\_

Explanation 2 \_\_\_\_\_

\_\_\_\_\_

- (c) The following ingredients are used to make chocolate brownies.

Unsalted butter, plain flour, dark chocolate, cocoa powder, eggs, caster sugar.

Table 1 shows the unit cost for some of the ingredients used in the chocolate brownies.

**Table 1**

Ingredients	Total weight (unit)	Cost (£0.00)
unsalted butter	250 g	£1.50
dark chocolate	100 g	£2.00
cocoa powder	250 g	£2.00
caster sugar	1000 g	£1.90



3. (c) (continued)

Table 2 shows the ingredients required to make eight portions of chocolate brownies.

Calculate the cost of the ingredients required using this information and the formula below.

Use your answers to complete Table 2.

$$\frac{\text{Cost}}{\text{Total weight}} \times \text{Quantity required in recipe} = \text{Cost of ingredient}$$

Table 2

Ingredients	Quantity required (unit)	Cost (£0.00)
unsalted butter	185 g	
plain flour	90 g	£0.85
dark chocolate	185 g	
cocoa powder	40 g	
eggs	3	£0.45
caster sugar	200 g	

- (d) Calculate the total cost to make eight portions of chocolate brownies.

4

- (e) Calculate the cost to make one portion (rounding your answer to the nearest pence where required).

1

[END OF QUESTION PAPER]



MARKS

DO NOT  
WRITE IN  
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MARGIN

ADDITIONAL SPACE FOR ANSWERS



\* X 8 7 7 7 5 0 1 0 8 \*



ADDITIONAL SPACE FOR ANSWERS



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