

National Unit Specification: general information

UNIT	Foods of the World (Intermediate 2)
NUMBER	D286 11
COURSE	Hospitality - Practical Cookery (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate will have greater awareness of foods produced in different countries, and then concentrate on one specific country.

OUTCOMES

- 1 Identify a range of traditional foodstuffs used in one specified country.
- 2 Investigate a range of traditional dishes produced in the specified country.
- 3 Produce a range of traditional dishes from the specified country.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained:

- Standard Grade Home Economics at General level
- a course or units in Hospitality or Home Economics at Intermediate 1
- other appropriate catering-related units, or
- equivalent industrial experience

CREDIT VALUE

1 credit at Intermediate 2.

Administrative Information

Superclass:	NF
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National Unit Specification: general information (cont)

UNIT Foods of the World (Intermediate 2)

CORE SKILLS

This unit gives automatic certification of the following:

Complete core skills for the unit

None

Core skills components for the unit

Planning and Organising Int 2

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Foods of the World (Intermediate 2)

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

OUTCOME 1

Identify a range of traditional foodstuffs used in one specified country.

Performance criteria

- (a) The identified range of traditional foodstuffs is correct for the specified country.
- (b) The characteristics of a range of ingredients which have been identified for the specified country are described.

Evidence requirements

Evidence must be provided to show that the candidates have carried out detailed research to identify a range of foodstuffs with relevant background information, particular to a specified country, the range being herbs/spices, cereals, pulses, meat/poultry, fish, vegetables/fruit, and dairy products where appropriate.

The evidence should be provided in report form integrated with the requirements of outcome 2.

OUTCOME 2

Investigate a range of traditional dishes produced in the specified country.

Performance criteria

- (a) The identified range of dishes produced in the specified country is correct.
- (b) The characteristics of the range of dishes which have been identified for the specified country are described.

Evidence requirements

Evidence must be provided, in report form, that having selected foodstuffs from a specified country, the candidate has identified a range of dishes particular to the chosen country.

At least four dishes must be identified, each from a different category of the following: cold dishes, soups, meat dishes, fish dishes, rice dishes, pasta dishes, vegetable dishes, potato dishes, salads, sweets, pastries, breads.

National Unit Specification: statement of standards (cont)

UNIT Foods of the World (Intermediate 2)

OUTCOME 3

Produce a range of traditional dishes from the specified country.

Performance criteria

- (a) The dishes produced are of an acceptable, edible standard.
- (b) Dishes are accurate in terms of those traditionally produced in the specified country.
- (c) Dishes are produced in a safe and hygienic manner.

Evidence requirements

Evidence must be provided to show that the candidate has produced, on at least one occasion, the different dishes identified in outcome 2.

The evidence should be recorded on a structured observation checklist.

National Unit Specification: support notes

UNIT Foods of the World (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

The main function of this unit is to provide the candidate with an opportunity to carry out research into commodities used and dishes produced from a country of their choice. This research should encourage candidates to use a range of internal and external sources of information.

The practical activity should reflect information gathered by the candidate for their chosen country.

Content will cover:

- background information into cooking traditions in several countries
- background information into the conditions which have influenced these traditions such as climate, geography, culture, technology
- selection of a range of dishes from a specific country
- research of commodities and dishes
- traditional preparation and presentation of selected dishes from the specified country.

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

Candidates should be given the opportunity to work towards outcomes in an integrated way, wherever possible.

Outcomes 1 and 2 require an investigative approach, with the candidate receiving structured indicators and references. Help should be given when selecting the specified country - available information and resources must be taken into account and may result in a limited choice range being stated. Where possible, the candidate should be given a free hand when selecting the country, but must be able to indicate that all information required is realistically available.

Outcome 3 is a practical outcome and should bring together the findings of the investigation which was completed within outcomes 1 and 2.

The candidate should record the information acquired within this unit in a log/diary format.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Outcomes 1 and 2 should be assessed using an integrated approach with the instrument of assessment being presented in a project form.

A structured observation checklist should be used to record satisfactory performance for practical activities in outcome 3.

National Unit Specification: support notes (cont)

UNIT Foods of the World (Intermediate 2)

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).