

X201 10

NATIONAL
QUALIFICATIONS
2010

HOSPITALITY
PRACTICAL COOKERY
INTERMEDIATE 1
Practical Assignment

Candidate Instructions

Practical Assignment

Chicken Curry

Boiled Rice

Chocolate Bar Gateau

Each dish is for four portions and the meal must be prepared, cooked and served within 1½ hours.

Please note that you are only permitted to practice the individual dishes once prior to carrying out the practical assignment. The complete practical assignment must only be carried out once ie on the day of your assessment.

The practical assignment involves:

- ◆ Planning how you will carry out the work
- ◆ Preparing, cooking and serving the dishes

The following guidelines will help you with the planning and the practical session.

Planning how you will carry out the work

You must complete a plan of work to show how you will carry out the practical assignment in the 1½ hours allowed. It is advisable to produce it **two weeks** prior to undertaking the practical assignment; you will be informed of the date of your practical assignment by your teacher/lecturer. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **5 marks** out of the **70 marks** available. It must include the following information:

- ◆ The starting time
- ◆ The order in which the work is going to be carried out
- ◆ The approximate timing for each activity
- ◆ Service time for each dish
- ◆ The completion time

The planning booklet must be handed in for marking and the original will be made available to you on the day of your practical assignment. You must have a logical plan to be able to undertake the practical assignment.

Equipment List

You can compile this list for your own use, it will not be marked.

Preparing, cooking and serving the dishes

In the practical assignment you will have to follow your plan of work to prepare, cook and serve the two dishes. The dishes must be prepared and presented within the 1½ hour time allocation and should be served as follows:

Chicken Curry	Served 1 hour 15 minutes after the start in a suitable clean, hot dish.
Boiled Rice	Served at the same time as the Chicken Curry in a clean, hot dish.
Chocolate Bar Gateau	Served 1 hour 25 minutes after the start time on a clean, cool plate.

For example:

Start time	10.00 am
Chicken Curry and Boiled Rice to be served at	11.15 am
Chocolate Bar Gateau to be served at	11.25 am
Finish	11.30 am*

*No marks will be awarded for work carried out after the assignment time has finished.

Your teacher/lecturer will be observing you as you work. An external verifier from the Scottish Qualifications Authority (SQA) may also observe. You must work throughout the practical assignment without any assistance from your teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Your Practical Assignment will be marked as follows:

Area to be marked	Marks available
Plan of Work	5 marks
Working methods:	
◆ control of cookery processes	3 marks
Dishes produced:	
◆ Chicken Curry and Boiled Rice	32 marks
◆ Chocolate Bar Gateau	23 marks
Professional practice:	
◆ observation of safety	3 marks
◆ observation of hygiene	4 marks
	Total 70 marks

Assessment Arrangements

SQA's policy on assessment arrangements for disabled candidates and/or those with additional support needs allows for adjustments to be made to this practical assignment if candidates are placed at a substantial disadvantage.

If you have any questions relating to or believe you need help or support in this assignment, please ask your teacher/lecturer.

Chicken Curry

(4 Portions)

Ingredients

Onion	100 g (prepared weight)
Red pepper	50 g (prepared weight)
Skinless chicken breast	300 g
Salt and pepper	
Sunflower oil	30 ml
Medium curry powder	10 ml
Passata	100 ml
Chicken stock	200 ml
Tomato puree	15 ml
Mango chutney	30 ml

Method

- 1 Peel and finely chop the onion.
- 2 Wipe, deseed and roughly chop the pepper.
- 3 Cut the chicken into bite size pieces and season with a little salt and pepper.
- 4 Heat the oil in a pan and seal the chicken. Remove from the pan onto absorbent paper and set aside.
- 5 Using the same pan, sauté the onion and pepper until soft.
- 6 Stir in the curry powder and fry for 1 minute.
- 7 Remove the pan from heat and stir in the passata, chicken stock, tomato puree and mango chutney.
- 8 Return to the heat and bring to the boil. Add the reserved chicken, cover and simmer for 20 minutes.
- 9 Adjust the seasoning and consistency if required.
- 10 Serve in a clean, hot dish and garnish appropriately.

Boiled Rice

(4 Portions)

Ingredients

Long grain brown rice	150 g
Salt	
Coriander	5 ml (prepared volume)

Method

- 1 Wash the rice and add to a pot of boiling, salted water.
- 2 Boil until tender.
- 3 Finely chop the coriander to fill a 5 ml spoon.
- 4 Drain the rice and stir in the coriander.
- 5 Adjust the seasoning if required.
- 6 Serve in a clean, hot dish.

Chocolate Bar Gateau

(4 Portions)

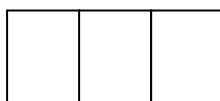
Ingredients

Flour	60 g
Cocoa	15 g
Eggs	3 medium
Caster sugar	75 g
Tinned mandarin orange segments	50 g (drained weight)
Fresh double cream	250 ml
Orange essence/flavouring	1.25 ml
Grated dessert milk chocolate	60 g

Oven 220 °C/Gas Mark 7 Where fan assisted ovens are used the temperature should be adjusted accordingly.

Method

- 1 Grease, line and grease a Swiss roll tin (20 cm × 30 cm approx).
- 2 Sieve the flour and cocoa together.
- 3 Whisk the eggs and sugar until thick and creamy.
- 4 Sieve the flour and cocoa on top of the egg mixture and carefully fold in.
- 5 Pour the mixture into the prepared tin.
- 6 Bake in a preheated oven for 8-10 minutes until well risen and springy to touch.
- 7 Turn onto sugared paper, remove the lining paper and leave to cool completely.
- 8 Trim 0.5 cm from the sides and cut the sponge into 3 equal pieces, 9.5 cm × 19 cm approximately, as per diagram below.



- 9 Chop the mandarin oranges and redrain if necessary.
- 10 Whisk the cream to a piping consistency then stir in the orange essence.
- 11 Carefully stir the chopped fruit into a third of the cream, which will be used to sandwich the sponges together. Reserve the remaining cream until required.
- 12 Layer the three pieces of sponge with the fruit cream to give a three tier gateau.
- 13 Spread a little of the remaining cream thinly round the sides of the gateau.
- 14 Coat the sides with the grated chocolate.
- 15 Spread a little of the reserved cream on top of the gateau and finish by piping the remaining cream and decorating appropriately.
- 16 Serve on a clean, cool plate.

[END OF PRACTICAL ASSIGNMENT]