

**Faculty of Health
HOME ECONOMICS**

TITLE OF COURSE HOSPITALITY: PRACTICAL COOKERY

LEVEL National 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 areas of study. These are:

Cookery Skills, Techniques and Processes

This topic 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.

Understanding and Using Ingredients

This topic 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.

Organisational Skills for Cooking

This topic 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.

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

Assessment:

There is a 1 hour **Exam** at the end of the course. This assesses your ability to demonstrate knowledge and understanding in key areas covered within the course. This is worth 25% of the overall grade.

The **Assignment** makes up 13% of the final grade. This consists of a time plan and service details completed in SQA conditions.

The **Practical Activity** makes up 62% of the final grade. This requires each pupil to prepare and serve a three course meal. The menu is published by the SQA.

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.