

S2-3 Elective : Introduction to Hospitality



Aims:

- To develop a range of cookery skills, food preparation techniques and cookery processes involved producing food products.
- To develop an understanding of the functions and characteristics of ingredients and their uses
- To gain an understanding of the food culture of other countries
- To develop knowledge and understanding of the importance of safe and hygienic working practices
- To gain insight into the wide range of career opportunities available within the Hospitality industry and the skills and attributes required for different career paths.
- To gain an understanding of the issues currently influencing the Hospitality industry

Course Content:

Students will undertake a number of projects which will allow them to develop the skills and knowledge required to attain some of the level 4 Health & wellbeing and Technology competencies and prepare students for further study at National 4/5 level within the senior school.

Time is split equally on the development of practical skills and the development of essential knowledge and understanding with equal importance being given to both within units of work.

Units of work include; An introduction to working in the Hospitality industry, Basic skills, Foods of the world, Contemporary issues, Food Hygiene.

All students are given the opportunity to sit the Royal Environmental Health Institute of Scotland (REHIS) Food Hygiene certificate during S3.

Assessment:

A unit assessment will be undertaken at the end of each unit to monitor student progress. Assessment may be in the form of a practical task, question paper or extended research task or a combination of these.

Homework:

Homework in the form of Evaluations, time plans, research tasks or questions will be given throughout the course to consolidate student learning,

Progression:

Students who have displayed an appropriate level of skill and knowledge throughout the course assessments may progress to National 4/5 courses in Hospitality Practical Cookery or Health & Food Technology in the senior school.

Students wishing to progress to National 5 are expected to have attained the REHIS Food Hygiene Certificate.

Courses at National 2/3 level may be available and students should discuss this with their class teacher.

Additional Information:

Due to the practical nature of this course a charge is made to cover the cost of ingredients and containers. This is currently set at £30 per year.