

Hospitality Access 3

Structure of the Course

This Course is at Access 3 level and consists of 2 x 40 hour and 2 x 20 hour mandatory Units.

The Units are:

Food Preparation Techniques: An Introduction (Access 3)	1 Unit credit
Cookery Processes: An Introduction (Access 3)	1 Unit credit
Hospitality: Organisation of Practical Skills (Access 3)	0.5 Unit credit
Food Hygiene for the Hospitality Industry (Access 3)	0.5 Unit credit

Summary of Course content

The aim of this Course is to develop a candidate's personal effectiveness in the use and management of resources. In the context Hospitality: Practical Cookery, the Course offers a broad provision for the acquisition of knowledge and understanding and specific skills in hospitality. This provision anticipates the future needs of candidates in preparing them for life in terms of self, family and society. By offering an insight into the food and hospitality industries, opportunities for further study or employment are enhanced.

Summary of content of each Unit:

Food Preparation Techniques: An Introduction (Access 3)

Candidates will demonstrate understanding of:

- ◆ Accurate weighing and measuring
- ◆ Basic food preparation equipment

Through simple practical activities such as:

- ◆ The preparation of vegetable soup; scones; basic sponges; baked potato; pizza. It is expected that the healthier options for ingredients will be chosen.

Cookery Processes: An Introduction (Access 3)

Candidates will demonstrate some understanding of:

- ◆ the principles and practice associated with the following cookery processes: boiling, baking, grilling, shallow frying, steaming
- ◆ heat transfer, ie conduction; convection, radiation, for each cookery process
- ◆ the cooking medium: oil, water, stock, steam, etc.

- ◆ classification of the process as wet or dry
- ◆ the operation of equipment, such as microwave and oven, relating to each process
- ◆ the suitability of foods for each process and understanding of why certain food types require to be cooked by wet methods and others by dry methods
- ◆ foodstuffs to be used in each process specified above: vegetables, fruit, eggs, meat, fish, dry goods.

Hospitality: Organisation of Practical Skills (Access 3)

Candidates should be able to:

- ◆ choose dishes from a given range to meet specified needs and/or purposes
- ◆ plan a logical sequence of work
- ◆ prepare recipes with at least five ingredients and five process steps involved in their production. For example: soups, starters, simple meat/fish dishes, desserts, bakery produce, such as scones
- ◆ use safe and hygienic practices.

Food Hygiene for the Hospitality Industry (Access 3)

Candidates will demonstrate knowledge and understanding of basic food safety related to the hospitality industry. The content is equivalent to the Royal Environmental Health Institute of Scotland (REHIS) Introduction to Food Hygiene Award.

Assessment Approaches

The units which comprise this Course will be assessed internally. Details of the internal assessment will be provided in the unit specification. Holistic approaches to assessment should be adopted and a variety of approaches may be appropriate. It is anticipated that ongoing assessment will take place, informing and supporting candidates.

Each Unit will be supported by a National Assessment Bank (NAB) item which will provide an assessment package and will exemplify the national standard.

Resource Requirements

Centres will require kitchen facilities, which will need to be equipped with sufficient equipment, tools and commodities for the delivery of each of the Units in the Course. Personal protective clothing will be essential for all candidates when working in the kitchen. Centres should carry out risk assessments for all activities as required.

Progression

This Course or its Units may provide progression to:

- ◆ Intermediate 1 Hospitality – Practical Cookery or its Units
- ◆ Intermediate 1 Hospitality or its Units (this is a Skills for Work Course)

Publication of Course and Unit Specifications

Course and Unit Specifications will be published on SQA's website (www.sqa.org.uk) in April 2008.

Launch Event

SQA will be hosting a launch event to support this Course in the Spring of 2008. Centres will be updated on the event in early 2008.