



National 5
Course
Specification



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

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: National 5 Hospitality: Practical Cookery

SCQF: level 5 (24 SCQF credit points)

Course code: C739 75

Mandatory Units

H20H 75	Cookery Skills, Techniques and Processes (National 5)	6 SCQF credit points
H20L 75	Understanding and Using Ingredients (National 5)	6 SCQF credit points
H20M 75	Organisational Skills for Cooking (National 5)	6 SCQF credit points

Course assessment **6 SCQF credit points**

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. Further information on the Course assessment is provided in the Assessment section.

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:

- ◆ National 4 Hospitality: Practical Cookery Course or relevant component Units
- ◆ National 4 Health and Food Technology Course or relevant component Units

In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this Course.

Progression

This Course or its Units may provide progression to:

- ◆ other qualifications in Hospitality or related areas
- ◆ further study, employment 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 enables learners to develop cookery-related knowledge, understanding and skills, and to use them at home, in the wider community and, ultimately, in employment. The Course lays foundations for lifelong learning.

The Course will develop successful learners who achieve through participating in engaging, motivating and relevant learning experiences in real-life hospitality contexts; and confident individuals who derive satisfaction from being able to produce dishes and meals and from having their achievements and skills recognised.

The Course will also develop responsible citizens who actively participate in the work of the class, develop awareness of issues affecting society, such as sustainability of produce, and take on organisational tasks; and effective contributors who share their views with others and support their peers whenever appropriate.

The Course also develops a range of skills for learning, skills for life and skills for work, which include aspects of numeracy and thinking skills.

Purpose and aims of the Course

This Course aims to further develop learners' life skills and enhance their personal effectiveness in terms of cookery and to provide a set of 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 plan, prepare and cook food for themselves and others. It also develops organisational skills, which have an application in a wide variety of contexts.

The Course aims to enable learners to:

- ◆ proficiently use a range of cookery skills, food preparation techniques and cookery processes when following recipes
- ◆ select and use ingredients to produce and garnish or decorate dishes
- ◆ develop an understanding of the characteristics of ingredients and an awareness of their sustainability
- ◆ develop an understanding of current dietary advice relating to the use of ingredients
- ◆ plan and produce meals and present them appropriately
- ◆ work safely and hygienically

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

The Course contains a significant practical component, which involves experiential learning, and is supported by related theory. It uses real-life hospitality contexts, which makes it relevant to the world of work.

The Course makes an important contribution to general education through developing a range of essential skills. Its contribution to vocational education is important because it allows progression to a range of careers in the hospitality industry. The Course also supports the wider curriculum through developing learners' understanding of the importance of sustainable ingredients.

Information about typical learners who might do the Course

This Course is designed for those who are interested in food and cooking and who enjoy being creative with food. Learners who have chosen to follow it may wish to utilise their cookery knowledge and skills at home, in the wider community or, ultimately, in the hospitality industry.

The Course takes into account the needs of all learners in that it recognises that young people 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 practical cookery skills, including food preparation techniques and the ability to follow cookery processes; the ability to choose, weigh and measure ingredients and calculate proportions, calculate the cost of ingredients and portions; and the ability to follow recipes to produce dishes, and to evaluate the product.

Learners will also develop the ability to plan and produce meals and to present them appropriately; the ability to work safely and hygienically; and planning, organisational and time management skills in the cookery context.

The Course will support learners' personal and social development and will serve them very well in their everyday lives, as well as preparing them for further training and employment in a wide range of hospitality-related areas.

This Course opens up a range of progression routes — both vertical and lateral — to further and higher education, including other National Qualifications, Skills for Work

Courses, Scottish Vocational Qualifications, Higher National Certificates, Higher National Diplomas and, ultimately, degrees in hospitality-related subjects. It may also lead to employment and/or training in the hospitality industry.

Course structure and conditions of award

Course structure

The Course, which is practical and experiential in nature, develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. Through its emphasis on safety and hygiene, it will ingrain in learners the ability to follow safe and hygienic practices in all cookery contexts. It also develops the thinking skills of remembering, 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, Techniques and Processes (National 5)

This Unit aims to enhance learners' cookery skills, food preparation techniques and their ability to follow cookery processes in the context of producing dishes. Learners will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times.

Understanding and Using Ingredients (National 5)

This Unit aims to enhance learners' knowledge and understanding of ingredients from a variety of different sources and of their characteristics. It also addresses the importance of sustainability, the responsible sourcing of ingredients and of current dietary advice. Learners will further develop the ability to select and use a range of appropriate ingredients in the preparation of dishes and to do so safely and hygienically.

Organisational Skills for Cooking (National 5)

This Unit aims to extend learners' planning, organisational and time management skills. Learners will develop the ability to follow recipes; to plan, produce and cost dishes and meals; and to work safely and hygienically. They will also extend their ability to carry out an evaluation the product.

Conditions of award

To gain the award of the Course, the learner must pass all of the Units as well as the Course assessment. The required Units are shown in the Course outline section. Course assessment will provide the basis for grading attainment in the Course award.

Skills, knowledge and understanding

Further information on the assessment of the skills, knowledge and understanding for the Course is given in the *Course Assessment Specification*. A broad overview of the mandatory subject skills, knowledge and understanding that will be assessed in the Course is given in this section. This includes:

- ◆ using food preparation techniques and cookery processes in the preparation of dishes
- ◆ understanding the importance of food safety and hygiene and working safely and hygienically
- ◆ selecting, weighing, measuring and using appropriate ingredients to prepare and garnish or decorate dishes
- ◆ understanding the importance of sourcing sustainable ingredients
- ◆ understanding of current dietary advice relating to the use of ingredients
- ◆ following recipes in the preparation of dishes and carrying out an evaluation of the product
- ◆ planning, costing, and organisational and time management skills in a largely familiar cookery context
- ◆ producing, portioning and presenting dishes 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).

Assessment

Information about assessment for the Course is included in the *Course Assessment Specification*, which provides full details including advice on how a learner's overall attainment for the Course will be determined.

Unit assessment

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

They can be assessed on an individual Unit basis or by using other approaches which combine the assessment for more than one Unit.

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

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

Cookery Skills, Techniques and Processes (National 5)

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

- ◆ cookery skills, food preparation techniques and ability to follow cookery processes in the preparation of dishes
- ◆ ability to work safely and hygienically

Understanding and Using Ingredients (National 5)

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

- ◆ apply their understanding of a range of ingredients
- ◆ select appropriate ingredients and use them in the preparation of dishes
- ◆ work safely and hygienically

Organisational Skills for Cooking (National 5)

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

- ◆ plan a two-course meal
- ◆ follow recipes and implement a time plan to produce a two-course meal
- ◆ carry out an evaluation of the meal
- ◆ work safely and hygienically

Course assessment

Courses from National 4 to Advanced Higher include assessment of [added value](#)¹. At National 5, Higher and Advanced Higher, the added value will be assessed in the Course assessment. The added value for the Course must 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.

¹ Definitions can be found here: www.sqa.org.uk/sqa/58409.html

In the National 5 Hospitality: Practical Cookery Course, added value will focus on:

- ◆ challenge
- ◆ application

The learner will be assessed by a [practical activity](#)² drawing on the knowledge, understanding and skills developed across the Course. The activity will require learners to extend cookery-related knowledge, understanding and skills, and to apply them in the production of a meal to a given specification. Learners will plan, prepare and cook a three-course meal for a given number of people within a given timescale and present it appropriately.

² Definitions can be found here: www.sqa.org.uk/sqa/58409.html

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

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

4 Employability, enterprise and citizenship

4.1 Employability

5 Thinking skills

5.1 Remembering

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

Published: June 2013 (version 1.1)

History of changes to National Course Specification

Course details	Version	Description of change	Authorised by	Date
	1.1	Skills, knowledge and understanding — amended for clarification.	Qualifications Development Manager	June 2013

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