

## **Hospitality: NATIONAL 5**

### **Why Hospitality?**

#### **Purpose and aims of the Course**

This Course aims to further develop learners' life skills and enhance their personal effectiveness in terms of cookery and to provide a set of skills for those who wish to progress to further study in the hospitality context. In preparing learners for life, the Course anticipates their future needs in that it enables them to learn how to plan, prepare and cook food for themselves and others. It also develops organisational skills, which have an application in a wide variety of contexts.

The Course aims to enable learners to:

- proficiently use a range of cookery skills, food preparation techniques and cookery processes when following recipes
- select and use ingredients to produce and garnish or decorate dishes
- develop an understanding of the characteristics of ingredients and an awareness of their sustainability
- develop an understanding of current dietary advice relating to the use of ingredients
- plan and produce meals and present them appropriately
- work safely and hygienically

The Course contains a significant practical component, which involves experiential learning, and is supported by related theory. It uses real-life hospitality contexts, which makes it relevant to the world of work.

**Course title:** National 5 Hospitality: Practical Cookery

**SCQF:** level 5 (24 SCQF credit points)

**Course code:** C739 75

This Course comprises three mandatory Units. All Units form a coherent whole, with learners' skills and related knowledge and understanding being systematically developed throughout the Course.

#### **Cookery Skills, Techniques and Processes (National 5)**

This Unit aims to enhance learners' cookery skills, food preparation techniques and their ability to follow cookery processes in the context of producing dishes. 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.

#### **Understanding and Using Ingredients (National 5)**

This Unit aims to enhance learners' knowledge and understanding of ingredients from a variety of different sources and of their characteristics. It also addresses the importance of sustainability, the responsible sourcing of ingredients and of current dietary advice. Learners

will further develop the ability to select and use a range of appropriate ingredients in the preparation of dishes and to do so safely and hygienically.

### **Organisational Skills for Cooking (National 5)**

This Unit aims to extend learners' planning, organisational and time management skills. Learners will develop the ability to follow recipes; to plan, produce and cost dishes and meals; and to work safely and hygienically.

### **Recommended entry**

Entry to this Course is at the discretion of the centre. However, learners would normally be expected to have attained the skills, knowledge and understanding required by the following or by equivalent qualifications and/or experience:

National 4 Hospitality or relevant component Units

### **Progression**

This Course or its Units may provide progression to:

- other qualifications in Hospitality or related areas
- further study, employment or training

### **Assessment**

The assessment of the Units in this Course will be as follows.

### **Cookery Skills, Techniques and Processes (National 5)**

In this Unit, learners will be required to provide evidence of their:

- cookery skills, food preparation techniques and ability to follow cookery processes in the preparation of dishes
- ability to work safely and hygienically

### **Understanding and Using Ingredients (National 5)**

In this Unit, learners will be required to provide evidence of their ability to:

- Apply their understanding of a range of ingredients
- select appropriate ingredients and use them in the preparation of dishes
- work safely and hygienically

### **Organisational Skills for Cooking (National 5)**

In this Unit, learners will be required to provide evidence of their ability to:

- plan a two-course meal
- follow recipes and implement a time plan to produce a two-course meal
- carry out an evaluation of the meal
- work safely and hygienically

**Further advice and information on these options is available from your Subject Teacher, Home Area Principal Teacher and Careers Adviser.**