

Hospitality: Practical Cookery

SOCIAL STUDIES

What skills will my child develop?

- Proficiency in a range of cookery skills, food preparation techniques and cookery processes when following recipes
- The ability to select and use ingredients to produce and garnish or decorate dishes
- An understanding of ingredients from different sources and their uses and an awareness of responsible sourcing
- The ability to choose, weigh, measure and cost appropriate ingredients and calculate proportions
- An awareness of current dietary advice relating to the use of ingredients
- The ability to work safely and hygienically
- Organisational and time-management skills in a largely familiar cookery context
- Analytical, creative and evaluative skills



WHAT WILL MY CHILD EXPERIENCE DURING THE COURSE?

- Active and independent learning self and peer evaluations, reflecting on learning, setting targets, evaluating progress, making independent decisions, using feedback
- A blend of classroom approaches including practical, experiential learning; learning through group and class discussion; visits to restaurants
- Collaborative learning: working with others to prepare group presentations or preparing food in a team for an event in real life scenarios; links with the food industry
- Space for personalisation and choice: learners can choose how they respond to the Course Assessment brief
- Embedding literacy and numeracy skills: remembering, understanding and applying; measuring; evaluating.

ASSESSMENT

- The course will be assessed through a question paper (exam), an assignment and a practical activity, and will be graded A to D.
- The question paper and assignment will be marked externally by SQA, and the practical activity will be marked internally by the school or college.
- The question paper is worth 30 marks and makes up 25% of the total assessment mark. Learners will answer questions which assess their knowledge and understanding of food preparation, ingredients, dietary advice, food safety and hygiene, and their ability to cost recipes and evaluate dishes.
- The assignment is worth 18 marks and the practical activity is worth 82 marks. They are inter-related and will be assessed using one activity, which makes up 75% of the total assessment mark. Learners will plan (assignment) and produce (practical activity) a three-course meal to a given specification and timescale.

CASE STUDY FOR ACTIVE LEARNING AND REAL LIFE CONTEXTS IN THE CLASSROOM

Our school was fund-raising for a charity. Each year group agreed targets and action plans for their fund-raising. Our class offered to run a baking stall each break-time for a week. We went into school early every day and baked everything from scones to chocolate brownies. Our stall was a sell-out and we raised over £300.



National 5 progresses onto other qualifications in hospitality or related areas

For more detailed course information:

SQA: Hospitality: Practical Cookery National 5: www.sqa.org.uk/sqa/47439.html

Education Scotland: www.education.gov.scot/nationalqualifications

Curriculum for Excellence Key Terms and Features Factfile:

www.education.gov.scot/parentzone/Documents/CfEFactfileOverview.pdf



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