

HOSPITALITY - PRACTICAL COOKERY
Intermediate 2

Sixth edition – published December 2004

**NOTE OF CHANGES TO ARRANGEMENTS
SIXTH EDITION PUBLISHED DECEMBER 2004**

COURSE TITLE: Hospitality – Practical Cookery (Intermediate 2)

COURSE NUMBER: C201 11

National Course Specification

Course details: Internal Assessment

- Details of Unit Assessment have been added

Practical Assignment

- Candidates must be recognised for attainment when marking

National Unit Specification

All Units: No change

National Course Specification

HOSPITALITY - PRACTICAL COOKERY (INTERMEDIATE 2)

COURSE NUMBER C201 11

COURSE STRUCTURE

This course has 3 mandatory units totalling 120 hours' study time, plus 40 hours' flexible time. It would be preferable for the units to be taken concurrently.

	Title of unit	Duration
<i>D262 11</i>	<i>Food Preparation for Healthy Eating (Int 2)</i>	<i>1 credit (40 hours)</i>
<i>D286 11</i>	<i>Foods of the World (Int 2)</i>	<i>1 credit (40 hours)</i>
<i>D9NM 11</i>	<i>Practical Cookery Skills for the Hospitality Industry</i>	<i>1 credit (40 hours)</i>

In common with all courses, this course includes 40 hours over and above the 120 hours for the component units. This is for induction, extending the range of learning and teaching approaches, support, consolidation, integration of learning and preparation for external assessment. This time is an important element of the course and advice on its use is included in the course details.

RECOMMENDED ENTRY

While access is at the discretion of the centre, candidates will 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 units, or
- equivalent industrial experience

Publication date: December 2004

Source: Scottish Qualifications Authority

Version: 06

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National Course Specification: general information (cont)

COURSE Hospitality - Practical Cookery (Intermediate 2)

CORE SKILLS

This course gives automatic certification of the following:

Complete core skills for the course	None	
Additional core skills components for the course	Critical Thinking	Int 2
	Planning and Organising	Int 2

For information about the automatic certification of core skills for any individual unit in this course, please refer to the general information section at the beginning of the unit.

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

National Course Specification: course details

COURSE Hospitality - Practical Cookery (Intermediate 2)

RATIONALE

The course in Practical Cookery is designed to offer development of practical skills and understanding appropriate to food preparation and cookery. It will enable candidates to:

- develop their practical cooking skills
- further develop their skills in the use of culinary equipment
- amend and adapt recipes
- practise their numeracy skills through food costing
- develop an awareness of international cuisine

The course has been designed primarily as a practical course and aims to provide the development of techniques and skills required for food production appropriate to domestic and hospitality situations. The aims include:

- the development of practical skills and associated underpinning knowledge
- the development of an awareness of how recipes can be adapted to produce healthier dishes
- an insight into the potential of preparing selected international dishes

The benefit of achieving this course award is best summed up as follows:

- the practical nature of all the units contained within the course provides the development of craft and practical skills
- the recommended integrated approach within and across units provides an insight into working within the food production section of the hospitality industry where many processes happen simultaneously
- the course encourages the development of research and information seeking skills and puts the results gained into practice
- the course helps to develop numeracy, communication and planning skills

COURSE CONTENT

Practical Cookery Skills for the Hospitality Industry (Intermediate 2)

Selection of appropriate techniques and equipment for different dishes ie:

Preparation techniques used:

- Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.

Equipment used as required and appropriate for the above techniques.

Knowledge and application of the following culinary terms:

- Macedoine, jardiniere, julienne, paysanne, brunoise.

Knowledge and application of a range of wet and dry cookery processes.

National Course Specification: course details (cont)

COURSE Hospitality - Practical Cookery (Intermediate 2)

Knowledge and application of a range of decoration and garnishing techniques for example:

Garnishes: chopped parsley, parsley en branch, lemon wedges/slices

Decorations: rosettes of cream, fruit sauces, icing sugar/cocoa powder, chocolate shapes

Safe and hygienic working practices should be emphasised at all times.

Food Preparation for Healthy Eating (Intermediate 2)

Selection of traditional recipes which may be considered suitable for adaptation, taking into account:

- alternative ingredients
- use of organically produced commodities
- cost implication

Selection of cookery processes which may enhance the health value of dishes should be taken into account:

- reduced fat content
- shorter cooking time
- alternative cooking methods
- reduced holding time
- selection of cookery containers and utensils

Practical preparation of amended recipes and cooking methods used should take into account:

- preparation techniques
- handling procedures
- preparation timescale
- presentation techniques
- portion control

Foods of the World (Intermediate 2)

Content of this unit should 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

ASSESSMENT

To gain the award of the course, the candidate must pass all the unit assessments as well as the external assessment. The external assessment will provide the basis for grading attainment in the course award.

National Course Specification: course details (cont)

COURSE Hospitality - Practical Cookery (Intermediate 2)

When units are taken as component parts of a course, candidates will have the opportunity to achieve at levels beyond that required to attain each of the unit outcomes. This attainment may, where appropriate, be recorded and used to contribute towards course estimates and to provide evidence for appeals. Additional details are provided, where appropriate, with the exemplar assessment materials. Further information on the key principles of assessment are provided in the paper, *Assessment*, published in May 1996.

DETAILS OF THE INSTRUMENTS FOR ASSESSMENT

Internal Assessment

The internal assessment for all Units in this Course combines both practical and theoretical activity. The Unit assessment has been designed to sample across the outcomes ensuring that the total internal assessment time for each 1 credit is less than 1 hour 30 minutes. All Units are compulsory.

The internal assessment for each Unit is as detailed below:

Food Preparation for Healthy Eating

Outcome	1a & b	Selection and amendment exercise
	1c & b	Planning and costing
	2	Short answer response
	3	Practical exercise

Foods of the World

Outcome	1 & 2	Written report
	3	Practical exercise

Practical Cookery Skills for the Hospitality Industry

Outcome	1a, b, c, d, 2 & 3	Practical exercise
	1e	Short answer response

The Units are designed so that assessments are linked in that the knowledge and skills developed in the Unit in an integrated manner and in a situation less familiar to the candidate. This is achieved by the annual issue of the Practical Assignment details devised by SQA. The assignment also tests the candidate's competence over an extended period of time - 2½ hours. The Practical Assignment will be 100% internally assessed and the quality assurance for this will be sampled on a yearly basis, with 6 candidates being selected by SQA each time. The moderation exercise is carried out to ensure that marking standards in the Practical Assignment are being maintained in each Centre and across the country.

National Course Specification: course details (cont)

COURSE Hospitality - Practical Cookery (Intermediate 2)

Practical assignment

Candidates will be required to undertake a practical assignment under controlled conditions. The assignment will:

- incorporate a range of techniques, equipment, processes and ingredients
- involve the preparation of four portions of three different dishes within a 2½ hour period and will include at least one healthy food dish and one dish from a specified country
- be assessed using a checklist which will record attainment in:
 - planning
 - basic skills
 - work flow
 - control of cookery processes
 - dish requirements
 - safety aspects
 - hygiene practices

100 marks will be awarded for the assignment, with attainment being recognised by awarding marks where the candidate has successfully completed tasks identified on the marking scheme.

National Course Specification: course details (cont)

COURSE Hospitality - Practical Cookery (Intermediate 2)

Grade descriptions

Each Unit of the course contains details of outcomes and the related performance criteria for each outcome.

The Course assessment will be external and will sample across the outcomes of the component units. The grade descriptions for course assessment will relate to performance criteria for internal assessment but will also place additional demands on candidates by testing their ability to: integrate knowledge and skills acquired across the component units; retain knowledge and skill levels over a longer period of time; apply knowledge and skills in more challenging ways, for example, by the preparation of several dishes at one time.

At 'C'

Candidates must:

- select data using information sources and apply to the food preparation and cookery tasks
- prepare and implement a work plan, making effective use of time and resources
- demonstrate appropriate use of food preparation techniques and cookery processes to an acceptable standard.

At 'A'

Candidates must:

- select detailed data, using a range of information sources, and apply effectively to the food preparation and cookery tasks.
- prepare and implement a work plan, making highly effective use of time and resources
- demonstrate skilled use of food preparation techniques and cookery processes to produce attractive, palatable dishes.

APPROACHES TO LEARNING AND TEACHING

Learning and teaching approaches should be candidate-centred, participative and practical. Activities should be selected to allow candidates ample opportunity to develop all the necessary techniques and processes in an appropriate range of contexts.

National Course Specification: course details (cont)

COURSE Hospitality: Practical Cookery (Intermediate 2)

Practical Cookery Skills for the Hospitality Industry (Int 2)

The learning and teaching approach should allow outcomes to be achieved in a candidate centred, participative and practical manner. The practical exercises should build on the skills introduced in previous cookery units. All equipment, techniques and processes to be used should be demonstrated by the teacher/lecturer before the commencement of the exercise. The delivery should be organised so as to allow aspects of theory to be dealt with before or during practical exercises.

Food Preparation for Healthy Eating (Int 2)

Candidates should be given opportunities to work towards outcomes in an integrated way wherever possible.

Outcomes 1 and 2 require an investigative approach with well-structured references and indicators being provided as a starting point for the candidate. An element of experimental cookery would be advantageous as the work for these two outcomes develops. It is important that the candidate realises the cost implications which may result from proposed recipe changes.

Outcome 3 requires a completely practical approach applying the agreed changes identified within outcomes 1 and 2.

The candidate should complete, on an ongoing basis, a log/diary of their findings in all outcomes.

Foods of the World (Int 2)

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. After a brief introduction to foods from a range of countries, 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 and ingredients are 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.

National Course Specification: course details (cont)

COURSE Hospitality: Practical Cookery (Intermediate 2)

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

Where appropriate, arrangements should be made to ensure that there will be no artificial barriers to learning and assessment. The nature of a candidate's special needs should be taken into account when planning learning experiences and selecting assessment instruments. Alternative arrangements can be made as necessary.

SPECIAL NEEDS

This course 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).

National Unit Specification: general information

UNIT	Food Preparation for Healthy Eating (Intermediate 2)
NUMBER	D262 11
COURSE	Hospitality - Practical Cookery (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate will be able to look at established dishes and produce them in a 'healthier' manner.

OUTCOMES

- 1 Identify and amend the recipes for a range of established dishes to provide a healthier end product.
- 2 Identify and evaluate methods of cookery that enhance healthier eating.
- 3 Using the amended recipes, produce a range of dishes to promote healthier eating.

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:	NE
Publication date:	June 2002
Source:	Scottish Qualifications Authority
Version:	04

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National Unit Specification: general information (cont)

UNIT Food Preparation for Healthy Eating (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

Critical Thinking 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 Food Preparation for Healthy Eating (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 and amend the recipes for a range of established dishes to provide a healthier end product.

Performance criteria

- (a) The identified established dishes are of a nature that would allow alterations to provide a healthier option.
- (b) The recipes are amended to provide a healthier end product.
- (c) Work plan is provided for each dish.
- (d) Costing exercise is undertaken for a prescribed dish.

Evidence requirements

Evidence must be provided to show that each performance criterion has been achieved.

Performance criteria (a) and (b) - Candidates must select three different dishes from the following categories and make two amendments to each recipe: soup, quiche/pie, pasta dish with sauce, chicken dish, ethnic dish, salad and dressing, savoury dish using potatoes/vegetables, hot/cold sweet and accompanying sauce, cake/pastry.

PC (c) - For each of the three dishes identified in performance criterion (a), candidates must provide a work plan.

PC (d) – a costing exercise is undertaken for a prescribed dish allowing a comparison between an original and adapted product.

OUTCOME 2

Identify and evaluate methods of cookery that enhance healthier eating.

Performance criteria

- (a) Cookery methods are identified that produce a healthier end product.
- (b) An explanation is provided of why the recommended methods of cookery were selected.

Evidence requirements

Evidence must be provided to show that candidates have selected three different methods of cookery which produce a healthier end product. Methods of cookery should be selected from the following: boiling, stewing, baking, grilling, pot-roasting, poaching, braising, roasting, steaming, stir-frying, microwaving. Two reasons for each selected method must be provided.

National Unit Specification: statement of standards (cont)

UNIT Food Preparation for Healthy Eating (Intermediate 2)

OUTCOME 3

Using the amended recipes, produce a range of dishes to promote healthier eating.

Performance criteria

- (a) The preparation techniques and cooking methods are appropriate and maximise retention of nutrients.
- (b) Dishes are produced within the timescale given.
- (c) Dishes are presented to an appropriate standard.
- (d) Safe and hygienic practices in food production are demonstrated.

Evidence requirements

Evidence must be provided to show that each of the performance criteria has been met. A structured observation checklist should be used to record performance.

Candidates, using the dishes selected within outcome 1, must produce successfully at least three different types of dishes on at least one occasion.

National Unit Specification: support notes

UNIT Food Preparation for Healthy Eating (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

This unit is designed to enable candidates to carry out practical activities which demonstrate how, by applying basic principles of commodity selection and methods of cookery, traditional foods can be produced in a healthier way.

Candidates are also encouraged to develop, at a basic level, planning and organisational skills for practical activities.

Selection of traditional recipes which may be considered suitable for adaptation, taking into account:

- alternative ingredients
- use of organically produced commodities
- cost implication

Selection of dishes from traditional meals which will include breakfast, snacks, mid-day and evening meals.

Selection of cookery processes which may enhance the health value of dishes should be taken into account:

- reduced fat content
- shorter cooking time
- alternative cooking methods
- reduced holding time

Practical preparation of amended recipes and cooking methods used should take into account:

- preparation techniques
- handling procedures
- preparation timescale
- presentation techniques
- selection of cookery containers and utensils
- portion control

National Unit Specification: support notes (cont)

UNIT Food Preparation for Healthy Eating (Intermediate 2)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

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

Outcomes 1 and 2 require an investigative approach with well-structured references and indications being provided as a starting point for the candidate. An element of experimental cookery would be advantageous as the work for these two outcomes develops. It is important that the candidate realises the cost implications which may result from proposed recipe changes. Outcome 3 requires a completely practical approach applying the agreed changes identified within Outcomes 1 and 2.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Candidates should be assessed on an ongoing basis throughout the unit.

Outcome 1

The dishes which candidates suggest for ‘alterations’ should be assessed for their suitability in relation to the dishes’ adaptability, acceptability and time for production. Recipes, work methods and costings should be assessed in terms of accuracy.

Outcome 2

The suggested methods of cookery, and their subsequent justification, should be assessed in terms of suitability and accuracy.

Outcome 3

The candidate should:

- manage relevant materials and equipment in the preparation of ‘healthy’ dishes to an acceptable standard
- use local and regional produce where appropriate
- develop evaluation skills in relation to dishes produced

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 for* (SQA, 2001).

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
Publication date:	June 2002
Source:	Scottish Qualifications Authority
Version:	04

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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).

National Unit Specification: general information

UNIT	Practical Cookery Skills for the Hospitality Industry (Intermediate 2)
NUMBER	D9NM 11
COURSE	Hospitality - Practical Cookery (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate should demonstrate a range of practical cookery skills associated with the hospitality industry..

OUTCOMES

- 1 Prepare a range of food using appropriate techniques and equipment.
- 2 Cook and present a range of food to an appropriate standard.
- 3 Work in a safe and hygienic manner.

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 at Intermediate 1
- other appropriate catering-related units

CREDIT VALUE

1 credit at Intermediate 2.

Administrative Information

Superclass:	NF
Publication date:	February 2003
Source:	Scottish Qualifications Authority
Version:	01

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National Unit Specification: general information (cont)

UNIT Practical Cookery Skills for the Hospitality Industry
(Intermediate 2)

CORE SKILLS

There is no automatic certification of core skills or core skills components in this unit.

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 **Practical Cookery Skills for the Hospitality Industry (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

Prepare a range of food using appropriate techniques and equipment.

Performance criteria.

- (a) Foods are weighed and measured accurately.
- (b) A range of foods is prepared using appropriate techniques.
- (c) The equipment selected is appropriate to the preparation technique.
- (d) All equipment is used correctly and cleaned in a safe and hygienic manner.
- (e) Culinary terms used in food preparation are described accurately.

Evidence requirements

An observational checklist should be used to record attainment.

A folio of evidence should be compiled to include dishes prepared, equipment used and culinary terms.

- (b) & (c) Preparation techniques used:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.
- (e) Culinary terms:
Macedoine, jardinière, julienne, paysanne, brunoise.

OUTCOME 2

Cook and present a range of foods to an appropriate standard.

Performance criteria

- (a) Foods are cooked using a range of cookery processes.
- (b) Presentation techniques are applied to finished dishes.
- (c) Dishes are garnished or decorated appropriately.

Evidence requirements

An observational checklist should be used to record attainment and a folio of work to record the practical work undertaken.

National Unit Specification: statement of standards (cont)

UNIT Practical Cookery Skills for the Hospitality Industry (Intermediate 2)

- (a) Wet and dry cookery processes should be used.
Candidates should compile a folio of evidence showing the range of cookery processes used:
- wet processes – 2 from boiling, poaching, stewing, steaming
 - dry processes – 2 from grilling, shallow frying, baking
 - suitable food associated with each process used as above.
- (b) and (c) Garnishes and decorations should:
- be the correct size related to the food being garnished/decorated
 - enhance the appearance of the dish
 - be used to indicate portions.

OUTCOME 3

Work in a safe and hygienic manner.

Performance criteria

- (a) Correct safety procedures are maintained.
(b) Correct hygiene procedures are maintained.
(c) Foods are stored correctly during production.

Evidence requirements

An observational checklist should be used to record attainment.

- (a) Working safely – safe use and cleaning of knives, ensuring chopping boards are anchored firmly, safe use of hot pots and pans, safe use of electrical equipment.
(b) Working hygienically – adopting a ‘clean as you go’ approach, ensuring all waste is disposed of properly, ensuring that raw and cooked foods are prepared separately.
(c) Correct storage of foods – hot and cold storage is used as necessary.

National Unit Specification: support notes

UNIT Practical Cookery Skills for the Hospitality Industry (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 use of equipment and the preparation methods should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe and hygienic manner.

The correct use of knives will require frequent demonstration and reinforcement until their use is consistently safe and proficient.

Candidates should weigh and measure using scales, measuring jugs and measuring spoons.

Candidates should use a range of food preparation equipment linked to the preparation techniques identified below. As this is a progression from Food Preparation Techniques: An Introduction, there is an expectation that candidates will be competent in the range of techniques and processes for that unit.

Candidates should have an appreciation of the following terms:
Macedoine, jardinière, julienne, paysanne, brunoise.

Candidates should use appropriate equipment to carry out the following preparation techniques:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.

The range of dishes that the candidate is engaged in should enable them to use the preparation methods and equipment identified above.

A range of cookery processes should be undertaken by the candidates as detailed below:

Cookery processes

wet processes: boiling, poaching, stewing, steaming

dry processes: grilling, shallow frying, baking.

Finished dishes should be garnished or decorated appropriately.

National Unit Specification: support notes (cont)

UNIT Practical Cookery Skills for the Hospitality Industry (Intermediate 2)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching approach should allow outcomes to be achieved in a candidate-centred, participative and practical manner. The practical exercises should build on the skills introduced in previous cookery units. All equipment, techniques and processes to be used should be demonstrated by the teacher/lecturer before the commencement of the exercise.

The delivery should be organised so as to allow aspects of theory to be dealt with before or during practical exercise.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Much of the evidence for this unit will be recorded on an observational checklist with candidates keeping a record of folio work for outcomes 1 and 2, showing:

- Preparation techniques used:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.
- Equipment used appropriate to the technique
- Culinary terms:
Macedoine, jardinière, julienne, paysanne, brunoise
- Cookery processes used:
2 wet processes and 2 dry processes
- Suitable foods for each cookery process
- Presentation techniques:
Garnishes eg. chopped parsley, parsley en branch, tomato concasse, lemon wedges/slices
Decorations eg. rosettes of cream, fruit sauces, icing sugar/cocoa powder, chocolate shapes.

The evidence for outcome 3 will be recorded on an observational checklist with candidates assessed on:

- Working safely – safe use and cleaning of knives, ensuring chopping boards are anchored firmly, safe use of hot pots and pans, safe use of electrical equipment
- Working hygienically – adopting a ‘clean as you go’ approach, ensuring all waste is disposed of properly, ensuring that raw and cooked foods are prepared separately
- Correct storage of foods – hot and cold storage is used as necessary.

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).