



National
Qualifications
2023

2023 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>Add an ingredient: Change – add an extra vegetable, for example, peas or mushrooms Explanation – to increase the amount of fruit and vegetables in the Fish Pie.</p> <p>Change – add sweetcorn Explanation – to increase the fibre content of the Fish Pie.</p> <p>Change – add an oily fish, for example, salmon Explanation – to increase the oily fish in the Fish Pie.</p> <p>Remove an ingredient: Change – remove the salt from the recipe Explanation – to reduce the salt content of the Fish Pie.</p> <p>Change – remove the smoked fish from the Fish Pie Explanation – to reduce the salt content of the Fish Pie.</p> <p>Change – remove the double cream Explanation – to reduce the saturated/total fat content of the Fish Pie.</p> <p>Change – remove the cheese in the recipe Explanation – to reduce the saturated/total fat content of the Fish Pie.</p> <p>Replace an ingredient: Change – replace smoked haddock with unsmoked haddock Explanation – to reduce the salt content of the Fish Pie.</p> <p>Change – replace whole milk for semi-skimmed Explanation – to reduce the saturated/total fat content of the Fish Pie.</p> <p>Change – replace butter to poly unsaturated margarine Explanation – to reduce the saturated content of the Fish Pie.</p>	6	<p>Candidates should describe one relevant change for each of the three following areas:</p> <ul style="list-style-type: none"> • add an ingredient • remove an ingredient • reduce an ingredient. <p>Candidates should explain one relevant change which adds an ingredient.</p> <p>Candidates should describe one relevant change which removes an ingredient.</p> <p>Candidates should describe one relevant change which reduces an ingredient.</p> <ul style="list-style-type: none"> • award 1 mark for each accurate relevant change • award 1 mark for each accurate explanation, linked to different pieces of current dietary advice. <p style="text-align: right;"><i>(up to a maximum of 6 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
			<p>Change – replace the double cream to single cream/whole milk/crème fraîche/semi skimmed milk</p> <p>Explanation – to reduce the saturated/total fat content of the Fish Pie.</p> <p>Change – replace cheddar cheese to reduced/low fat cheddar cheese – to reduce the saturated/total fat content of the Fish Pie.</p> <p>Or any other valid response.</p>		
	(b)		<p>Possible candidate responses could include:</p> <p>Cutting the potatoes into even size pieces:</p> <ul style="list-style-type: none"> to ensure potatoes are cooked at the same time to create a smooth mashed potato <p>Or any other valid response.</p> <p>Draining the potatoes as soon as they are cooked:</p> <ul style="list-style-type: none"> to prevent the potatoes absorbing water and becoming too wet/sloppy mash potato. 	2	<p>Candidates should explain why each step is important when preparing mashed potatoes.</p> <ul style="list-style-type: none"> award 1 mark for each accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>
	(c)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> gently push fork/knife/skewer/probe into potatoes – should feel soft. <p>Or any other valid response.</p>	1	<p>Candidates should give one description of the method to test the readiness of boiled potatoes.</p> <ul style="list-style-type: none"> award 1 mark for an accurate description. <p><i>(up to a maximum of 1 mark)</i></p>
	(d)		<p>Possible candidate responses could include:</p> <ul style="list-style-type: none"> the flour in the roux is a thickening agent, which helps to thicken the sauce/giving the correct consistency. <p>Or any other valid response.</p>	1	<p>Candidates should explain the function of flour in a roux.</p> <ul style="list-style-type: none"> award 1 mark for an accurate relevant explanation. <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>Raw Fish:</p> <ul style="list-style-type: none"> should be placed in a sealed container/covered in cling film in the fridge/freezer. <p>Potatoes:</p> <ul style="list-style-type: none"> dry, cool cupboard dry, cool well-ventilated space dry, cool dark area removed from plastic packaging in fridge. <p>Or any other valid response.</p>	2	<p>Candidates should give one description of storage for each of the listed ingredients.</p> <ul style="list-style-type: none"> award 1 mark for an accurate relevant description of storage for raw fish award 1 mark for an accurate relevant description of storage for potatoes. <p><i>(up to a maximum of 2 marks)</i></p>
	(b)		<p>Possible candidate responses could include:</p> <p>Sustainable beef:</p> <ul style="list-style-type: none"> sustainable beef has been farmed responsibly, to prevent damage to the environment sustainable beef can be produced locally/reduces food miles making it better for the environment buying locally supports local business sustainable beef, allows beef to be produced to meet current demand without affecting future supplies improved animal welfare can improve productivity/production of high quality meat. <p>Or any other valid response.</p>	1	<p>Candidates should give an explanation of the term 'sustainable beef.'</p> <ul style="list-style-type: none"> award 1 mark for an accurate explanation. <p><i>(up to a maximum of 1 mark)</i></p>

Question		Expected response	Max mark	Additional guidance
	(c)	<p>Possible candidate responses could include:</p> <p>Advantages</p> <ul style="list-style-type: none"> farmers do not use chemicals/artificial pesticides/artificial fertilisers when growing organic carrots, therefore, this will have a less harmful effect on the environment organic carrots are left to grow longer, developing more nutrients organic carrots are not treated with chemicals, therefore, have more flavour. <p>Disadvantages</p> <ul style="list-style-type: none"> organic carrots are more labour intensive to grow, making them more expensive organic carrots are not treated with chemicals, therefore, shorter shelf life/spoil more quickly are expensive so consumer is less likely to buy. <p>Or any other valid response.</p>	2	<p>Candidates should explain an advantage and a disadvantage of using organic carrots.</p> <ul style="list-style-type: none"> award 1 mark for an accurate advantage award 1 mark for an accurate disadvantage. <p><i>(up to a maximum of 2 marks)</i></p>
	(d)	<p>Possible candidate responses could include:</p> <p>Blanching leeks:</p> <ul style="list-style-type: none"> to retain the colour of the leeks making the dish more appealing to partially cook leeks as part of a recipe to give the required texture blanching before freezing leeks allows frozen vegetables to keep colour/texture. <p>Blanching tomatoes:</p> <ul style="list-style-type: none"> to help to loosen skins on tomatoes to allow them to be removed easily. <p>Or any other valid response.</p>	2	<p>Candidates should explain why the blanching process would be used for both leeks and tomatoes.</p> <ul style="list-style-type: none"> award 1 mark for each accurate explanation. <p><i>(up to a maximum of 2 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
	(e)		<p>Possible candidate responses could include:</p> <p>Removal of jewellery:</p> <ul style="list-style-type: none"> • bacteria can get caught in the grooves of jewelry and contaminate the food • small items/pieces of jewelry can fall into food causing physical contamination. <p>Blue plasters</p> <ul style="list-style-type: none"> • blue plasters can be easily seen and ensure that anything that may be contaminated can be quickly identified • cuts/wounds must be covered to prevent bacteria living in the cut from contaminating the food • cuts/wounds must be covered to prevent bodily fluids (blood) from the cut contaminating the food. <p>Or any other valid response.</p>	2	<p>Candidates should explain why jewellery should be removed before cooking and why blue plasters should be applied to wounds.</p> <ul style="list-style-type: none"> • award 1 mark for an accurate explanation why jewellery should be removed • award 1 mark for an accurate explanation why cuts should be covered with a blue plaster. <p><i>(up to a maximum of 2 marks)</i></p>

Question			Expected response	Max mark	Additional guidance
3.	(a)		<p>Possible candidate responses could include:</p> <p>Lemon zest:</p> <ul style="list-style-type: none"> the lemon zest has a bright yellow colour, which is good as it will complement the pale yellow of the cheesecake the lemon zest has a strong lemon flavour, which is good, as this will intensify the lemon flavour in the cheesecake the lemon zest has a yellow colour, this is not good as the colour is too similar to the colour of the cheesecake and this will not improve the appearance of the cheesecake. <p>Grated dark chocolate:</p> <ul style="list-style-type: none"> dark chocolate has a bitter taste which will give the cheesecake a bitter flavour, this is good, as the bitterness will work well with the sweet cheesecake to enhance the flavour the dark chocolate has a bitter taste which will give the cheesecake a bitter flavour, this is not good, as will give the cheesecake an unpleasant bitter flavour grated dark chocolate is dark brown in colour, which is good as it will give a contrast to the pale-yellow cheesecake, enhancing the appearance grated dark chocolate is dark brown in colour, this not a good thing as it will change the colour to dark brown, making the cheesecake less appealing. <p>Fresh raspberries</p> <ul style="list-style-type: none"> fresh raspberries are a bright pink/red colour, this is good as it will add a colour to contrast with the yellow cheesecake making it more attractive fresh raspberries have a sweet/sharp flavour, this is good as it will contrast/add to the sweetness of the cheesecake making it more appealing. <p>Or any other valid response.</p>	3	<p>Candidates should make an evaluative comment on each of the ingredients given which makes a judgement on the effect on colour or flavour.</p> <p>Candidates may be awarded 1 mark for each answer 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 Lemon Cheesecake. comments on the impact of this fact on the finished dish. award 1 mark for each accurate evaluative comment linked to the taste or texture of the Lemon Cheesecake, for each ingredient given. <p><i>(up to a maximum of 3 marks)</i></p>

Question			Expected response	Max mark	Additional guidance															
	(b)		Possible candidate responses could include: A suitable piece of equipment to remove the zest from a lemon: <ul style="list-style-type: none">graterlemon zesterpeeler. Or any other valid response.	1	Candidates should identify one suitable item of equipment to remove the zest from a lemon. <ul style="list-style-type: none">award 1 mark for identifying a suitable item of equipment. <i>(up to a maximum of 1 mark)</i>															
	(c)		Possible candidate responses could include: <ul style="list-style-type: none">lack of moisture in base can prevent crumblingoverbaking the basenot pressed firmlynot left to set for long enough. Or any other valid response.		Candidates should identify one reason why this would occur. <ul style="list-style-type: none">award 1 mark for <i>(up to a maximum of 1 mark)</i>															
	(d)		<table><tr><th>Ingredient</th><th>Quantity</th><th>Cost</th></tr><tr><td>Digestive biscuit</td><td>110g</td><td>£0.22</td></tr><tr><td>Double cream</td><td>150ml</td><td>£0.50</td></tr><tr><td>Cream cheese</td><td>250g</td><td>£1.00</td></tr><tr><td>Lemons</td><td>2</td><td>0.56</td></tr></table>	Ingredient	Quantity	Cost	Digestive biscuit	110g	£0.22	Double cream	150ml	£0.50	Cream cheese	250g	£1.00	Lemons	2	0.56	4	<ul style="list-style-type: none">award 1 mark for each accurate calculation. <i>(up to a maximum of 4 marks)</i>
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	(e)		£2.71	1	Candidates must use the information provided in the question to calculate the total cost to make six portions of the Lemon cheesecake. Candidates should not be penalised for any consequential errors. <i>(up to a maximum of 1 mark)</i>															

Question			Expected response	Max mark	Additional guidance
	(f)		£0.45	1	<p>Candidates must use the information provided in the question to calculate the cost of making one portion of the Lemon cheesecake. (rounded to the nearest pence).</p> <ul style="list-style-type: none"> award 1 mark for an accurate calculation. <p><i>(up to a maximum of 1 mark)</i></p>

[END OF MARKING INSTRUCTION]