

**Faculty of Health
HOME ECONOMICS**

TITLE OF COURSE

HOSPITALITY: PRACTICAL COOKERY

LEVEL

National 4/5

Entry requirements:

Ideally pupils may have undertaken the S3 Health & Food Elective.

Why Choose Hospitality?

This course aims to develop learners practical cookery skills and their knowledge and understanding of ingredients to provide a set of foundation skills for those seeking to progress into the hospitality industry.

The course comprises of 3 units in the course, with National 4 having the additional Added Value Unit. These are:

Unit 1: Cookery Skills, Techniques and Processes

This Unit aims to develop/extend pupils' cookery skills, food preparation techniques, and their ability to follow cookery processes, in the context of producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times.

Unit 2: Understanding and Using Ingredients

This Unit aims to develop/extend pupils' knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Pupils will develop an ability to select and use appropriate ingredients, with minimal guidance, in the preparation of dishes and to do so safely and hygienically.

Unit 3: Organisational Skills for Cooking

This Unit aims to develop/extend pupils' organisational and time management skills. Pupils will acquire the ability to follow recipes and time plans to produce dishes, with minimal guidance, and to work safely and hygienically. They will also further develop the ability to carry out an evaluation of the product.

Added Value Unit : Producing a Meal (National 4 only)

This Unit aims to enable pupils to draw on the knowledge, understanding and skills developed in the other three Units. Pupils will carry out a practical activity which will require them to prepare, cook and present a two-course meal to a given specification within a given timescale. It will require learners to demonstrate their ability to follow safe and hygienic practices throughout.

Homework: Cooking regularly at home would be extremely beneficial, independent research and some formal homework tasks are required.

Assessment: Pupils will experience on-going unit assessments both practical and written.

Cost for course: Owing to the nature of these courses a fee will be charged to cover the cost of consumables. Parents and pupils will be advised at the start of the year via letter.