

National 4/5 Hospitality Practical Cookery

The Practical

The lifeskills that you gain from this will be valuable for learning, for life and for the world of work.

The aims of the Course are to enable learners to develop:

- a range of cookery skills, food preparation techniques and cookery processes
- select and use ingredients to produce and garnish dishes
- develop an understanding of ingredients and their uses and an awareness of responsible sourcing
- develop an awareness of current dietary advice relating to the use of ingredients
- safe and hygienic practices

The course consists of three units

Cookery skills, techniques and processes

Understanding and using ingredients

Organisational skills for cooking

and a course assessment for National 5 (Added Value Unit for National 4) which will be assessed through a practical activity.

To gain National 4 all units must be passed – the units are pass/fail to national standards. The Added Value Unit requires preparing, cooking and presenting a 2 course meal within a given timescale.

To gain National 5, similarly all units must be passed. The units are pass/fail to national standards. The course assessment is a practical activity to produce a 3 course meal to a given specification. They will be required to plan, prepare and cook a three-course meal for a given number of people within a given timescale. This will be marked in accordance with SQA guidelines and will be graded A to D

Progression – as no Higher available then Nat 4 or 5 Health & Food Technology

career paths

Catering industry

Hotel hospitality