***N4 Hospitality Course Outline***

The Course, which is practical and experiential in nature, develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. Through its emphasis on safety and hygiene, it will imbed in learners the ability to follow safe and hygienic practices in all cookery contexts. It also develops the thinking skills of remembering, understanding and applying and aspects of numeracy.   
  
Pupils must complete three mandatory Units, followed by the Added Value Unit.   
**Unit 1: Cookery Skills, Techniques and Processes**   
This Unit aims to develop learners’ cookery skills, food preparation techniques, and their ability to follow cookery processes, in the context of producing dishes with minimal guidance. Learners 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 learners’ 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. Learners 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 learners’ organisational and time management skills. Learners 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.

***Assessment***

The course units and added value unit is assessed internally in the following way.

|  |  |
| --- | --- |
| Understanding & Using Ingredients | Pass/Fail |
| Cookery skills techniques & processes | Pass/Fail |
| Organisational skills for cooking | Pass/Fail |
| Organisational skills for cooking | Pass/Fail |