

SQA National 5 Practical Cookery

(National 4 Practical Cookery follow same timeline but adjusted as necessary for assessments.)

- Practical skills are taught and practiced throughout the unit using SQA recipes
- Teachers give regular feedback during practical activities to help pupils develop skills
- Knowledge and understanding of food preparation techniques and cookery processes is reinforced through practice of preparing a variety of dishes

Week	Date Wk Beg:	Topic	Practical	Homework /Assessment*	
TERM 1 Unit 1: Costing, Time Planning, Understanding & Using ingredients (UUI)					
1	Aug: 12 th	In-service Mon & Tues Introduction to costing	Past SQA recipes are used to practice skills	Costing homework	
2	19 th	Food and the Environment	Pear & Ginger tart	Sustainability task	
3	26 th	Costing	Keema Curry and rice		
4	Sept: 2 nd	Time Planning	Chocolate Orange cheesecake	Costing homework	
5	9 th	Issue prelim exam recipes	Keema curry assessment	Time plan homework *practical assessment	
6	16 th	Prelim exam dish 1	Demo exam dish 1 Pupils make x 2 periods	Time plan homework	
7	23 rd	Prelim exam dish 2 Holiday Fri	Demo exam dish 2 Pupils make x 2 periods		
8	30 th	Prelim exam dish 3 Holiday Mon Discuss garnish and equipment lists.	Demo exam dish 3	Complete full reports Practice for practical assessment at home	
9	Oct: 7 th	Prelim exam dish 3 Assignment revision In-service Fri	Pupils make x 2 periods	Revision questions/ time planning	
10	14 th	Holiday			
Unit 2: Prelim Assessments					
11	21 st	N5 ASSIGNMENT – LECTURE THEATRE THUR 26 TH Oct		*PRELIM Assignment	
12	28 th	Work experience			
13	Nov: 4 th	Question Paper revision			
14	11 th	Preparation for Prelim practical assessment		*PRELIM Practical assessment (2.5hours)	
15	18 th	PRACTICAL EXAMS			

S4 Practical Cookery Timeline 2024-25

16	25 th	PRACTICAL EXAMS		*PRELIM Practical assessment (2.5hours)
17	Dec: 2 nd	Prelim diet		*PRELIM Question Paper (date to be confirmed)
18	9 th	Prelim diet		
19	16 th	Prelim diet		
20	23 rd	Holiday		
21	30 th	Holiday		
Week	Wk Beg:	Topic	Practical	Homework /Assessment*
TERM 2 Unit 3: SQA assessment preparation, SQA Assignment & Practical Assessment				
22	Jan: 6 th	Revision		SQA exam recipes released
23	13 th	Revision		Interim report S4
24	20 th	Teacher demonstrations and pupil practice for next 3 weeks for SQA recipes. 1. Starter	SQA Practical activity practice Starter	
25	27 th	2. Main course	Main course	
26	Feb: 3 rd	3. Dessert	Dessert	
27	10 th	Assignment preparation / revision	Garnishes & decorations	
28	17 th	Holiday Mon & Tues In-service Fri 9th Assignment preparation / revision		
29	24 th	SQA N5 ASSIGNMENT EXAM – 1.5 HOURS LECTURE THEATRE		*SQA Assignment
30	Mar: 3 rd	Assignment time plan feedback and amendment before practical assessment.		
31	10 th	SQA practical assessment - Preparation of ingredients	*SQA Practical Assessments	
32	17 th	SQA practical assessment - Preparation of ingredients		Revision questions
33	24 th	SQA practical assessment - Preparation of ingredients		Revision questions
34	31 st	Question paper revision, practice questions and feedback		
35	Apr: 7 th	Holiday		EASTER SCHOOL
36	14 th	Holiday		
TERM 3 Unit 4: QP Revision & SQA Examinations				
36	21 st	Question paper revision, practice questions and feedback		Revision questions

37	28 th		Revision questions
38	May: 5 th	Study leave begins.	
39	12 th	Holiday Mon In-service Tues SQA examinations	
40	19 th	SQA examinations	
41	26 th	SQA examinations Holiday Fri 24 th	
42	Jun: 2 nd	Return to school – S5/6	
44	16 th		
45	23 rd	Finish Wednesday June 25 th	