

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number- 5130296

-Session-1996-97

-Superclass- NF

-Title- CREATIVE COOKERY 1

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Demonstrating a creative approach to food production and critically appraising the results.

OUTCOMES

1. explain the basic principles of dish construction and presentation;
2. create and produce dishes from given basic ingredients;
3. present dishes which are of a saleable nature.

CREDIT VALUE: 0.5 NC Credits

ACCESS STATEMENT: Candidates must be competent in food preparation, cookery processes and menu planning.

This may be evidenced by possession of NC modules 5130066 Food Preparation Techniques, 5130026 Cookery Processes (x2) and 5130236 Basic Meal Production and Design.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

Additional copies of this unit may be purchased from SQA (Sales and Despatch section). At the time of publication, the cost is £1.50 (minimum order £5.00).

NATIONAL CERTIFICATE MODULE; UNIT SPECIFICATION

STATEMENT OF STANDARDS

UNIT NUMBER: 5130296

UNIT TITLE: CREATIVE COOKERY 1

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

1. EXPLAIN THE BASIC PRINCIPLES OF DISH CONSTRUCTION AND PRESENTATION

PERFORMANCE CRITERIA

- (a) The description of how to achieve a range of colour, flavours, textures and shapes to dishes is accurate.
- (b) The description of a range of dishes which illustrate contrasting colour, flavour, texture and shape is accurate.
- (c) Dishes are named which demonstrate an overall balance of colours, flavours, textures and shapes.

RANGE STATEMENT

Dishes: fish; chicken; pizza; pasta.

EVIDENCE REQUIREMENTS

Written/oral evidence that the candidate can describe how to achieve a range of colour, flavours, textures and shapes.

Written/oral evidence that the candidate can describe eight dishes from the range which incorporate two contrasting colours, two contrasting flavours, two contrasting textures and two contrasting shapes.

Recorded evidence that the candidate can name four dishes which demonstrate an overall balance in colour, flavour, texture and shape.

OUTCOME

- 2. CREATE AND PRODUCE DISHES FROM GIVEN BASIC INGREDIENTS

PERFORMANCE CRITERIA

- (a) Planned recipes and orders of work for the varieties of dishes chosen are in accordance with the given ingredients.
- (b) Planned dishes are produced in accordance with the plans.

RANGE STATEMENT

Dishes: fish; chicken; pizza; pasta.

EVIDENCE REQUIREMENTS

Performance evidence that the candidate can produce one dish from each range item in each range which demonstrate an overall balance of colour, flavours, texture and shape in accordance with planned recipes and method of work for each of the dishes.

OUTCOME

- 3. PRESENT DISHES WHICH ARE OF A SALEABLE NATURE

PERFORMANCE CRITERIA

- (a) Foods are presented neatly and hygienically.
- (b) Food is presented food at the correct temperature.
- (c) Food is garnished correctly to enhance its appearance.
- (d) Foods are prepared and presented within the given time.
- (e) Critically appraises the dishes created.

RANGE STATEMENT

Dishes: fish; chicken; pizza; pasta.

EVIDENCE REQUIREMENTS

Performance evidence that the candidate can present one dish from each range item to a saleable standard.

Written/oral evidence that the candidate can appraise the quality of the dishes.

ASSESSMENT

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of the assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of support notes.

© Copyright SQA 1996

Please note that this publication may be reproduced in whole or in part for educational purposes provided that:

- (i) no profit is derived from the reproduction;
- (ii) if reproduced in part, the source is acknowledged.

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**SUPPORT NOTES**

UNIT NUMBER: 5130296

UNIT TITLE: CREATIVE COOKERY 1

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 20 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This unit is designed to allow candidates to develop and understand a range of creative dishes. The unit focuses on colours, flavours, textures and shapes of foods.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This unit will develop your ability to demonstrate a creative approach to food production and to critically appraise the results.

CONTENT/CONTEXT Candidates will require to get hands-on experience in producing dishes which enable all the performance criteria to be covered.

Corresponding to outcomes 1-3:

1. Using the base products of fish, chicken, pizza and pasta use basic principles of dish construction to understand the effects of colour, flavour, texture and shape:

Balance of colour.

Balance of seasoning and flavourings eg: salt; sugar, spices, herbs essential oils and artificial flavourings.

Balance of textures: crisp or soft, chewy or melting, moist or dry.

Pleasing shape of the dish.

2. Candidates should plan and order the goods required to produce the dishes which they have created. The dishes chosen should have overall balance in terms of colour, texture, flavour and shape.

3. Candidates will produce the dishes created in the time given and the dishes should be presented neatly and hygienically. Presented at the correct temperature and garnished appropriately.

The candidate should also ethically appraise each dish.

APPROACHES TO GENERATING EVIDENCE The learning and delivery approach should allow outcomes to be achieved in a candidate-centred, participative and practical manner.

Theoretical aspects of dish creation should be covered prior to the practical activity taking place.

Candidates should produce a folio of the dishes created.

ASSESSMENT PROCEDURES The candidate should complete a folio of dishes which have been produced and will also contain the critical appraisal.

Outcome 1 Performance criterion (a) may be assessed using short answer questions.

Performance criteria (b) and (c) may be assessed by a completed candidate portfolio.

Outcomes 2 and 3 Will be assessed using a practical observation checklist relating to the performance criteria.

Recorded candidate evidence will also be required in the candidate's folio.

PROGRESSION NC module 5130306 Creative Cookery 2.

RECOGNITION Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised Groupings of National Certificate Modules'.

REFERENCES

1. Guide to unit writing. (A018).
2. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment. (B005).
3. Procedures for special needs statements are set out in SQA's guide 'Candidates with Special Needs'. (B006).
4. Information for centres on SQA's operating procedures is contained in SQA's Guide to Procedures. (F009).
5. For details of other SQA publications, please consult SQA's publications list. (X037).

© Copyright SQA 1996

Please note that this publication may be reproduced in whole or in part for educational purposes provided that:

- (i) no profit is derived from the reproduction;
- (ii) if reproduced in part, the source is acknowledged.