

FOR OFFICIAL USE



National  
Qualifications  
2018

Mark

**X839/75/01**

**Hospitality: Practical Cookery**

FRIDAY, 1 JUNE

9:00 AM – 10:00 AM



\* X 8 3 9 7 5 0 1 \*

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Number of seat

Date of birth

Day

Month

Year

Scottish candidate number

**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 3 9 7 5 0 1 0 1 \*



Total marks — 30  
Attempt ALL questions.

1. (a) A school canteen has been asked to alter the following recipe.

### Savoury Macaroni

#### Ingredients:

250 g macaroni  
40 g butter  
40 g plain flour  
600 ml whole milk  
250 g grated cheddar cheese  
2 rashers of bacon  
1 medium sized onion  
15 mls of vegetable oil  
Salt and pepper to season

#### Method:

1. Cook the macaroni in boiling salted water for 8–10 minutes, drain well.
2. Chop the onion and bacon.
3. Heat the oil in the frying pan and fry the onion and bacon for 1–2 minutes.
4. Melt butter, add flour to form a roux.
5. Gradually whisk in the milk. Cook for 5 minutes to a thickened and smooth sauce, taste and season.
6. Add  $\frac{2}{3}$  of the grated cheese and stir until melted.
7. Add the onion, bacon and macaroni to the cheese sauce.
8. Transfer to a deep suitably-sized ovenproof dish, sprinkle the remaining cheese on top and grill until golden brown.



## 1. (a) (continued)

Using the headings provided, describe **three** changes that could be made to this recipe to meet current dietary advice.

Explain a **different** way each change you have described helps to meet current dietary advice.

6

**Replace or add an ingredient**

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

\_\_\_\_\_

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

\_\_\_\_\_

**Reduce quantity or remove an ingredient**

\_\_\_\_\_

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

\_\_\_\_\_

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

\_\_\_\_\_

**Change cooking method**

\_\_\_\_\_

Change 3 \_\_\_\_\_

\_\_\_\_\_

Explanation 3 \_\_\_\_\_

\_\_\_\_\_

[Turn over



\* X 8 3 9 7 5 0 1 0 3 \*

## 1. (continued)

- (b) Describe the impact of using the following sustainable ingredients in the Savoury Macaroni recipe.

2

Locally produced Cheddar cheese \_\_\_\_\_

\_\_\_\_\_

Organic bacon \_\_\_\_\_

\_\_\_\_\_

- (c) Explain why each of the following ingredients are used in the Savoury Macaroni recipe.

2

Flour \_\_\_\_\_

\_\_\_\_\_

Cheese \_\_\_\_\_

\_\_\_\_\_



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\* X 8 3 9 7 5 0 1 0 5 \*

2. (a) Explain **two** advantages of stir-frying as a method of cookery.

2

Advantage 1 \_\_\_\_\_

\_\_\_\_\_

Advantage 2 \_\_\_\_\_

\_\_\_\_\_

(b) Explain **two** steps that should be taken to prevent cross-contamination when preparing raw chicken.

2

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

(c) Explain **one** safety rule for using a cook's knife.

1

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

(d) Identify the correct piece of equipment required to carry out the process of folding.

Explain how this process should be carried out.

Equipment \_\_\_\_\_

1

Explanation \_\_\_\_\_

1

\_\_\_\_\_



## 2. (continued)

(e) Evaluate the effect on taste and texture if the following ingredients were used to decorate a pavlova dish.

(i) Berry coulis \_\_\_\_\_ 1

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(ii) Chopped nuts \_\_\_\_\_ 1

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(iii) Low fat cream substitute \_\_\_\_\_ 1

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[Turn over



\* X 8 3 9 7 5 0 1 0 7 \*

3. (a) Describe **two** points to consider to ensure the correct storage of caster sugar.

2

Point 1 \_\_\_\_\_

\_\_\_\_\_

Point 2 \_\_\_\_\_

\_\_\_\_\_

- (b) The following ingredients are required to make four Berry Pavlovas:

eggs, caster sugar, cornflour, white malt vinegar, double cream, icing sugar, vanilla essence, raspberries.

Table 1 below shows the unit cost for some of these ingredients.

**Table 1**

Ingredients	Table weight (unit)	Cost (£0.00)
Eggs	6	£1.26
Caster sugar	500 g	£1.20
Double cream	300 ml	£1.05
Icing sugar	500 g	£1.00
Vanilla essence	50 ml	£1.50
Raspberries	150 g	£2.00

Table 2 on *page 09* shows the ingredients required to make four portions of this dish. Calculate the cost of the ingredients required using this information and the formula below.

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



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3. (b) (continued)

Table 2

Quantity required	Ingredient	Cost
2	Eggs	
125 g	Caster sugar	
2.5 ml	Cornflour	£0.01
5 ml	White malt vinegar	£0.01
100 ml	Double cream	
15 g	Icing sugar	
1 ml	Vanilla essence	
120 g	Raspberries	

6

(c) Calculate the total cost to make four portions of this dish.

1

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(d) Calculate the cost to make one portion of this dish (rounding your answer to the nearest pence).

1

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[END OF QUESTION PAPER]



MARKS

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ADDITIONAL SPACE FOR ANSWERS



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