

# National Added Value Unit Specification



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**Unit title:** Producing a Meal (National 4)

**SCQF:** level 4 (6 SCQF credit points)

**Unit code:** to be advised

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## Unit outline

This is the Added Value Unit in the Hospitality: Practical Cookery (National 4) Course. The general aim of this Unit is to enable learners to provide evidence of added value for the Hospitality: Practical Cookery (National 4) Course through the successful completion of a practical activity which will allow the learner to demonstrate challenge and application.

Learners who complete this Unit will be able to:

- 1 Organise and produce a simple two-course meal for four people and for a specific occasion, doing so safely and hygienically

This Unit is a mandatory Unit of the Hospitality: Practical Cookery (National 4) Course and is also available as a free-standing Unit. The Unit Specification should be read in conjunction with the *Course Support Notes*, which provide advice and guidance on delivery and assessment approaches. Exemplification of the assessment in this Unit is given in the *National Assessment Resource*.

## Recommended entry

Entry to this Unit is at the discretion of the centre. However, it is recommended that the learner should be in the process of completing, or have completed, the following Units in the Hospitality: Practical Cookery (National 4) Course:

- ◆ Cookery Skills: Processes and Techniques (National 4)
- ◆ Understanding and Using Ingredients (National 4)
- ◆ Organisational Skills for Cooking (National 4)

## Equality and inclusion

This Unit 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*.

# Standards

## Outcomes and assessment standards

### Outcome 1

The learner will:

- 1 Organise and produce a simple two-course meal for four people and for a specific occasion, doing so safely and hygienically by:**
  - 1.1 Choosing a simple dish to complement a given dish
  - 1.2 Preparing a list of ingredients and equipment required and details of timings and service
  - 1.3 Weighing, measuring and preparing the ingredients
  - 1.4 Cooking the ingredients, controlling the cookery processes and monitoring the dishes
  - 1.5 Finishing the dishes using simple garnishes or decorations, if appropriate, and serving them appropriately
  - 1.6 Working safely and hygienically throughout

## Evidence Requirements for the Unit

Evidence for this Unit will be generated through a practical activity in which the learner will draw on, extend and apply skills, knowledge and understanding developed in the component Units of the Course. Learners will organise and produce a simple two-course meal for four people and for a specific occasion, doing so safely and hygienically.

The activity will assess learners' organisational skills and the ability to use food preparation techniques and cookery skills, to follow cookery processes, and to work safely and hygienically in the context of producing a simple meal. Simple dishes require few processes and simple food preparation techniques involve few methods of cooking, have few ingredients and are usually quickly prepared.

Some possible activity briefs are suggested in the *Course Support Notes*.

- ◆ The activity brief will allow the learner to choose the second dish, thus providing scope for personalisation and choice. In choosing the second dish, the learner will have to take account of:
  - the need for the dish to complement the given one
  - its suitability for the specified occasion
  - the availability/seasonality of the necessary ingredients
- ◆ The practical activity will be carried out in class under supervision by teachers/lecturers.
- ◆ The teacher/lecturer will provide overall guidance for the activity and a list of questions/tasks/prompts which will lead learners through it in a logical sequence.
- ◆ The teacher/lecturer will determine the nature and amount of any support required and may offer learners guidance to help them to progress through all stages of the activity.
- ◆ Learners will be allowed time for:
  - planning the activity with the teacher's/lecturer's guidance and support
  - preparing for the activity, which is likely to include practising the relevant skills further
  - any remedial work or re-assessment if necessary

- ◆ The amount of time which learners may spend on assessment should not exceed 3.5 hours. In that time, learners will:
  - choose one simple dish to complement a given dish and prepare the list of ingredients and equipment required and the details of timings and service
  - produce the meal
 Prior to assessment, learners will be allowed to set up their personal work area with all the required cooking and serving equipment and to weigh and measure ingredients. Preparation of raw ingredients is allowed only where this is stated in the recipe. However, learners may prepare garnishes in advance.
- ◆ Assessment evidence should include:
  - the ingredients and equipment list, timings and service details
  - the produced meal
  - assessor's observation checklist
- ◆ The teacher/lecturer will assess both the process and the meal.
- ◆ In assessing the process, the teacher/lecturer will focus on the learners':
  - adherence to the timings
  - use of equipment and appliances
  - use of ingredients
  - ability to apply the relevant cookery skills and food preparation techniques and to follow the relevant cookery processes
  - ability to serve the dishes appropriately
  - ability to work safely and hygienically throughout
- ◆ In assessing the meal, the teacher/lecturer will focus on the following qualities of the finished dishes:
  - taste
  - texture
  - presentation
- ◆ The activity will be assessed by the teacher/lecturer on a pass/fail basis.

Further information is provided in the exemplification of assessment in the *National Assessment Resource*. Advice and guidance on possible approaches to assessment is provided in the *Course Support Notes*.

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

Please refer to the Course Specification for information about skills for learning, skills for life and skills for work.

## **Further mandatory information on Course coverage for the Hospitality: Practical Cookery (National 4) Course**

The following gives details of mandatory skills, knowledge and understanding for the Hospitality: Practical Cookery (National 4) Course. Assessment of this Added Value Unit will involve selecting appropriate skills, knowledge and understanding from those listed below, in line with the Evidence Requirements above. This list of skills, knowledge and understanding also provides the basis for the assessment of all the Units in the Course:

- ◆ using basic cookery skills, and following basic cookery processes and food preparation techniques in the preparation of simple dishes
- ◆ understanding the importance of food safety and hygiene, and working safely and hygienically
- ◆ choosing appropriate ingredients and weighing/measuring them in the preparation of simple dishes
- ◆ awareness of the importance of responsible sourcing of ingredients and sustainability
- ◆ awareness of the impact of the choice of ingredients on health and wellbeing
- ◆ following simple recipes in the preparation of simple dishes and carrying out a simple evaluation of the process and the product
- ◆ basic planning, organisational and time management skills in a familiar cookery context
- ◆ planning and producing simple meals, taking into account the type of occasion, the number of people and the cost/portion size, and presenting them appropriately

## Administrative information



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**Superclass:** to be advised

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### History of changes

Version	Description of change	Authorised by	Date

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