



# Developing Assessment Items: Hospitality: Practical Cookery National 4 and National 5

If a centre plans to develop their own assessments, including using alternative recipes, they must refer to the Judging evidence table in the relevant Unit assessment support pack to ensure that the assessment can meet all assessment standards. The assessment should then be submitted for prior verification before use.

If a centre wishes to use alternative recipes for assessment purposes, they should use the following guidelines to ensure that appropriate recipes are selected. These should then be submitted for prior verification.

## **Cookery Skills, Techniques and Processes (H20H)**

This unit specifically assesses skills, techniques and processes, so recipes chosen should, when combined, have approximately the same number of skills, techniques and processes as in Unit assessment support pack 1 (shown below for each level).

It is also important that skills, processes and techniques are pitched at the correct level, eg a National 4 recipe should not cover mainly National 5 skills, and recipes should not greatly exceed the guidelines below.

### **National 5**

- ◆ 14–16 preparation techniques (with a minimum of three techniques which only appear in National 5 range of techniques, eg segment, bake blind, pipe)
- ◆ 4–6 cookery processes

### **National 4**

- ◆ 10–12 preparation techniques
- ◆ 3–4 cookery processes

### **National 3**

- ◆ 4–6 preparation techniques
- ◆ 2–3 cookery processes

## **Understanding and Using Ingredients (H20L)**

It is important that recipes for this unit meet the assessment conditions in the Unit assessment support pack. Although the number of skills, processes and techniques are less important, they should still be pitched at the correct level.

## **Organisational Skills for Cooking (H20M)**

The recipes for this unit must be pitched at the correct level, and be sufficiently complex to be able to be dovetailed to show organisational and planning skills commensurate with the level. Skills, techniques and processes should still be at the appropriate level.

## **Combined assessments**

When prior verifying these recipes, the Unit 1 *Cookery Skills, Techniques and Processes* assessor observational checklist should be used as a guide, while still ensuring that assessment conditions for the other two units can be met, ie:

### **National 5**

- ◆ 14–16 preparation techniques (with a minimum of three techniques which only appear in National 5 range of techniques)
- ◆ 4–6 cookery processes

### **National 4**

- ◆ 10–12 preparation techniques
- ◆ 3–4 cookery processes

### **National 3**

- ◆ 4–6 preparation techniques
- ◆ 2–3 cookery processes

Recipes should also incorporate sufficient dovetailing to enable candidates to meet the assessment standards for the *Organisational Skills for Cooking* unit, as well as meeting assessment conditions for the *Understanding and Using Ingredients* unit — this includes one recipe where the garnish/decoration is stipulated and the other should say ‘garnish/decorate appropriately’.

More information is available on the prior verification section of SQA’s website:  
[www.sqa.org.uk/sqa/74666.6219.html](http://www.sqa.org.uk/sqa/74666.6219.html)