Curricular Area: Design Course Title: Hospitality: Practical Cookery National 4/5

# **Course Description**

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 ingrain in students 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.

This course comprises 3 mandatory units

- Cookery Skills, Techniques and Processes
- Understanding and Using Ingredients
- Organisational Skills for Cooking

#### **Assessment**

Each unit will be assessed individually and ultimately, students will be assessed by a practical activity drawing on the knowledge, understanding and skills developed across the course. The activity will require students to extend their cookery related knowledge, understanding and skills, and to apply them in the production of a meal to a given specification.

Students will plan, prepare and cook a 3 course meal for a given number of people within a given timescale and present it appropriately.

### **Home Study Expectations**

Home study may be issued weekly or fortnightly depending on the demands of the task. Tasks will often include working on planning activities or researching ingredients, their characteristics and sources

## Possible next level of study

National 5 Practical Cake Craft, National 5 Health and Food Technology

### **Wider Achievement Opportunities**

Students will have the opportunity to participate in the Edinburgh heat of the national Futurechef and or Rotary Young Chef Cookery Competition. We will also arrange for chef visits and demonstrations and visits to commercial kitchens.

### Possible career paths

There are numerous courses at college for Hospitality and catering including both management and practical skills. Hospitality is a growing industry and there are many opportunities for careers in catering, hotels and restaurants, NHS and local authority establishments and external catering companies.