



National 5
Course Assessment
Specification



National 5 Hospitality: Practical Cookery Course Assessment Specification (C739 75)

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Please refer to the note of changes at the end of this Course Assessment Specification for details of changes from previous version (where applicable).

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Course outline

Course title:	National 5 Hospitality: Practical Cookery
SCQF level:	5 (24 SCQF credit points)
Course code:	C739 75
Course assessment code:	X739 75

The purpose of the Course Assessment Specification is to ensure consistent and transparent assessment year on year. It describes the structure of the Course assessment and the mandatory skills, knowledge and understanding that will be assessed.

Course assessment structure

Component — practical activity	100 marks
Total marks	100 marks

This Course includes six SCQF credit points to allow additional time for preparation for Course assessment. The Course assessment covers the added value of the Course.

Equality and inclusion

This Course Assessment Specification has been designed to ensure that there are no unnecessary barriers to assessment. Assessments have been designed to promote equal opportunities while maintaining the integrity of the qualification.

For guidance on assessment arrangements for disabled learners and/or those with additional support needs, please follow the link to the Assessment Arrangements web page: www.sqa.org.uk/sqa/14977.html.

Guidance on inclusive approaches to delivery and assessment of this Course is provided in the *Course Support Notes*.

Assessment

To gain the award of the Course, the learner must pass all of the Units as well as the Course assessment. Course assessment will provide the basis for grading attainment in the Course award.

Course assessment

SQA will produce and give instructions for the production and conduct of Course assessments based on the information provided in this document.

Added value

The purpose of the Course assessment is to assess added value of the Course as well as confirming attainment in the Course and providing a grade. The added value for the Course will address the key purposes and aims of the Course, as defined in the Course rationale. It will do this by addressing one or more of breadth, challenge, or application.

In this Course assessment, added value will focus on the following:

- ◆ challenge — requiring greater depth or extension of knowledge and/or skills
- ◆ application — requiring application of knowledge and/or skills in practical or theoretical contexts as appropriate

This added value consists of applying and extending learners’:

- ◆ ability to apply food preparation techniques and follow cookery processes
- ◆ understanding of and ability to use ingredients
- ◆ ability to follow recipes to produce dishes
- ◆ organisational and time management skills
- ◆ ability to work safely and hygienically throughout

Challenge and application will be demonstrated in the context of a practical activity which will require learners to plan, produce and present a three-course meal to a given specification within a given timescale. The practical activity brief will require learners to extend the knowledge, understanding and skills developed during the Course and to apply them in the context of producing the meal.

Grading

Course assessment will provide the basis for grading attainment in the Course award.

The Course assessment is graded A–D. The grade is determined on the basis of the total mark for all Course assessments together.

A learner’s overall grade will be determined by their performance across the Course assessment.

Grade description for C

For the award of Grade C, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated successful performance in relation to the mandatory skills, knowledge and understanding for the Course.

Grade description for A

For the award of Grade A, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated a consistently high level of performance in relation to the mandatory skills, knowledge and understanding for the Course.

Credit

To take account of the extended range of learning and teaching approaches, remediation, consolidation of learning and integration needed for preparation for external assessment, six SCQF credit points are available in Courses at National 5 and Higher, and eight SCQF credit points in Courses at Advanced Higher. These points will be awarded when a grade D or better is achieved.

Structure and coverage of the Course assessment

The Course assessment will consist of one Component, a practical activity. The practical activity will be conducted in two stages:

- ◆ stage one — planning
- ◆ stage two — implementing

Component — practical activity

The purpose of this practical activity is to assess learners' ability to plan, prepare and present a three-course meal to a given specification within a given timescale. A practical activity brief will specify the three dishes to be produced.

This practical activity will give learners an opportunity to demonstrate the following skills, knowledge and understanding in the context of producing and serving the meal:

- ◆ planning, organisational and time management skills
- ◆ applying food preparation techniques and cookery processes according to the given brief
- ◆ preparing and using ingredients according to the given brief
- ◆ presenting and serving each dish appropriately
- ◆ demonstrating the importance of food safety and hygiene and working safely and hygienically

The practical activity will have 100 marks.

Stage one: Planning

Planning will carry 15% of the marks. Learners must complete this stage independently under the direct supervision of the assessor before stage two, Implementing, can take place. The time allocated to planning will be 1 hour and 30 minutes.

Stage one will give learners the opportunity to specify:

- ◆ approximate timings for carrying out all tasks
- ◆ service times and details
- ◆ how safety and hygiene will be observed

Stage two: Implementing

Implementing will carry 85% of the marks. Learners must complete this stage under a high degree of supervision in class. The time allocated to implementing will be two hours and 30 minutes.

Prior to assessment of stage two, learners will be allowed to set up their personal work area with the required equipment, to weigh and measure ingredients and to prepare garnishes and decorations.

Stage two will give learners the opportunity to:

- ◆ implement their time plan
- ◆ effectively control cookery processes
- ◆ present and serve the dishes appropriately
- ◆ demonstrate safe and hygienic working practices

For further details of the Course requirements, please see the 'Further mandatory information on Course coverage' section.

Setting, conducting and marking of assessment

Controlled assessment — practical activity

This practical activity is:

- ◆ set by SQA
- ◆ conducted under a high degree of supervision and control

Evidence will be internally marked and quality assured by centre staff in line with SQA marking instructions.

All marking will be quality assured by SQA.

Setting the assessment

Set by SQA on an annual basis.

Conducting the assessment

Conducted under a high degree of supervision and control.

The practical activity brief specifying the three dishes to be produced will be provided by SQA.

The practical activity will be carried out under supervised conditions, to ensure the work presented is the learner's own work.

Further mandatory information on Course coverage

The following gives details of mandatory skills, knowledge and understanding for the National 5 Hospitality: Practical Cookery Course. Course assessment will involve sampling the skills, knowledge and understanding. This list of skills, knowledge and understanding also provides the basis for the assessment of Units of the Course.

When preparing learners for the Course assessment, please refer first to the 'Structure and coverage of the Course assessment' section.

Kitchen equipment	Vegetable knife; cook's knife; palette knife; blender; peeler; grater; sieve; colander; whisk; rolling pin; a range of cutters; pastry brush; spatula; piping bag and nozzles; a range of bakeware and cookware
Weighing and measuring equipment	<ul style="list-style-type: none"> ◆ scales ◆ measuring jug ◆ measuring spoons
Food preparation techniques	Peel; skin; chop; slice; dice; cut matchsticks; cut batons; segment; blanch; puree; marinate; strain; pass; grate; coat; mix; blend; whisk; cream; fold; rub-in; knead; roll out; portion; shape; line; bake blind; glaze; pipe; and other appropriate skills associated with ingredients and/or recipes
Understanding cookery processes	<p>How to carry out the following cookery processes:</p> <ul style="list-style-type: none"> ◆ baking ◆ boiling ◆ grilling ◆ poaching ◆ shallow frying/stir frying ◆ steaming ◆ stewing <p>and current dietary advice relating to these cookery processes</p>
Categories of ingredients	<ul style="list-style-type: none"> ◆ herbs, spices, flavourings and seasonings ◆ dry ingredients ◆ fruit and vegetables ◆ meat or meat alternatives ◆ poultry or poultry alternatives ◆ dairy products or dairy alternatives ◆ fish or seafood ◆ eggs

Understanding ingredients	<ul style="list-style-type: none"> ◆ characteristics of ingredients ◆ current dietary advice relating to the selection and use of ingredients ◆ the importance of sourcing sustainable ingredients ◆ carrying out a costing exercise ◆ safe storage and preparation of ingredients to reduce hazards and eliminate cross-contamination
Planning meals	<ul style="list-style-type: none"> ◆ requisitioning equipment ◆ time planning ◆ how safety and hygiene will be observed ◆ service details
Cooking and finishing dishes	<ul style="list-style-type: none"> ◆ controlling the stages of the cookery processes and testing food for readiness ◆ tasting and taking action where necessary ◆ presenting the dishes appropriately, with garnishes and decorations prepared using specialist techniques
Serving dishes	<ul style="list-style-type: none"> ◆ portioning the dishes consistently ◆ selecting appropriate serving dishes or plates ◆ ensuring the correct temperature and cleanliness of the serving dishes or plates ◆ adhering to the service times
Evaluating dishes	<ul style="list-style-type: none"> ◆ taste, texture and presentation
Understanding safety and hygiene and working safely and hygienically	<ul style="list-style-type: none"> ◆ understanding the principles of food safety and hygiene ◆ observing personal hygiene and kitchen hygiene ◆ using equipment safely and hygienically ◆ preparing, storing and serving food safely and hygienically ◆ working in a safe and organised manner

Administrative information

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History of changes to Course Assessment Specification

Version	Description of change	Authorised by	Date
1.1	Mandatory information on skills, knowledge and understanding has been amended for clarification.	Qualifications Development Manager	June 2013
1.2	'Structure and coverage of Course assessment' section: amendment to description of Stage one: Planning to clarify the assessment conditions. Further mandatory information on Course coverage section: list of cookery process amended for clarification — 'shallow frying' changed to 'shallow frying/stir frying'.	Qualifications Manager	August 2016

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