

National Unit Specification: general information

UNIT	Food Preparation Techniques: An Introduction (Intermediate 1)
NUMBER	D263 10
COURSE	Hospitality: Practical Cookery (Intermediate 1)

SUMMARY

Candidates should develop knowledge and skills in basic food preparation techniques, identifying equipment and preparation terms.

OUTCOMES

- 1 Weigh and measure foodstuffs accurately.
- 2 Use a range of simple food preparation techniques.
- 3 Identify basic food preparation equipment and cookery terms.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following:

- Standard Grade Home Economics at Foundation level
- access 3 units in Home Economics
- access 3 units or Standard Grade at Foundation level in a relevant subject.

The unit is also suitable for 'new starts' and adult returners with appropriate prior experience.

Administrative Information

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

© Scottish Qualifications Authority 2002

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

Additional copies of this unit specification can be purchased from the Scottish Qualifications Authority. The cost for each unit specification is £2.50 (minimum order £5).

National Unit Specification: general information (cont)

UNIT Food Preparation Techniques: An Introduction (Intermediate 1)

CREDIT VALUE

1 credit at Intermediate 1.

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 Food Preparation Techniques: An Introduction (Intermediate 1)

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

OUTCOME 1

Weigh and measure foodstuffs accurately.

Performance criteria

- (a) Scales are used accurately to weigh foodstuffs.
- (b) Measuring jugs are used accurately to measure liquids.
- (c) Measuring spoons are used accurately to measure foodstuffs and liquids.

Evidence requirements

Recorded evidence that the candidate uses accurately all three items of weighing/measuring equipment on one occasion.

OUTCOME 2

Use a range of simple food preparation techniques.

Performance criteria

- (a) The equipment selected is appropriate to the preparation technique.
- (b) The preparation technique is carried out correctly without undue waste.
- (c) Safe and hygienic standards are maintained throughout.

Note on range for the outcome

Preparation techniques: peel; cut; slice; grate; roll out; shape; pipe; mix; whisk; cream.

Evidence requirements

Evidence is required for all preparation techniques on one occasion.

The proposed instrument of assessment for Outcomes 1 and 2 is a practical exercise. Attainment should be recorded by the use of an observational checklist.

National Unit Specification: statement of standards (cont)

UNIT Food Preparation Techniques: An Introduction (Intermediate 1)

OUTCOME 3

Identify basic food preparation equipment and cookery terms.

Performance criteria

- (a) Items of basic equipment are identified correctly.
- (b) The use of each item of equipment is identified correctly.
- (c) Basic cookery terms are identified correctly.

Note on range for the outcome

Equipment: flour dredger; rolling pin; sieve; cooling tray; electric food processor; hand-held electric whisk; pastry cutter; star tube; fish slice; cook's knife; plain tube; vegetable peeler; vegetable knife; grater; table spoon; palette knife; piping bag; pastry brush; rotary whisk.

Cookery terms: bake blind, beat, knead, cream, fold, blend, line, coat, whisk.

Evidence requirements

The proposed instrument of assessment is a matching exercise.

Recorded evidence that the candidate:

- (a) Can match the names of 17 items of equipment correctly to pictorial examples.
- (b) Can match a description of 17 items of equipment correctly to pictorial examples.
- (c) Can match the range of 7 cookery terms correctly with a list of definitions of their use.

National Unit Specification: support notes

UNIT Food Preparation Techniques: An Introduction (Intermediate 1)

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.

This unit has been devised so that it may be delivered along with Food Preparation Techniques: An Introduction (Access 3).

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

The content on which this unit is based is listed in the course details for Hospitality: Practical Cookery (Intermediate 1).

The content will allow candidates to develop basic techniques utilising a range of preparation equipment. Candidates should be encouraged to end cook products that have been prepared under the supervision of teachers or lecturers.

Outcomes 1 and 2

The practical activities of this unit should be relatively simple dishes or recipes such as: the preparation of vegetables for soup; scones; basic sponge; duchesse potatoes; meringues; apple pie; quiche; croquette potatoes; hamburgers. Healthier options for ingredients should be chosen where appropriate.

Hygiene and safety must feature as key practices to be developed in the use of all preparation equipment and throughout preparation techniques. Demonstrations will be required in the use of all equipment and in following each preparation technique. The development of correct working practices must be emphasised. Knife drill will have to be demonstrated and reinforced throughout. Candidates should be given clear specifications for each task to ensure that they are fully aware of what is expected of them.

Outcome 3

All items of equipment used in practical work should be identified correctly and named, and their uses explained. Candidates should be encouraged to identify correctly and use appropriate equipment for each task.

Common basic cookery terms associated with the practical exercise should be explained and practised by candidates.

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. Theoretical aspects such as identification of equipment and its uses should be an integral part of each practical exercise. The choice of activities must allow all of the equipment to be used and the range of preparation techniques to be covered. (See also Approaches to learning and teaching in the course details.)

National Unit Specification: support notes (cont)

UNIT Food Preparation Techniques: An Introduction (Intermediate 1)

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Further guidance and exemplification on appropriate evidence will be provided in due course.

The delivery and assessment of this unit is open to alternative methods to support the inclusion of all candidates. Examples include:

- extension to the notional design length
- use of technology to record information/instructions and to support assessment situations
- appropriate level of teacher/lecturer or auxiliary support in practical activities
- use of specialist equipment

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	Cookery Processes: An Introduction (Intermediate 1)
NUMBER	D264 10
COURSE	Hospitality: Practical Cookery (Intermediate 1)

SUMMARY

Candidates should demonstrate underpinning knowledge associated with a range of cookery processes and carry out the cookery processes in a safe and hygienic manner.

OUTCOMES

- 1 Identify foods suitable for a range of cookery processes.
- 2 Carry out the cookery process to given specifications.
- 3 Control the cookery process to minimise wastage.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following:

- Standard Grade Home Economics at Foundation level
- access 3 units in Home Economics
- access 3 units or Standard Grade at Foundation level in a relevant subject

The unit is also suitable for ‘new starts’ and adult returners with appropriate prior experience.

Administrative Information

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

© Scottish Qualifications Authority 2002

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

Additional copies of this unit specification can be purchased from the Scottish Qualifications Authority. The cost for each unit specification is £2.50 (minimum order £5).