



Hospitality: Practical Cookery

Understanding the next steps for session 2016–17

Early in 2016, each subject area was reviewed and the results published in individual [Subject Review Reports](#) in May. Some actions applied immediately for candidates in session 2016–17, other actions were for later years.

This Guidance note explains the impact on assessment for candidates being presented in session 2016–17 and must be read in conjunction with the Subject Review Report as the principal guide to arrangements for this year.

(Previously published subject documents affected by the subject changes will be amended in due course. There may be a period of misalignment.)

Session 2016–17

Unit assessment

National 4 and 5

- ◆ *Cookery Skills, Techniques and Processes* — Assessment Standards 1.3 and 2.4, ‘Working safely and hygienically’, can be assessed holistically. Candidates do not need to be re-assessed for Assessment Standard 2.2 if they meet the requirements of Assessment Standard 2.1.
- ◆ *Organisational Skills for Cooking* — Assessment Standards 1.4 and 2.3, ‘Working safely and hygienically’, can be assessed holistically.
- ◆ *Understanding and Using Ingredients* — all seven Assessment Standards are required, no change.

Additional guidance on preparing for event verification will be offered via a webinar.

Course assessment

- ◆ Detailed comments will be given in the Course Report for 2016 that will assist centres with appropriate application of marks for the Course assessment.

Additional advice on the application of holistic marking of the Course assessment will be provided via an Understanding Standards event and a webinar.

Clarification on the assessment conditions will be published in September 2016.

Advice on preparing for visiting verification will be available via a webinar.

Spaces for the Understanding Standards event and webinars can be booked at the following link:

<https://athena.sgameet.net/>