



Access 3 Hospitality: Practical Cookery — draft Course rationale and summary

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Course rationale

Background

All new and revised National Courses reflect Curriculum for Excellence values, purposes and principles. They offer flexibility, provide more time for learning, more focus on skills and applying learning, and scope for personalisation and choice.

In this Course, and its component Units, there will be an emphasis on skills development and the application of those skills. Assessment approaches will be proportionate, fit for purpose and will promote best practice, enabling learners to achieve the highest standards they can.

This Course provides learners with opportunities to continue to acquire and develop the attributes and capabilities of the four capacities as well as skills for learning, skills for life and skills for work.

All Courses provide opportunities for learners to develop breadth, challenge and application, but the focus and balance of the assessment will be appropriate for the subject area.

Relationship between the Course and Curriculum for Excellence values, purposes and principles

Hospitality: Practical Cookery builds on the principles and practice paper and the relevant experiences and outcomes for the technologies¹ and health and wellbeing² curriculum areas. This Course introduces learners to practical cookery, building on any cookery skills they might already have. In so doing, it develops their life skills, enhances personal effectiveness and lays foundations for lifelong learning and a successful working life.

The Course develops successful learners who achieve through participating in engaging, motivating and relevant learning experiences in the cookery context and confident individuals who derive satisfaction from learning how to cook for themselves and others and from having their achievements recognised.

Learners become responsible citizens who take on organisational tasks willingly and become aware of their obligations. The Course also develops effective contributors who share their views with others, effectively contributing to group tasks and supporting their peers whenever appropriate.

Moreover, the Course develops skills for learning, life and work, which have a universal application and are essential to individuals' effective functioning in all three spheres. They include aspects of thinking skills and those supporting physical wellbeing.

Purpose and aims of the Course

This Course aims to develop learners' life skills and enhance their personal effectiveness in terms of basic cooking and to provide a set of foundation 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 prepare and cook food for themselves and others, such as their family and friends. It also develops their basic organisational skills, which have an application in a wide variety of contexts.

¹ Technologies:

www.ltscotland.org.uk/learningteachingandassessment/curriculumareas/technologies/eandos/index.asp

² Health and wellbeing:

www.ltscotland.org.uk/learningteachingandassessment/curriculumareas/healthandwellbeing/eandos/index.asp

The main purpose of this Course is to build on learners' existing cookery skills and give them a basic introduction to practical cookery, enabling them to:

- ◆ develop basic cookery skills and food preparation techniques and follow simple cookery processes
- ◆ develop a basic understanding of ingredients and their uses and sourcing
- ◆ select and use ingredients in the preparation of simple dishes
- ◆ plan and prepare simple dishes and present them appropriately
- ◆ develop basic planning and organisational skills
- ◆ develop an appreciation of the importance of safety and hygiene and follow basic routines in safety and hygiene

The broad structure of the Course meets its purpose and aims, which are addressed by the three Units it comprises.

The Course involves experiential learning, encouraging the integration of skills, knowledge and understanding through practical activity. Its uniqueness lies in introducing learners to practical cookery in hospitality-related contexts.

The Course makes an important contribution to general education through developing a range of essential skills which will prepare learners for life and provide them with foundations for further learning. Its contribution to vocational education is just as significant because, after further study, learners will be able to progress to a range of careers in the catering and hospitality industries.

Information about typical learners who might do the Course

This Course is designed for all learners but may be of particular interest to those who are interested in food and cooking and want to develop basic skills in this area. Learners who have completed the Course will be able to build on these foundations by embarking on further study and to use the acquired cookery knowledge, understanding and skills both at home and in the wider community.

Although entry is at the discretion of centres, learners are expected to have reached SCQF level 2 in terms of relevant qualifications and/or experience. The Course takes into account the needs of all learners by providing sufficient flexibility to enable them to achieve in different ways and at a different pace. Neither the mode nor the period of delivery is prescribed, and centres will be free to demonstrate a range of teaching methods and to draw on a range of mechanisms supporting delivery.

Learners will develop a range of both generic and subject-specific skills, including basic cookery skills and food preparation techniques, the ability to follow simple cookery processes and basic planning and organisational skills. They will also develop the ability to select and use ingredients, to plan and prepare simple

successful learner, confident individual, responsible citizen, effective contributor

dishes and present them appropriately and to follow basic routines in safety and hygiene.

The Course will support learners' personal and social development and will serve them very well in their day-to-day lives, as well as preparing them for the next stage in their education and, ultimately, for entering the world of work. Whatever path they choose, those who have completed this Course will benefit from enhanced personal effectiveness and will be able to aspire to making a valuable contribution to economic and social life in the 21st century.

This Course opens up a range of progression routes — both vertical and lateral — to further education. It may also, ultimately, lead to employment and/or training in the hospitality and catering sector.

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Course summary

Course title: Access 3 Hospitality: Practical Cookery

SCQF level 3 (18 SCQF credit points)

Course outline

Mandatory Units

Cookery Skills, Processes and Techniques (Access 3)	(6 SCQF credit points)
Understanding and Using Ingredients (Access 3)	(6 SCQF credit points)
Organisational Skills for Cooking (Access 3)	(6 SCQF credit points)

Course structure and conditions of award

The Course, which is practical and experiential in nature, develops basic cookery skills and food preparation techniques, as well as basic planning and organisational skills, in hospitality-related contexts. Through its emphasis on safety and hygiene, it will ingrain in learners the ability to follow basic routines in safety and hygiene in all cookery contexts. It also develops the thinking skills of remembering, understanding and applying and skills supporting physical wellbeing.

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.

Units are statements of standards for assessment and not programmes of learning and teaching. They can be delivered in a variety of ways.

Cookery Skills, Processes and Techniques (Access 3)

This Unit aims to develop learners' basic cookery skills and food preparation techniques, and the ability to follow simple cookery processes, in the context of preparing a limited range of simple dishes. Learners will also develop an appreciation of the importance of safety and hygiene and the ability to follow basic routines in safety and hygiene at all times.

Understanding and Using Ingredients (Access 3)

This Unit aims to introduce learners to a limited range of ingredients and their uses and sourcing. Learners will develop the ability to select and use ingredients in the preparation of a limited range of simple dishes and to follow basic routines in safety and hygiene.

Organisational Skills for Cooking (Access 3)

This Unit aims to develop learners' basic planning and organisational skills. Learners will acquire the ability to plan and prepare simple dishes for specified occasions, to present them appropriately and to follow basic routines in safety and hygiene.

To achieve the Access 3 Hospitality: Practical Cookery Course, learners must pass all of the required Units. The required Units are shown in the Course outline section.

Access 3 Courses are not graded.

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Assessment

All Units are internally assessed against the requirements shown in Unit specifications.

They will be assessed pass/fail within centres.

SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgements are consistent and meet national standards.

Exemplification of possible assessment approaches for Units will be provided in the *National Assessment Resource*.

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