



## **Access 3 Hospitality: Practical Cookery**

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### **Draft National Course Specification**

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**Valid from August 2013**

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

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## Course outline

**Course title:** Access 3 Hospitality: Practical Cookery

**SCQF:** level 3 (18 SCQF credit points)

**Course code:** to be advised

### 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

### Recommended entry

Entry to this Course is at the discretion of the centre. However, learners would normally be expected to have attained the skills, knowledge and understanding required by the following or equivalent qualifications and/or experience:

- ◆ Access 2 Food, Health and Wellbeing

In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this Course. Further information on relevant experiences and outcomes will be given in the *Course Support Notes*.

### Progression

This Course or its components may provide progression to:

- ◆ other qualifications in Hospitality or related areas
- ◆ further study, employment and/or training

Further details are provided in the Rationale section.

### Equality and inclusion

This Course Specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. For further information, please refer to the *Course Support Notes*.

## **Rationale**

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**

The Course builds on the principles and practice paper and the relevant experiences and outcomes for the technologies and health and wellbeing curriculum areas. It 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.

The Course develops skills for learning, life and work, which are essential to individuals' effective functioning in all three areas. They include aspects of numeracy and thinking skills.

## **Purpose and aims of the Course**

This Course aims to develop learners' life skills and enhance their personal effectiveness in terms of basic cookery 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.

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

- ◆ develop basic cookery skills, covering simple food preparation techniques and cookery processes
- ◆ develop a basic understanding of a limited range of ingredients and their uses
- ◆ select and use ingredients in the preparation and garnishing of simple dishes
- ◆ plan and prepare simple dishes
- ◆ develop an appreciation of the importance of safety and hygiene and work safely and hygienically

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 develops a range of essential skills which will prepare learners for life and for further learning in a vocational context. After further study, learners may be able to progress to a range of careers in the 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, at home, in the wider community and, ultimately, the catering and hospitality industries.

The Course takes into account the needs of all learners by providing sufficient flexibility to enable them to achieve in different ways and at different paces. 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 skills, including basic cookery, planning and organisational skills. They will also develop the ability to select and use ingredients, to plan and prepare simple dishes and present them appropriately and to work safely and hygienically.

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.

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.

## **Course structure and conditions of award**

### **Course structure**

The Course, which is practical and experiential in nature, develops basic cookery, planning and organisational skills in hospitality-related contexts. Through its emphasis on safety and hygiene, it will engrain in learners the ability to work safely and hygienically in all cookery contexts. It also develops the thinking skills of understanding and applying and aspects of numeracy.

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 number of ways.

#### **Cookery Skills: Processes and Techniques (Access 3)**

This Unit aims to develop learners' basic cookery skills 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 work safely and hygienically.

#### **Understanding and Using Ingredients (Access 3)**

This Unit aims to introduce learners to a limited range of ingredients and their uses. Learners will develop a basic ability to select and use ingredients in the preparation of a limited range of simple dishes and to work safely and hygienically.

#### **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, to present them appropriately and to work safely and hygienically.

### **Conditions of award**

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.

## **Skills, knowledge and understanding**

Full skills, knowledge and understanding for the Course will be given in the *Course Support Notes*. A broad overview of the subject skills, knowledge and understanding that will be covered in the Course is given in this section.

This includes:

- ◆ using basic cookery skills, covering simple food preparation techniques and cookery processes, in the preparation of a limited range of simple dishes
- ◆ appreciation of the importance of safety and hygiene
- ◆ working safely and hygienically
- ◆ understanding of a limited range of ingredients and their uses
- ◆ selecting and using ingredients in the preparation and garnishing of a limited range of simple dishes
- ◆ planning and preparing a limited range of simple dishes and presenting them appropriately

Skills, knowledge and understanding to be included in the Course will be appropriate to the SCQF level of the Course. The SCQF level descriptors give further information on characteristics and expected performance at each SCQF level ([www.sqa.org.uk/scqf](http://www.sqa.org.uk/scqf)).

## Assessment

Further information about assessment for the Course will be included in the *Course Support Notes*.

### Unit assessment

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

They can be assessed on a Unit-by-Unit basis or by combined assessment.

They will be assessed on a pass/fail basis within centres. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgments are consistent and meet national standards.

The assessment of the Units in this Course will be as follows:

#### **Cookery Skills: Processes and Techniques (Access 3)**

In this Unit, learners will be required to provide evidence of their:

- ◆ basic cookery skills in the preparation of a limited range of simple dishes
- ◆ ability to work safely and hygienically

#### **Understanding and Using Ingredients (Access 3)**

In this Unit, learners will be required to provide evidence of their:

- ◆ basic ability to select appropriate ingredients and to use them in the preparation of a limited range of simple dishes
- ◆ ability to work safely and hygienically

#### **Organisational Skills for Cooking (Access 3)**

In this Unit, learners will be required to provide evidence of their ability to:

- ◆ plan simple dishes
- ◆ follow simple recipes to prepare simple dishes
- ◆ work safely and hygienically

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

## **Development of skills for learning, skills for life and skills for work**

*(Note: The information given below reflects the initial thinking on significant opportunities for development of skills for learning, skills for life and skills for work. These may be subject to change as the development process progresses.)*

It is expected that learners will develop broad, generic skills through this Course. The skills that learners will be expected to improve on and develop through the Course are based on SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work* and drawn from the main skills areas listed below. These must be built into the Course where there are appropriate opportunities.

### **2 Numeracy**

2.2 Money, time and measurement

### **5 Thinking skills**

5.2 Understanding

5.3 Applying

Amplification of these skills is given in SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work*. The level of these skills will be appropriate to the level of the Course. Further information on building in skills for learning, skills for life and skills for work for the Course is given in the *Course Support Notes*.

## Administrative information

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**Published:** October 2011 (version 1.0)

**Superclass:** to be advised

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## History of changes to National Course Specification

Course details	Version	Description of change	Authorised by	Date

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Note: You are advised to check SQA's website ([www.sqa.org.uk](http://www.sqa.org.uk)) to ensure you are using the most up-to-date version of the Course Specification.