

**HOSPITALITY -
PROFESSIONAL COOKERY**
Intermediate 2

Fourth edition – published June 2002

**NOTE OF CHANGES TO ARRANGEMENTS
FOURTH EDITION PUBLISHED JUNE 2002**

COURSE TITLE: Hospitality – Professional Cookery (Intermediate 2)

COURSE NUMBER: C051 11

National Course Specification

Course Details: No changes

National Unit Specification:

D288 11 Cookery Processes

Outcome 2 – Performance criterion (b) removed
Evidence requirements linked to performance criterion (b) removed
Outcome 4 – minor word change to include written instructions
Performance criterion (a) amended to include written instructions
Evidence requirements amended to include written instructions.

National Course Specification

HOSPITALITY: PROFESSIONAL COOKERY (INTERMEDIATE 2)

COURSE NUMBER C051 11

COURSE STRUCTURE

This course has two mandatory units of 120 hours' duration in total, plus 40 hours' flexible time. It would be preferable for the units to be studied concurrently.

<i>D287 11</i>	<i>Food Preparation Techniques (Int 2)</i>	<i>1 credit (40 hours)</i>
<i>D288 11</i>	<i>Cookery Processes (Int 2)</i>	<i>2 credits (80 hours)</i>

In common with all courses, this course includes 40 hours over and above the 120 hours for the component units. This is for induction, extending the range of learning and teaching approaches, support, consolidation, integration of learning and preparation for external assessment. This time is an important element of the course and advice on its use is included in the course details.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates will find it advantageous to have attained:

- Standard Grade Home Economics at General level
- a course or units in Hospitality at Intermediate 1
- a course or units in Hospitality - General Operations at Intermediate 2
- other appropriate catering-related units, or
- equivalent industrial experience

Administrative Information

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National Course Specification (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

CORE SKILLS

Core skills for this qualification remain subject to confirmation and details will be available at a later date.

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Course Specification: course details

COURSE Hospitality - Professional Cookery (Intermediate 2)

RATIONALE

The course in Professional Cookery contributes to the development of the knowledge, understanding and skills required to operate effectively within the hospitality industry. It will enable candidates to:

- enhance their practical culinary skills
- develop the ability to use commercial catering equipment
- develop their manipulative skills using kitchen knives and equipment
- enhance their ability to work independently
- interpret and implement recipes and other written instructions
- enhance their numeracy, planning and problem solving skills
- interpret and implement oral instructions

The course aims to provide a thorough introduction to the techniques, skills and knowledge required to operate in the kitchen areas of a wide variety of commercial establishments, including:

- the underpinning knowledge associated with different cookery processes
- the preparation of foodstuffs, using a range of cookery processes, to produce a commercially acceptable end product
- the range of cutting and shaping techniques required for the preparation of food
- the safe use, dismantling and cleaning techniques for small and large kitchen equipment

The following points highlight the benefit of achieving a course award over and above those of achieving the outcomes of the component units:

- the diversity of techniques, equipment, processes and ingredients involved in the development of culinary skills makes constant reinforcement and integration essential. The additional teaching time and the external assessment will greatly enhance the candidates' ability to retain and assimilate this information
- achieving the course award will indicate that the candidate is able to integrate process skills, knowledge and understanding, and apply these to more complex or unfamiliar situations.
- the course encourages a structured approach to learning culminating in the preparation of a range of dishes using a variety of techniques, equipment, processes and ingredients
- the course will assist with the development of numeracy, planning and problem solving skills
- the external assessment will give the award greater coherence and credibility to both candidates and users
- the integration of all parts of the process from preparation through to final cooking clearly demonstrates the concepts of workflow and of planning and timing required within a catering environment

The following should be emphasised throughout the delivery of the course as they are fundamental to the discipline of food preparation and cooking:

- choice and use of equipment
- safety precautions
- personal hygiene and uniform
- hygiene regulations

National Course Specification: course details (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

The course promotes the integration of the basic culinary techniques with a variety of cookery processes to produce a range of products of marketable quality within given time constraints. This will further reinforce the knowledge which underpins the development of food preparation and cooking skills and techniques.

COURSE CONTENT

Food Preparation Techniques (Int 2)

Range of equipment and food preparation techniques

The range of equipment and techniques is detailed in the unit specification. The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner. Hygiene requirements are subject to frequent change, thus specific points are not detailed in the arrangement documents. Current practices in relation to hygiene should always be adhered to, in for example the use of coloured boards.

The correct use of knives and the mandolin will require frequent demonstration and reinforcement until their use is consistently safe and proficient.

Range of basic electrical equipment

The use of the equipment listed in the relevant unit specification must be clearly demonstrated before candidates gain 'hands-on' experience. Demonstrations should be used to emphasise:

- the specific safety precautions required when handling electrical equipment, including the cleaning of those parts which cannot be immersed in water
- the purpose and limitations of the equipment, the recognition of faults and the subsequent action required
- dismantling for cleaning and reassembly of equipment
- cleaning instructions, cleaning agents and water temperature

Cookery Processes (Int 2)

The following should be emphasised throughout the delivery of the unit:

- methods of transfer of heat
- cooking media involved - water, oil, etc
- appropriate use of commercial knives and equipment
- appropriate seasoning of foods
- appropriate cooking times and temperatures
- how to establish when an item is cooked
- identification and correction of simple faults in the preparation of foods
- presentation techniques
- portion control

National Course Specification: course details (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

The cookery processes

The range of cookery processes is listed in the relevant unit specification. The suitability of several types of foodstuff for each process should be identified, explored and understood. Appropriate, alternative methods of carrying out each process should be introduced.

Numerical tasks

Given standard recipes for four portions, candidates will be required to calculate correctly amounts to be prepared for given numbers. This will involve multiplication, division and addition.

Carry out cookery processes using written and oral instructions

The demonstration of each process, from preparation to the finished product, should be accompanied by clear instructions on its implementation and control. This would include the correct:

- interpretation of recipes
- choice and use of equipment
- monitoring of cooking time
- regulation of heat source

ASSESSMENT

To gain the award of the course, the candidate must pass all the unit assessments as well as the external assessment. External assessment will provide the basis for grading attainment in the course award.

When units are taken as component parts of a course, candidates will have the opportunity to achieve at levels beyond that required to attain each of the unit outcomes. This attainment may, where appropriate, be recorded and used to contribute towards course estimates, and to provide evidence for appeals. Additional details are provided, where appropriate, with the exemplar assessment materials. Further information on the key principles of assessment is provided in the paper, *Assessment*, published in May 1996.

DETAILS OF THE INSTRUMENTS FOR ASSESSMENT

External assessment will take two forms as follows:

Section 1: Practical assignment

Candidates will be required to undertake a practical assignment in a commercially equipped kitchen under controlled conditions. The assignment will:

- incorporate a range of techniques, equipment, processes and ingredients
- involve the preparation of a minimum of four portions of each of three different dishes within one three-hour period
- be assessed using a checklist which will record attainment in:

National Course Specification: course details (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

- planning
- time and resource management
- skills and technique
- cookery processes
- safety and hygiene
- portion control
- presentation (time; temperature; marketability)

75 marks will be awarded for the assignment.

Section 2: Examination

A paper requiring short and restricted responses to questions which will assess candidates' knowledge and understanding of course content and their ability to handle relevant information. Duration 1 hour.

25 marks will be awarded for the examination paper.

GRADE DESCRIPTIONS

Each unit of the course contains details of outcomes and the related performance criteria for each outcome.

Course assessment will be external and will sample across the outcomes of the component units. The grade descriptions for course assessment will relate to performance criteria for internal assessment but will also place additional demands on students by testing their ability to: integrate knowledge and skills acquired across the component units; retain knowledge and skill levels over a longer period of time; apply knowledge and skills in more challenging ways, for example by the preparation of several dishes at one time.

Grade C

Candidates can:

- select and apply knowledge and understanding of facts, terminology, concepts, and principles to provide outline explanations
- communicate clear, accurate information or data to assist others in carrying out food preparation and cookery tasks

Grade A

Candidates can:

- select and apply knowledge and understanding of facts, terminology, concepts and principles to provide detailed, accurate explanations.
- communicate clear, comprehensive, accurate information or data to assist others in carrying out food preparation and cookery tasks and respond appropriately where details have not been fully understood

National Course Specification: course details (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

- implement a planned strategy, making effective use of time and resources and exercising acceptable portion control
- demonstrate skilled, appropriate use of food preparation techniques and cookery processes to produce dishes of an acceptable standard
- implement a planned strategy, making highly effective use of time and resources and exercising cost efficient portion control
- demonstrate highly skilled use of food preparation techniques and cookery processes to produce dishes of marketable quality

APPROACHES TO LEARNING AND TEACHING

Learning and teaching approaches should be candidate-centred, participative and practical, and should take place in a commercially equipped kitchen. Activities should be selected to allow candidates ample opportunity to develop all the necessary techniques and processes in an appropriate range of contexts.

The practical exercises should be teacher/lecturer-led in that all equipment techniques and processes should be explained, demonstrated and thoroughly understood before the commencement of the exercise. The essential differences between domestic and commercial equipment should be identified. Particular attention should be paid to the safe operation of commercial equipment. Demonstrations should be clear and logically sequenced to allow candidates to master one step before proceeding to the next.

Practical work should be carried out on an individual basis. The use of carefully structured practical worksheets related to each process should be used to support learning. These should deal with such matters as:

- the techniques and method for carrying out the process
- culinary terms associated with each technique and process

The delivery should be organised to allow aspects of theory to be dealt with before, or during, practical exercises. To encourage a more thorough understanding, the assessment of theory should not take place until candidates have gained related practical experience. Demonstrations to reinforce the key techniques and processes should take place on a regular basis.

National Course Specification: course details (cont)

COURSE Hospitality - Professional Cookery (Intermediate 2)

SPECIAL NEEDS

This course specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).

National Unit Specification: general information

UNIT	Food Preparation Techniques (Intermediate 2)
NUMBER	D287 11
COURSE	Hospitality - Professional Cookery (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate should demonstrate competence in food preparation techniques and the preparation, use, dismantling and cleaning of both small and larger items of equipment which would be encountered in a commercial kitchen.

OUTCOMES

- 1 Describe a range of techniques and culinary terms
- 2 Use a range of cutting, shaping and mixing equipment safely and hygienically to perform a range of food preparation techniques.
- 3 Select and use appropriate equipment and techniques to prepare specified products.
- 4 Dismantle, clean and reassemble a range of industrial electrical equipment.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained:

- Standard Grade Home Economics at General level
- a course or units in Hospitality at Intermediate 1
- a course or units in Hospitality - General Operations at Intermediate 2
- other appropriate catering-related units or
- equivalent industrial experience

Administrative Information

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National Unit Specification: general information (cont)

UNIT Food Preparation Techniques (Intermediate 2)

CREDIT VALUE

1 credit at Intermediate 2.

CORE SKILLS

This unit gives automatic certification of the following:

Complete core skills for the unit	None
Core skills components for the unit	Planning and Organising Int 1

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Food Preparation Techniques (Intermediate 2)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Describe a range of techniques and culinary terms.

Performance criteria

- (a) A range of techniques associated with food preparation are described correctly and a suitable example given for each.
- (b) Culinary terms used in food preparation are described correctly and an example given for each.

Evidence requirements

Evidence should be provided that the candidate can describe at least 10 techniques associated with food preparation and give an example of each.

Preparation techniques:

- cream; fold; fillet; beat; shape; rubin; whisk; bone; mince; blanch; skin; segment

Evidence should be provided that the candidate can describe at least 10 culinary terms associated with food preparation and give an example showing the usage of each.

Culinary terms:

- paysanne; brunoise; julienne; macedoine; jardiniere; mirepoix; pane; concasse; bouquet garni; roux; cartouche; purée

OUTCOME 2

Use a range of cutting, shaping and mixing equipment safely and hygienically to perform a range of food preparation techniques.

Performance criteria

- (a) The selection of cutting, shaping and mixing equipment is appropriate for a range of manipulative skills.
- (b) The use of equipment to cut, shape and mix foodstuffs is appropriate.
- (c) Related preparation techniques are implemented correctly.
- (d) All equipment is used correctly and cleaned in a safe and hygienic manner.

National Unit Specification: statement of standards (cont)

UNIT Food Preparation Techniques (Intermediate 2)

Evidence requirements

Evidence should be provided that the candidate selects and uses on at least six occasions the appropriate equipment to carry out the preparation techniques.

Cutting, shaping and mixing equipment:

- commercial standard knives (eg, Sabatier); grater; pastry cutter; mandolin
- rolling pin; pastry cutter; palette knife; piping bag
- wooden spoon; metal spoon; hand whisk; electric hand whisk

Preparation techniques:

- chop; paysanne; cut and trim (pastry); slice; brunoise; grate; dice; julienne; shred; macedoine; jardiniere
- roll and cut pastry; shape and pipe products
- cream; fold; whisk

Evidence should be provided that the candidate on at least six occasions cleans used equipment correctly.

On each recorded occasion a discrete different item of equipment and preparation technique should be selected.

OUTCOME 3

Select and use appropriate equipment and techniques to prepare specified products.

Performance criteria

- (a) The selection of equipment and techniques is appropriate.
- (b) The equipment is used and the techniques are carried out effectively.
- (c) The products are prepared correctly.

Evidence requirements

Evidence should be provided that the candidate selects and uses appropriate equipment and techniques to prepare the following products:

- game chips; straw potatoes; beefburgers; potato croquettes; meringues; duchesse potatoes; a 'duxelle'.

Appropriate equipment and preparation techniques should be selected from the following.

Cutting, shaping and mixing equipment:

- commercial standard knives (eg, Sabatier); grater; pastry cutter; mandolin
- rolling pin; pastry cutter; palette knife; piping bag
- wooden spoon; metal spoon; hand whisk; electric hand whisk

National Unit Specification: statement of standards (cont)

UNIT Food Preparation Techniques (Intermediate 2)

Preparation techniques:

- chop; paysanne; cut and trim (pastry); slice; brunoise; grate; dice; julienne; shred; macedoine; jardiniere
- roll and cut pastry; shape and pipe products
- cream; fold; whisk

OUTCOME 4

Dismantle, clean and reassemble a range of industrial electrical equipment.

Performance criteria

- (a) A range of electrical equipment is dismantled according to instructions.
- (b) The equipment is cleaned correctly in a safe and hygienic manner.
- (c) The equipment is reassembled correctly and ready for use.

Evidence requirements

Evidence should be provided that the candidate can dismantle, clean and reassemble ready for use all of the following range of electrical equipment in a safe, hygienic manner - food mixing machine (free-standing); electric mincing machine; food processor; liquidiser.

National Unit Specification: support notes

UNIT Food Preparation Techniques (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

Range of equipment and food preparation techniques

The range of equipment and techniques is detailed in the unit specification. The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner.

The correct use of knives and the mandolin will require frequent demonstration and reinforcement until their use is consistently safe and proficient.

Range of basic electrical equipment

The use of the equipment listed in the relevant unit specification must be clearly demonstrated before candidates gain 'hands-on' experience. Demonstrations should be used to emphasise:

- the specific safety precautions required when handling electrical equipment, including the cleaning of those parts which cannot be immersed in water
- the purpose and limitations of the equipment, the recognition of faults and the subsequent action required
- dismantling for cleaning and reassembly of equipment
- cleaning instructions, cleaning agents and water temperature

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

Candidates should be given opportunities to work towards outcomes in an integrated way wherever possible, and be given the opportunity to cover the full range of techniques, methods and equipment.

For advice on the range and characteristics of methods to be used, please refer to the course specification.

For Outcomes 1 and 2, candidates should maintain a log of the techniques they have used and the purposes for which each is most suited. This should be useful for revision purposes.

For Outcomes 2-4, candidates should be fully aware of the outcomes being developed in all practical activities and, along with their teacher/lecturer, assess progress as they learn.

National Unit Specification: support notes (cont)

UNIT Food Preparation Techniques (Intermediate 2)

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

A short, end-of-unit test could be used to assess attainment in relation to Outcome 1.

Assessment of attainment in relation to Outcomes 2-4 should take place during practical activity, and be recorded using an observation checklist and associated marking instructions.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).

National Unit Specification: general information

UNIT	Cookery Processes (Intermediate 2)
NUMBER	D288 11
COURSE	Hospitality - Professional Cookery (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate should demonstrate underpinning knowledge associated with cookery processes; competence in preparing foodstuffs, and carrying out a range of cookery processes using commercial equipment.

OUTCOMES

- 1 Describe the cookery processes, their associated principles, and foods suitable for each process.
- 2 Perform numerical tasks related to food preparation.
- 3 Using commercial catering equipment, carry out the cookery processes to given specifications.
- 4 Interpret oral instructions and standard recipes to carry out the cookery processes on a range of foods.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained:

- Standard Grade Home Economics at General level
- a course or units in Hospitality at Intermediate 1
- a course or units in Hospitality: General Operations at Intermediate 2
- other appropriate catering-related units or
- equivalent industrial experience

Administrative Information

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National Unit Specification: general information (cont)

UNIT Cookery Processes (Intermediate 2)

CREDIT VALUE

2 credits at Intermediate 2.

CORE SKILLS

Core skills for this qualification remain subject to confirmation and details will be available at a later date.

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Cookery Processes (Intermediate 2)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Describe the cookery processes, their associated principles and foods suitable for each process.

Performance criteria

- (a) The description of each cookery process and its associated principles is correct.
- (b) Suitable foods are identified correctly, as appropriate to each cookery process.

Evidence requirements

Evidence should be provided that the candidate can correctly describe each cookery process with reference to:

- the method of carrying out the process
- culinary terminology associated with each
- cooking temperature where appropriate and type of heat transfer
- safety precautions
- specialist equipment used

Evidence should be provided that the candidate can choose three different foods suitable for each of the following cookery processes.

Cookery processes:

- boiling; stewing; baking; grilling; pot roasting; poaching; braising; roasting; steaming; deep frying; shallow frying; to sauté; meuniere

OUTCOME 2

Perform numerical tasks related to food preparation.

Performance criteria

- (a) The calculation of recipe amounts is in accordance with the given specifications.

Evidence requirements

Evidence should be provided of the candidate correctly calculating recipe amounts for the following - one, ten and 25 portions, on one occasion in each instance.

National Unit Specification: statement of standards (cont)

UNIT Cookery Processes (Intermediate 2)

OUTCOME 3

Using commercial catering equipment, carry out the cookery processes to given specifications.

Performance criteria

- (a) Commercial cookers and other equipment are correctly and safely operated.
- (b) Temperatures and cooking times are controlled correctly to ensure minimal energy use.
- (c) Equipment used is appropriate to the processes and minimises energy use.
- (d) The process is controlled at all times.
- (e) Each cookery process is applied correctly to different food types.
- (f) Hygienic standards are maintained throughout.

Evidence requirements

The candidate must demonstrate the ability to carry out each of the cookery processes listed. In doing so, each of the food types listed must be used at least once. On each occasion a minimum of four portions must be prepared and presented.

Cookery processes:

- boiling; stewing; baking; grilling; pot roasting; poaching; braising; roasting; steaming; deep frying; shallow frying.

Food types:

- meats; poultry; fish; vegetables; fruit; pasta; eggs; rice; puddings; pastry; yeast goods.

Overall each food type and each cookery process in the lists must be covered at least once.

Evidence should be provided of the candidate maintaining safe and hygienic standards in relation to self, equipment and materials.

Evidence should be provided of the candidate regulating the process to achieve the desired result in an economical manner.

National Unit Specification: statement of standards (cont)

UNIT Cookery Processes (Intermediate 2)

OUTCOME 4

Interpret oral/written instructions and standard recipes to carry out the cookery processes on a range of foods.

Performance criteria

With reference to the cookery processes and food types:

- (a) Oral/written instructions are followed accurately.
- (b) Standard recipes are interpreted to produce an attractive and palatable end product.

Evidence requirements

Evidence should be provided of the candidate interpreting oral/written instructions and following standard recipes to achieve the desired end product, with reference to the cookery processes and food types listed below.

Cookery processes:

- boiling; stewing; baking; grilling; pot roasting; poaching; braising; roasting; steaming; deep frying; shallow frying.

Food types:

- meats; poultry; fish; vegetables; fruit; pasta; eggs; rice, puddings; pastry; yeast goods.

National Unit Specification: support notes

UNIT Cookery Processes (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 80 hours.

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

The following should be emphasised throughout the delivery of the unit:

- methods of transfer of heat
- cooking media involved - water, oil, etc.
- appropriate use of commercial knives and equipment (including boards)
- appropriate seasoning of foods
- appropriate cooking times and temperatures
- how to establish when an item is cooked
- identification and correction of simple faults in the preparation of foods
- presentation techniques
- portion control

The cookery processes

The range of cookery processes is listed in the relevant unit specification. The suitability of several types of foodstuff for each process should be identified, explored and understood. Each process must be demonstrated at least once.

Numerical tasks

Given standard recipes for four portions, candidates will be required to calculate correctly amounts to be prepared for given numbers. This will involve multiplication, division and addition.

Carry out cookery processes using written and oral instructions

The demonstration of each process, from preparation to the finished product, should be accompanied by clear instructions on its implementation and control. This would include the correct:

- interpretation of recipes
- choice and use of equipment
- monitoring of cooking time
- regulation of heat source

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

Candidates should be given opportunities to work towards outcomes in an integrated way wherever possible.

For full advice on the range and characteristics of methods to be used, please refer to the course specification.

National Unit Specification: support notes (cont)

UNIT Cookery Processes (Intermediate 2)

For Outcomes 2-4, candidates should be fully aware of the outcome being developed in all practical activities and, along with their teacher/lecturer, assess progress as they learn.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

For Outcome 1, candidates should maintain a log of the characteristics of the cookery processes they have used and the foods for which each is appropriate. An approach for Outcome 2 would be to assess attainment at key points throughout the unit when the competence concerned arises naturally in classwork. In this case, an accurate record of candidate attainment would need to be maintained by the teacher/lecturer.

Outcomes 3 and 4 should be assessed in a commercially equipped kitchen during practical activities. Attainment should be recorded on an observation checklist with associated marking instructions.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).