## **Home Economics**



# **Hospitality: Practical Cookery National 4**

#### **Award Received**

National 4 Hospitality: Practical Cookery

## Entry Level: What do I need to do it?

Hospitality will be of particular interest to those who wish to further their career in food and nutrition or the food industry.

The practical nature and content of the course may also be of interest to those who are planning for the time when they move away from home, either for College, University or getting their own home.

Pupils are asked to contribute to the cost of practical cookery lessons, which are an essential part of the course. Pupils will be given a list of dishes they will be making in advance and will be expected to come prepared for lessons with money and the correct equipment.

### Course Content: What will I learn?

We will be offering a range of National 4/5 units from the Hospitality Practical cookery course. Various topics will be covered, some of which we have listed below:

- Selecting and costing ingredients for a starters, main courses and desserts
- Producing dishes using recipes and sticking to time plans
- Controlling stages of cookery processes e.g. testing for readiness
- Presenting and garnishing and decorating dishes input from a local chef
- Evaluating dishes in terms of presentation, taste and texture
- Using appropriate food preparation techniques and equipment
- Correct storage of foods
- Scottish dietary targets change recipes to make them healthier
- Sustainable foods

### Teaching Methods: What will I do?

Pupils will have 5 periods of the subject per week. This will usually be made up of 3 practical cookery periods and 2 theory periods.

### Assessment: How will I be assessed?

The Units will be assessed using candidate workbooks that are produced by the SQA. Each unit will contain both practical and written work and are assessed on pass or fail basis.

#### Homework.

Homework tasks will vary in nature and will utilise a range of resources. Ensure any homework is completed and delivered on time

### Progression in the Senior Phase.

Pupils may wish to consider Health and Food Technology at National/Higher level.