



# Hospitality

## Practical Cookery

**National 4**

**National 5**

# Course Outline National 4

- The course comprises 3 mandatory units at both levels
- Cookery Skills, Techniques & Processes
- Understanding & Using Ingredients
- Organisation of Practical Skills
- At National 4 level you also have an Added Value Unit.

# Course Outline National

## 4

- Each unit comprises both theory and practical elements.
- Cookery Skills, Techniques & Processes focuses on the development of practical skills (Weighing & Measuring, Following a recipe, Knife skills, Food presentation) and gaining an understanding of the different cookery processes and how they effect food.
- Understanding & using ingredients focuses on the source, function and storage of ingredients. Contemporary Food issues such as sustainability, labelling and Health will also be covered
- Organisation of Practical skills combines the knowledge from previous units and develops the ability to plan and evaluate work processes.

# National 4 Assessment

- Assessment is Continuous throughout the course – every dish counts!
- For Each unit students will be required to produce a folio of work including photographic evidence of every dish made.
- Workbooks, Homework tasks and photo evidence may be required to be submitted to SQA.
- The teacher will keep a check list of every skill demonstrated successfully within each unit.
- Each unit has a practical and written assessment.
- It is the students responsibility to ensure that the folio is kept up to date and that photo's are taken of every dish.
- If students are absent for an assessment / practical class there will be practical catch up sessions arranged on Friday afternoons

# National 4 Assessment

## Final Course

### (Added Value Unit)

- Nat 4 Course Assessment requires candidates to prepare and serve a given two course meal within a double period. (1hour 30 minutes)
- The task has two parts;
- Planning for practical activity – Time-plan, Equipment requisition and service details. These are completed under exam conditions using unseen recipes.
- Practical Activity – Preparation and service of given dishes to restaurant standards.
- Internally assessed & marks submitted to SQA.
- This assessment takes place in February/March – check school calendar for dates.
- A letter is sent home with the dates of both the written and practical parts of the practical activity

# Course Outline National 5

- No mandatory units but candidates will be required to produce a folio of evidence which covers all the skills, knowledge and understanding contained within the final Course assessment. (This will be marked and graded for tracking & Monitoring purposes).

# Course Outline National

## 5

- For ease of delivery the course will be delivered under the same headings as National 4 units.
- Cookery Skills, Techniques & Processes focuses on the development of practical skills (Weighing & Measuring, Following a recipe, Knife skills, Food presentation) and gaining an understanding of the different cookery processes and how they effect food.
- Understanding & using ingredients focuses on the source, function and storage of ingredients. Contemporary Food issues such as sustainability, labelling and Health will also be covered
- Organisation of Practical skills combines the knowledge from previous units and develops the ability to plan and evaluate work processes.

# National 5 Assessment

- Assessment is Continuous throughout the course – every dish counts!
- For each section students will be required to produce a folio of work including photographic evidence of every dish made.
- Workbooks, Homework tasks and photo evidence may be required to be submitted to SQA.
- The teacher will keep a check list of every skill demonstrated successfully within each unit.
- Each section has a practical and written assessment. This will be used for monitoring and tracking purposes
- It is the students responsibility to ensure that the folio is kept up to date and that photo's are taken of every dish.
- If students are absent for an assessment / practical class there will be practical catch up sessions arranged on Friday afternoons



# National 5 Assessment

## Final Course

- Nat 5 Course Assessment requires candidates to prepare and serve a given three course meal within 2 hours 30 mins.
- The task has two parts;
- Planning for practical activity – Time-plan, Equipment requisition and service details. These are completed under exam conditions using unseen recipes. Marked by SQA
- Practical Activity – Preparation and service of given dishes to restaurant standards.
- Internally assessed & marks submitted to SQA.
- **This assessment takes place in February/March – check school calendar for dates.**
- **There is also a written exam paper which will take place during the normal exam timetable**

# National 5 Final Course

## Assessment

- Question paper (30 marks)  
Set & Marked by SQA  
25% of final mark

During the normal exam timetable

- Practical Activity (100 marks)  
Recipes set by SQA  
Written components marked by SQA,  
Practical internally assessed and marks  
submitted to SQA.  
75% of final mark

This assessment takes place in February/March – check school calendar for dates.

A letter is sent home with the dates of both the written and practical parts of the practical activity

# Supporting Learning

- Tracking & Monitoring Reports
- Feedback given on each piece of homework.
- At the end of each unit/ block of learning (N5) students receive detailed written feedback & one to one discussion on learning outcomes and what needs to be done to achieve any outstanding outcomes. This includes Grade at which student is currently working.
- Range of exemplar work available for students to view.

# How can you support Learning?

- Discuss feedback Students are receiving.
- Encourage students to keep abreast of current food issues by reading magazines/ newspapers /food related programmes
- Develop practical skills by regularly cooking meals at home to a specified time
- Use subject specific websites to research techniques

<http://www.bbc.co.uk/food/techniques>

<http://www.jamieshomecookingskills.com>

# How can you support Learning?

- National 5 - in run up to written exam encourage students to complete as many of the exemplar questions published on Wikispace as possible and submit them for marking/feedback.
- Feel free to contact me if you have any questions/concerns.

# Interventions

- Teacher/student learning conversations with referral being sent to Pastoral Teacher.
- Communication with parents.
- Lunchtime catch up sessions
- Friday afterschool practical sessions.