



Cookery Skills, Techniques and Processes (National 4)

SCQF: level 4 (6 SCQF credit points)

Unit code: H20H 74

Unit outline

The general aim of this Unit is to develop learners' cookery skills, food preparation techniques and their ability to follow cookery processes, in the context of producing dishes with minimal guidance. Learners will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times.

Learners who complete this Unit will be able to:

- 1 Use cookery skills, with minimal guidance, to prepare ingredients
- 2 Follow cookery processes, with minimal guidance, to produce dishes

This Unit is a mandatory Unit of the National 4 Hospitality: Practical Cookery Course and is also available as a free-standing Unit. The Unit Specification should be read in conjunction with the *Unit Support Notes*, which provide advice and guidance on delivery, assessment approaches and development of skills for learning, skills for life and skills for work. Exemplification of the standards in this Unit is given in *Unit Assessment Support*.

The *Added Value Unit Specification* for the National 4 Hospitality: Practical Cookery Course gives further mandatory information on Course coverage for learners taking this Unit as part of the National 4 Hospitality: Practical Cookery Course.

Recommended entry

Entry to this Unit is at the discretion of the centre. However, learners would normally be expected to have attained the skills, knowledge and understanding required by one or more of the following or equivalent qualifications and/or experience:

- ◆ National 3 Hospitality: Practical Cookery Course or relevant component Units
- ◆ National 3 Health and Food Technology Course or relevant component Units

In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this Unit.

Equality and inclusion

This Unit Specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. For further information, please refer to the *Unit Support Notes*.

Standards

Outcomes and assessment standards

Outcome 1

The learner will:

- 1 Use cookery skills, with minimal guidance, to prepare ingredients by:**
 - 1.1 Selecting and using equipment to weigh and measure ingredients accurately
 - 1.2 Applying a range of food preparation techniques using appropriate equipment
 - 1.3 Working safely and hygienically

Outcome 2

The learner will:

- 2 Follow cookery processes, with minimal guidance, to produce dishes by:**
 - 2.1 Cooking prepared ingredients according to recipes
 - 2.2 Controlling the stages of the cookery processes and testing food for readiness
 - 2.3 Presenting and garnishing or decorating the dishes
 - 2.4 Working safely and hygienically

Evidence Requirements for the Unit

Assessors should use their professional judgement, subject knowledge and experience, and understanding of their learners, to determine the most appropriate ways to generate evidence and the conditions and contexts in which they are used.

Evidence for this Unit will be practical and observational. Evidence for Outcome 1 and Outcome 2 may be either presented separately or gathered through one activity assessed holistically. If the latter approach is used, it must be clear how the evidence covers each Outcome.

The food preparation techniques and cookery processes should be selected from those listed in the 'Further mandatory information on Course coverage for the National 4 Hospitality: Practical Cookery Course' section of the *Added Value Unit Specification*.

The recipes selected will determine the range of cookery skills, techniques and processes that will be applied and assessed in this Unit. Recipes of an appropriate standard should be followed.

Assessors should track evidence for each Outcome to ensure that the requirements of each Assessment Standard have been met.

Exemplification of assessment is provided in *Unit Assessment Support*. Advice and guidance on possible approaches to assessment is provided in the *Unit Support Notes*.

Development of skills for learning, skills for life and skills for work

It is expected that learners will develop broad, generic skills through this Unit. The skills that learners will be expected to improve on and develop through the Unit are based on SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work* and drawn from the main skills areas listed below. These must be built into the Unit where there are appropriate opportunities.

2 Numeracy

- 2.1 Number processes
- 2.2 Money, time and measurement

4 Employability, enterprise and citizenship

- 4.1 Employability

5 Thinking skills

- 5.1 Remembering
- 5.2 Understanding
- 5.3 Applying

Amplification of these is given in SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work*. The level of these skills should be at the same SCQF level as the Unit and be consistent with the SCQF level descriptor. Further information on building in skills for learning, skills for life and skills for work is given in the *Unit Support Notes*.

Administrative information

Published: April 2012 (version 1.0)

Superclass: NF

History of changes to National Unit Specification

Version	Description of change	Authorised by	Date

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