



National
Qualifications
2022

2022 Practical Cookery

National 5

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 – 15% fat beef mince to 5% fat beef mince Explanation – to reduce the total fat/saturated fat content.</p> <p>Change – add peppers or another appropriate vegetable to the recipe Explanation – to increase the fruit and vegetable content of the recipe/5 -a-day.</p> <p>Change – change the beef stock to low salt beef stock Explanation – reduce salt content of the recipe.</p> <p>Change – butter to vegetable oil/margarine Explanation – to reduce the saturated fat content.</p> <p>Change – spaghetti to wholegrain/wholewheat spaghetti Explanation – to increase fibre/complex carbohydrate content.</p> <p>Or any other valid response.</p>	4	<p>Candidates should describe two 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 4 marks)</i></p>
	(b)		<p>Possible candidate responses could include:</p> <p>Egg yolk:</p> <ul style="list-style-type: none"> egg yolk adds moisture to the meatballs so improves the texture of the meatballs egg yolk binds ingredients together so helps to hold the meatballs in shape/form. <p>Breadcrumbs:</p> <ul style="list-style-type: none"> breadcrumbs soak up moisture and bind the mixture together breadcrumbs can be used to control the texture of the recipe and prevent the mixture being too sticky. <p>Or any other valid response.</p>	2	<p>Candidates should explain one reason why egg yolk is used in the recipe.</p> <p>Candidates should explain one reason why breadcrumbs are used in the recipe.</p> <p>Award 1 mark for each accurate relevant explanation.</p> <p><i>(Up to a maximum of 2 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
	(c)		<p>Possible candidate responses could include:</p> <p>Grated parmesan:</p> <ul style="list-style-type: none"> grated parmesan has a sharp/strong/tangy taste, this is good as it improves the flavour of the dish grated parmesan has a yellow/pale colour, this is good as it adds a contrasting colour to the dish. <p>Fresh basil leaves:</p> <ul style="list-style-type: none"> fresh basil leaves are green in colour, this is good as it adds a contrasting colour to the dish fresh basil has a strong herby flavour, this is good as it enhances the dried basil in the recipe. <p>Smoked paprika:</p> <ul style="list-style-type: none"> smoked paprika has a kick/smoky/spicy taste, this is good as it adds flavour to the dish smoked paprika has a red/orangey colour, this is good as the bright colour makes the dish more appealing. <p>Or any other valid response.</p>	3	<p>Candidates should make an evaluative comment on each of the ingredients which makes a judgement on the effect on taste and appearance on the meatball and spaghetti recipe.</p> <p>Candidates may be awarded 1 mark 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 meatballs and spaghetti comments on the impact of this fact on the finished dish award 1 mark for each relevant evaluative comment linked to the taste and appearance of the meatballs and spaghetti. <p><i>(up to a maximum of 3 marks)</i></p>
	(d)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> meringues pavlovas mousse egg white omelette macaroons <p>Or any other valid response.</p>	1	<p>Candidates should identify one suitable dish which uses egg whites.</p> <p>Candidates should identify one dish.</p> <ul style="list-style-type: none"> award 1 mark for accurate relevant named dish. <p><i>(up to a maximum of 1 mark)</i></p>

Question			Expected response	Max mark	Additional guidance
2.	(a)		<p>Possible candidate responses could include:</p> <p>Technique:</p> <ul style="list-style-type: none"> • blending. <p>Explanation:</p> <ul style="list-style-type: none"> • to mix the cornflour with a small amount of liquid/water and mix to a smooth paste/to remove lumps • to mix cornflour with a small amount of water prior to adding to a sauce to avoid lumps forming. <p>Or any other valid response.</p>	2	<p>Candidates should identify a piece of equipment which can be used to carry out the process of blending.</p> <ul style="list-style-type: none"> • award 1 mark for correct identification of the food preparation technique. <p>Candidates should accurately explain how to carry out the process of blending.</p> <ul style="list-style-type: none"> • award 1 mark for an accurate explanation.
	(b)		<p>Possible candidate responses could include:</p> <p>Storage:</p> <ul style="list-style-type: none"> • ensure container lid is firmly shut and store in a cupboard/dry place/out of direct sunlight • In an airtight container and store in a cupboard/dry dark place • Sealed in original packaging and stored in a cupboard/dry dark place/out of direct sunlight. <p>Explanation:</p> <ul style="list-style-type: none"> • to prevent moisture getting into the cornflour and forming lumps • to prevent moisture getting in and causing food spoilage • to prevent physical contamination and prevent food spoilage. <p>Or any other valid response.</p>	2	<p>Candidates should give one description of storage and one explanation for storing cornflour.</p> <ul style="list-style-type: none"> • award 1 mark for an accurate description • award 1 mark for an accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
	(c)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the chicken should be covered/in original packaging to prevent cross contamination on a plate/tray/bowl to catch any liquid/drips to avoid cross contamination defrost the chicken on the bottom shelf/meat drawer of the fridge to avoid raw meat juices contaminating cooked/ready to eat food ensure the chicken has no ice crystals in the middle to avoid food poisoning/undercooking. <p>Or any other valid response.</p>	2	<p>Candidates should explain two steps which should be taken to defrost raw/Uncooked chicken safely.</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>
	(d)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> a sharp knife will cut through foods easily, ensuring a more accurate cut a sharp knife would be easier to use, as less pressure has to be applied to cut foods using a sharp knife may help to prevent the knife slipping and causing injury/cuts. <p>Or any other valid response.</p>	2	<p>Candidates should explain two benefits to keeping a knife sharp.</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>
	(e)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> vegetables should be chopped to the same size to ensure an equal cooking time vegetables should be chopped to the same size to ensure an attractive appearance/presentation. <p>Or any other valid response.</p>	1	<p>Candidates should describe the importance of chopping vegetables to the same size when preparing a stew</p> <p>Candidates should give one description.</p> <ul style="list-style-type: none"> award 1 mark for an accurate relevant description. <p><i>(up to a maximum of 1 mark)</i></p>

Question			Expected response	Max mark	Additional guidance
	(f)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> to slowly cook food in liquid to cook food in liquid at a low temperature for a long time. <p>Or any other valid response.</p>	1	<p>Candidates should describe the cookery process of stew.</p> <p>Candidates should give one description.</p> <ul style="list-style-type: none"> award 1 mark for an accurate relevant description. <p><i>(up to a maximum of 1 mark)</i></p>

Question			Expected response	Max mark	Additional guidance															
3.	(a)		Possible candidate responses could include: <ul style="list-style-type: none">raspberries, strawberries, blackberries/brambles, gooseberries, apples, rhubarb.Beetroot, carrot, courgette. Or any other valid response.	2	Candidates should give two seasonal ingredients suitable for a dessert menu and available in the summertime. Candidates should identify two ingredients <ul style="list-style-type: none">award 1 mark for each accurate ingredient. <p><i>(up to a maximum of 2 marks)</i></p>															
	(b)		Possible candidate responses could include: <ul style="list-style-type: none">seasonal ingredients will taste better as they are grown at the correct time of yearseasonal ingredients may be fresher if bought locally as they have spent less time in transitseasonal foods may be locally produced which is better for the environment/local economy. Or any other valid response.	2	Candidates should explain two benefits of using seasonal foods. <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>															
	(c)		<table><tr><th>Ingredients</th><th>Quantity required</th><th>Cost (£0.00</th></tr><tr><td>unsalted butter</td><td>185 g</td><td>1.11</td></tr><tr><td>dark chocolate</td><td>185 g</td><td>3.70</td></tr><tr><td>cocoa powder</td><td>40 g</td><td>0.32</td></tr><tr><td>caster sugar</td><td>200 g</td><td>0.38</td></tr></table>	Ingredients	Quantity required	Cost (£0.00	unsalted butter	185 g	1.11	dark chocolate	185 g	3.70	cocoa powder	40 g	0.32	caster sugar	200 g	0.38	4	Candidates must use the information provided in the question to calculate the cost of the identified ingredients in the chocolate brownie dish. <ul style="list-style-type: none">award 1 mark for each accurate calculation. <p><i>(up to a maximum of 4 marks)</i></p>
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unsalted butter	185 g	1.11																		
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	(d)		£6.81	1	Candidates must use the information provided in the question to calculate the total cost to make eight portions of the chocolate brownie dish. <p><i>(Up to a maximum of 1 mark)</i></p>															

Question			Expected response	Max mark	Additional guidance
	(e)		£0.85	1	<p>Candidates must use the information provided in the question to make one portion of the chocolate brownie dish (rounded to the nearest pence).</p> <ul style="list-style-type: none"> award 1 mark for an accurate calculation.

[END OF MARKING INSTRUCTION]