

Grange Academy

Senior Phase Assessment Overview

2024-25

NATIONAL 5 PRACTICAL COOKERY



Week/Month	Learning Focus	Homework	Assessment	Coursework Submitted to SQA
June	Introduction to Practical Cookery, Food Preparation Techniques and Cookery Processes. Practical and Theory			
August	REHIS Hygiene Training and Food Preparation Techniques and Practical Cookery	REHIS Revision		
September	Food Preparation Techniques, Cookery Skills, Techniques and Processes Unit Assessment and Practical Cookery. REHIS Hygiene Training	REHIS Revision	Unit : Cookery skills and Techniques Practical Assessment	Banked unit
October	REHIS exam Costings Time planning Understanding and Using Ingredients Assessment unit: - Practical and Theory Practical cookery	REHIS Revision	Mini Assessment:- Exam questions and practice time plan REHIS Exam	REHIS EXAM
November	Practice dishes for prelim exam Time plan practice Preparation for written exam	Exam style questions	Previous exam style questions to prepare for Prelim	
December	Practical 2 ½ Hour exam, in Department from 8.50 till 1.10 due to preparation time and clearing up.	Exam style questions	Prelim exams	

January	Understanding and Using Ingredients Practical Assessment and written work that goes with it.	Exam Style Questions		
February	Organisational skills for cooking Practical Assessment and written work. Practical lessons preparation for final practical exam	Time plans Exam questions	Unit Assessment:- Organisational Skills for Cooking	
March	Final Time plan to be submitted to SQA for marking, completed under timed conditions. Final Practical exam		Time plan exam Practical exam maybe with moderator	Time plan submitted to SQA for marking
April	Exam revision for theory paper	Exam questions and revision		
May	Exam leave			
June	New Timetable Introduction to Practical Cookery, Food Preparation Techniques and Cookery processes:- Practical & Theory			