



Arrangements for:

**National Progression Award in
Professional Cookery
at SCQF level 3**

Group Award Code: GF95 43

and

**National Progression Award in
Professional Cookery
at SCQF level 4**

Group Award Code: GF96 44

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1 Introduction

This is the Arrangements Document for the National Progression Awards (NPA) in Professional Cookery at SCQF levels 3 and 4, which were validated in June 2012. This document includes: background information on the development of the Group Awards, their aims, guidance on access, details of the Group Award structures, and guidance on delivery.

The Group Awards were developed under the Design Principles for National Progression Awards¹ published by SQA.

The NPA in Professional Cookery at SCQF level 3 is aimed at those currently attending school or adult returners, who have no formal qualification in catering and/or hospitality. It is particularly relevant to those candidates who have assisted supported learning (ASL) needs and who may not have access to mainstream qualifications or who cannot access vocational education outside of established school-college partnerships.

The National Progression Award in Professional Cookery at SCQF level 4 is designed to equip candidates with the skills and knowledge required to progress onto full time college programmes such as the National Certificate (NC) in Professional Cookery at SCCF level 5 (GD24 45), or to seek employment in the hospitality and catering industry, eg as trainee commis chef/apprentice. The NPA is aimed at candidates who may be interested in pursuing a career in the catering industry but who do not necessarily have prior experience of cookery and may lack the experience to make an informed judgement on which course or career path to follow.

These Group Awards are designed to complement candidates' academic studies at school: simultaneously providing them with valuable insight into the hospitality and catering industry. On completion of the NPAs, candidates will be able to make informed decisions on suitable progression routes which match their abilities, aspirations and goals (see Appendix 1). Alternatively, adult candidates who have no formal qualifications and/or have been out of the labour market for a period of time, may benefit from undertaking either NPA.

2 Rationale for the development of the Group Awards

A need was established to replace the now withdrawn Scottish Progression Award (SPA) in Hospitality which had been delivered for a significant number of years via college/school partnerships, and other modes.

Employers, secondary schools, stakeholders and Sector Skills Councils were consulted during the design and development stage, in order to ensure the Group Awards and Units met the required the needs, wants and employability skills of potential candidates.

As a result of market research and consultation, both NPAs have been designed to offer the development of a solid foundation for progression to further study and provide skills and knowledge appropriate to the catering and hospitality industry.

¹ Design principles for National Progression Awards

Increasingly secondary schools are required by Curriculum for Excellence (CfE) to provide a more diverse range of courses for youngsters to study at S4, S5 and S6 and both NPAs fully embrace the four capacities of CfE.

The NPAs also meet the need for more robust ASL provision within the college sector, and provide candidates with recognised qualifications on successful completion of the vocational programmes.

3 Aims of the Group Awards

The NPAs aim to provide candidates with a range of practical cookery and bakery skills and equip them with an understanding and knowledge of the many techniques and process used to produce a variety dishes. Candidates will also be provided with opportunities to organise their work and demonstrate safe working practices and levels of personal hygiene appropriate to the hospitality and catering industry.

3.1 Principal aims of the Group Awards

Principal aims of the Group Awards are to enable candidates to:

- ◆ identify a range of commodities, catering equipment and cookery process accurately when working in a professional kitchen.
- ◆ plan, prepare, cook and present a range of sweet and savoury dishes to an acceptable standard using recipe specifications and/or oral instructions.
- ◆ use specialist equipment appropriately exhibiting due care and attention for personal safety and safety of others.
- ◆ display high standards of food hygiene and personal hygiene within a practical environment.
- ◆ demonstrate an understanding of the theory of catering through practical application.
- ◆ transfer skills, knowledge and understanding to the workplace, or further education within catering and hospitality.

3.2 General aims of the Group Awards

General aims of the Group Awards are to:

- ◆ at SCQF level 3, provide candidates with additional support needs with the basic skills and confidence required to articulate onto the NPA at SCQF level 4 before they conclude their S6 studies.
- ◆ at SCQF level 4, provide candidates with an insight into vocational education whilst still in secondary education.
- ◆ provide candidates with opportunities to develop Core Skills (particularly Working with Others, Problem Solving and Communication).
- ◆ provide life skills such as the knowledge and ability to cook nutritious, filling and healthy meals in adulthood.
- ◆ provide Further Education colleges with catering/hospitality candidates, who possess enthusiasm and interest in the industry as a future employee.

3.3 Target groups

The NPAs in Professional Cookery are aimed at school pupils in S3–S6, or adult returners wishing to follow a different career path.

3.4 Employment opportunities

The NPAs provide opportunities for multiple exit routes with options for specialising in either cookery or bakery depending on candidates' interests and available employment opportunities.

The NPA at SCQF level 3 is unlikely to provide direct entry into employment, but will enhance candidates' long-term employment prospects through access to further education programmes.

The NPA at SCQF level 4 enables candidates to progress to employment or further study. Candidates opting to leave education could enter the catering industry as a commis chef, trainee chef or apprentice at entry level in the one of the many sectors of the industry, eg hotels, restaurants, armed forces, public houses, fast food restaurants, airline catering, welfare catering, contract catering or outside/events catering.

4 Access to the Group Awards

While entry to the awards is at the discretion of the centre, it would be advantageous if candidates have an interest in and understanding of catering and hospitality. The following recommendations are given for guidance only.

Recommended Core Skills entry profile

NPA at SCQF level 3

◆ Communication	SCQF level 1
◆ Numeracy	SCQF level 1
◆ Information and Communication Technology	SCQF level 1
◆ Problem Solving	SCQF level 1
◆ Working with Others	SCQF level 1

NPA at SCQF level 4

◆ Communication	SCQF level 3
◆ Numeracy	SCQF level 3
◆ Information and Communication Technology	SCQF level 3
◆ Problem Solving	SCQF level 3
◆ Working with Others	SCQF level 3

Alternative Arrangements

Centres may operate alternative access arrangements in cases where candidates have required competences in a given area. These arrangements are as follows:

- ◆ Assessment on demand
- ◆ Credit transfer

- ◆ Accreditation of prior learning

5 Group Award structures

Both NPAs consist of mandatory and optional sections. 4 SQA credits (24 SCQF points) are required to achieve each NPA.

5.1 NPA in Professional Cookery at SCQF level 3

Mandatory Section: 3 credits required

Unit title	Code	SCQF level	SQA credit value	SCQF credit points
Food Preparation Techniques: An Introduction	D263 09	3	1	6
Cookery Processes: An Introduction	D264 09	3	1	6
Food Hygiene for the Hospitality Industry	F792 09	3	0.5	3
Hospitality: Organisation of Practical Skills	D9NL 09	3	0.5	3

Options Section: 1 credit required

Unit title	Code	SCQF level	SQA credit value	SCQF credit points
Understanding Using Ingredients	*H20L 73	3	1	6
Health and Food Technology: Food Product Development	*H1YX 73	3	1	6

5.2 NPA in Professional Cookery at SCQF level 4

Mandatory Section: 2.5 credits required

Unit title	Code	SCQF level	SQA credit value	SCQF credit points
Food Preparation Techniques: An Introduction	D263 10	4	1	6
Food Hygiene for the Hospitality Industry	F792 10	4	0.5	3
Cookery Processes: An Introduction or Introduction to Cookery Processes	D264 10 EF0H 10	4	1	6

Options Section: 1.5 credits required

Unit title	Code	SCQF level	SQA credit value	SCQF credit points
Hospitality: Organisation of Practical Skills	D9NL 10	4	0.5	3
Food Preparation for Healthy Eating	D262 10	4	0.5	3
Basic Cookery Skills and Techniques	H1WS 09	3	1	6
Healthy Cookery	F4SS 10	3	1	6
Craft Baking: An Introduction	F4ST 10	4	1	6
Cake Decoration: An Introduction	F992 10	4	1	6
Local Hospitality Provision	F7DL 11	5	0.5	3

5.2 National Occupational Standards

The content of the NPAs is broadly aligned to the National Occupational Standards (NOS) for food preparation and cookery, and those for bakery, as given in the table below.

Code	Standard
PPL2PR2	Cooking and finishing basic meat dishes: including steaks, cutlets, curries and minced dishes – lasagne and/or shepherd's pie.
PPL1FPC2	Prepare and cook meat and poultry for simple dishes: including minute steaks, burgers, chops, sausages, bacon and chicken nuggets.
PPL2FP3	Preparing meat (other than poultry) for basic dishes using the following preparation methods: cutting (portioning, slicing and dicing), seasoning, marinating and trimming.
PPL1FP2	Prepare and finish simple salad and fruit dishes: including fruit salad, mixed salad and grapefruit cocktail.
PPL1FC1	Cooking and finishing vegetables for simple dishes: including, chips (fresh and frozen), boiled vegetables, fried onions and mashed potatoes.
PPL2PR24	Modify the content of dishes to ensure it enables consumers to gain maximum nutritional value from it. Modifications may include consistency, fat content and/or the calorific content.
PPL2PR17	Produce healthier dishes by preparing, cooking and finishing dishes which use healthier ingredients and healthier preparation, cooking and finishing techniques.
PPL2PR9	Prepare, cook and finish basic pasta dishes: including, meat and vegetable based Lasagne, Macaroni Cheese, Spaghetti Bolognese, Tagliatelle-based dishes and/or stuffed pasta dishes (Cannelloni, Ravioli and/or Tortellini).
PPL1FPC4/10	Prepare, cook and finish simple rice dishes: including boiled and steamed rice. Various types of rice should be prepared, cooked and finished: including, long, short and round.
PPL2PR12	Prepare, cook and finish basic pastry products: including, éclairs, apple tarts, savoury quiche, apple turnovers/pie and/or pie toppings.
PPL2FPC10	Prepare, cook and finish basic pastry products, as outlined above using appropriate preparation and cooking methods: including, weighing, measuring, sifting, rubbing-in, creaming, resting, piping, rolling, laminating/folding, cutting, shaping, trimming, lining, baking,

	steaming and combined cooking methods.
Code	Standard
PPL2PR17	Preparing, cooking and finishing dishes which use healthier ingredients and healthier preparation, cooking and finishing techniques.
IMPPD102Kv1	Understand market research for food product development in order to identify potential gaps and opportunities in the market for new or modified food and drink products. Demonstrate an understanding of consumer preferences, existing product characteristics and market penetration. Evaluate new products.
IMPCB214Kv1	Understand how to mix basic cake batters in non-automated environment: including, cake, sponge, Viennese, macaroon, choux, meringue.

More detailed information can be located on any of the following websites:

- 1 www.nos.ukces.org.uk
- 2 www.sscalliance.org
- 3 www.people1st.co.uk

5.3 Core Skills

The following tables provide a summary of the Core Skills identified at entry and exit stages for each Group Award. Opportunities to develop Core Signposted Core Skills are noted in the table in Appendix 3. Further details are given in individual Unit specifications.

NPA in Professional Cookery at SCQF level 3		
Core Skill	Recommended entry level	Expected exit level
Communication	Access 1 (SCQF Level 1)	Access 3 (SCQF level 3)
Numeracy	Access 1 (SCQF Level 1)	Access 3 (SCQF level 3)
Information and Communication Technology	Access 1 (SCQF Level 1)	Access 3 (SCQF level 3)
Problem Solving	Access 1 (SCQF Level 1)	Access 3 (SCQF level 3)
Working with Others	Access 1 (SCQF Level 1)	Access 3 (SCQF level 3)

NPA in Professional Cookery at SCQF level 4		
Core Skill	Recommended entry level	Expected exit level
Communication	Access 3 (SCQF level 3)	Intermediate 1 (SCQF level 4)
Numeracy	Access 3 (SCQF level 3)	Intermediate 1 (SCQF level 4)
Information and Communication Technology	Access 3 (SCQF level 3)	Intermediate 1 (SCQF level 4)
Problem Solving	Access 3 (SCQF level 3)	Intermediate 1 (SCQF level 4)
Working with Others	Access 3 (SCQF level 3)	Intermediate 1

5.5 Articulation

On completion of the NPA at SCQF level 3, candidates may potentially articulate to the NPA at SCQF level 4.

On completion of the NPA at SCQF level 4, candidates may potentially articulate to other courses recognised by professional bodies such as the Federation of Chefs. Please see Appendix 1 for more detail.

6 Approaches to delivery and assessment

Both Group Awards develop practical cookery skills and underpinning knowledge which will prepare successful candidates for entry into the catering, hospitality, bakery industries or for Further Education.

The skills that candidates develop to effectively organise themselves, their equipment and their resources are also beneficial. The nature of the subject means that even if candidates subsequently opt not to pursue a career in catering, they have acquired the skills necessary to produce healthy, nutritious meals using fresh ingredients.

The Group Awards consist of a mixture of practical Units, supported by underpinning knowledge conveyed through practical application in part and through written assessment, time plans and evaluations. Underpinning knowledge and related practical work have been combined in Units to ensure that delivery is practically oriented. Candidates will be able to develop key practical skills in the training kitchens, and recognise the theory, knowledge and understanding of processes and techniques to which these skills relate. All practical work will be carried out using appropriate commercial and/or industrial tools and equipment which is fit for purpose.

Practical work provides some opportunities for candidates to work in groups. This will generate opportunities to gather evidence for the Core Skills of Working with Others and Problem Solving. Group work may help develop other soft skills.

The emphasis on practical work in the delivery of both NPAs enables candidates to become aware of the vital importance of safe hygienic working practices including health and safety, cleaning and disinfection, and personal hygiene. In their practical work, candidates will be expected to display good practice and this will lay the secure foundation which they will need to become successful employees in their chosen industry.

It is likely that a range of delivery methods including demonstrations, planning, simulations and role-playing will be used in both Group Awards. The range of different methods will offer variety to candidates and should encourage them to see the relevance of the material they are studying and help keep them interested and engaged. Furthermore, utilising a range of delivery methods can help ensure the NPAs meet the needs of a diverse range of candidates, with different abilities.

7 General information for centres

Open learning

Although the content of both Group Awards are not specifically designed as online or open learning programmes there is scope for a blended learning approach embracing traditional methods with e-learning and e-assessment. However, in the case of practical activities, e-assessment is not appropriate. In these cases, other forms of evidence could be encouraged such as video recording.

Where alternative methods are used, staff in centres must consider how they will ensure the authentication of candidate evidence.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website: www.sqa.org.uk/assessmentarrangements.

Internal and external verification

All instruments of assessment used within these Group Awards should be internally verified, using the appropriate policy within the centre and the guidelines set by SQA.

External verification will be carried out by SQA to ensure that internal assessment is within the national guidelines for these qualifications.

Further information on internal and external verification can be found in *SQA's Guide to Assessment* (www.sqa.org.uk).

8 General information for candidates

The NPAs in Professional Cookery at SCQF levels 3 and 4 have been designed to enable you to acquire and develop knowledge, understanding and skills for working in the catering, hospitality or bakery industries. These Group Awards will enable you to focus upon acquiring the skills, knowledge and understanding of a diverse range of processes and techniques, which are essential to your success if you hope to progress to a college course when you leave school. In addition to subject specific skills relating to catering, you will also learn and develop employability skills including good attendance and time-keeping habits.

Depending upon your individual circumstances including prior learning and experience, you may undertake the NPA at SCQF level 3 or SCQF level 4. In either case, this will give you a platform which will enable you to progress through further education or pursue entry level employment opportunities.

For the NPA in Professional Cookery at SCQF level 3, you will complete 3 mandatory SQA credits (worth 18 SCQF credit points) and 1 optional credit (worth 6 SCQF credit points) which will depend on what is offered by your centre.

For the NPA in Professional Cookery at SCQF level 4, you will complete 2.5 mandatory SQA credits (worth 15 SCQF credit points) and 1.5 optional credits (worth 9 SCQF credit points) which will depend on what is offered by your centre.

The mandatory Units are designed in order to ensure that you focus on the following areas:

- ◆ Experience of developing a range of food preparation techniques and processes, which can be employed in the planning, development and production of healthy products.
- ◆ The various options open to you to make informed career choices for your future.
- ◆ Preparation for entry to further qualifications such as National Certificates in Practical or Professional Cookery, Skills for Work or a National Certificate in Bakery.
- ◆ Employability skills.

The mandatory Units can equip you with the skills and topics listed below:

- ◆ Skills and knowledge for working in the catering, hospitality or bakery industries
- ◆ Measuring and mixing
- ◆ Preparing and producing fruit, vegetables, pasta, meat, fish and pasta/dough products
- ◆ Using resources and produce which are sustainable in the long term
- ◆ Food hygiene procedures
- ◆ Organisational skills
- ◆ Employability skills
- ◆ Positive attitudes to workplace and learning
- ◆ The importance of time-keeping and attendance
- ◆ The importance of good verbal communication
- ◆ The importance of good listening skills
- ◆ Working co-operatively with others as a member of a team
- ◆ Self-respect and showing respect and consideration for others
- ◆ Adaptability and flexibility
- ◆ Application of appropriate legislation especially health and safety and food hygiene procedures
- ◆ Planning products/dishes
- ◆ Confidence to seek feedback
- ◆ Confidence to give feedback
- ◆ Self-review and evaluation
- ◆ Preparing food products for retail sale

As many of the Units are practical, assessment will be by assessor observation. There is also a requirement to compile a logbook outlining the processes and techniques used over the course. The logbook will also act as record of personal and food hygiene. There will be opportunities for you to work with industrial equipment.

There are no formal entry qualifications required, but some experience of Home Economics or Hospitality work gained during S1 and S2 would be beneficial. An interest and enthusiasm for the subject would also be highly beneficial.

Progression pathways

Progression to other courses, that are recognised by professional bodies such as the Federation of Chefs, can be found in Appendix 1.

9 Glossary of terms

SCQF: This stands for the Scottish Credit and Qualification Framework, which is a new way of speaking about qualifications and how they inter-relate. We use SCQF terminology throughout this guide to refer to credits and levels. For further information on the SCQF visit the SCQF website at www.scqf.org.uk

SCQF credit points: One SCQF credit point equates to 10 hours of learning. NQ Units at SCQF levels 2–6 are worth 6 SCQF credit points, NQ Units at level 7 are worth 8 SCQF points.

SCQF levels: The SCQF covers 12 levels of learning. National Qualification Group Awards are available at SCQF levels 2-6 and will normally be made up of National Units which are available from SCQF levels 2–7.

Dedicated Unit to cover Core Skills: This is a non-subject Unit that is written to cover one or more particular Core Skills.

Embedded Core Skills: This is where the development of a Core Skill is incorporated into the Unit and where the Unit assessment also covers the requirements of Core Skill assessment at a particular level.

Signposted Core Skills: This refers to the opportunities to develop a particular Core Skill at a specified level that lie outwith automatic certification.

Qualification Design Team: The QDT works in conjunction with a Qualification Manager/Development Manager to steer the development of the National Certificate/National Progression Award from its inception/revision through to validation. The group is made up of key stakeholders representing the interests of centres, employers, universities and other relevant organisations.

Consortium-devised National Certificates/National Progression Awards are those developments or revisions undertaken by a group of centres in partnership with SQA.

10 Appendices

Appendix 1: Progression/Articulation Routes

Appendix 2: NOS Maps

Appendix 3: Core Skills Maps

Appendix 1: Progression/Articulation Routes

The tables below show SQA qualifications in Hospitality and Catering which are possible progression routes from the NPAs.

NPA in Professional Cookery at SCQF level 3

SCQF level	SQA National Courses and Group Awards	Scottish Vocational Qualifications (SVQ)
4	Intermediate 1 <ul style="list-style-type: none"> ◆ Hospitality Practical Cookery ◆ Hospitality Skills for Work ◆ National Certificate in Hospitality ◆ NPA Bakery ◆ NPA Professional Cookery 	SVQ level 1 <ul style="list-style-type: none"> ◆ Food Preparation and Cooking ◆ Food and Drink Service ◆ Front Office ◆ Housekeeping ◆ Quick Service ◆ Multi-skilled ◆ Cleaning and Support Services

NPA in Professional Cookery at SCQF level 4

SCQF level	SQA National Courses and Group Awards	Scottish Vocational Qualifications (SVQ)
5	Intermediate 2 <ul style="list-style-type: none"> ◆ Creative Cake Production ◆ Hospitality Practical Cookery ◆ Hospitality Skills for Work ◆ Hospitality General Operations ◆ NC Hospitality ◆ Hospitality Professional Cookery ◆ NC Professional Cookery ◆ NC Bakery 	SVQ level 2 <ul style="list-style-type: none"> ◆ Professional Cookery ◆ Professional Cookery: Preparation and Cooking ◆ Food and Drink Service ◆ Food and Drink Service: Food Service only ◆ Food and Drink Service: Drink Service only ◆ Front Office ◆ Housekeeping ◆ Multi-skilled Hospitality Services ◆ Cleaning and Support Services (Food Premises) ◆ Food Processing and Cooking ◆ Customer Service
4	Intermediate 1 <ul style="list-style-type: none"> ◆ Hospitality Practical Cookery ◆ Hospitality Skills for Work ◆ NC Hospitality ◆ NPA Bakery 	SVQ level 1 <ul style="list-style-type: none"> ◆ Food Prep and Cooking ◆ Food and Drink Service ◆ Front Office ◆ Housekeeping ◆ Quick Service ◆ Multi-skilled ◆ Cleaning and Support Services

Appendix 2: Maps of Units to National Occupational Standards

NPA in Professional Cookery at SCQF level 3

Mandatory Units

Unit title	Code	SCQF credit points	NOS
Food Preparation Techniques: Introduction	D263 09	6	PPL2PR2: P1–P2 and P8 PPL2PR2: K1–K3 PPL1FPC2: P1–P3 PPL1FPC2: K2, K5 PPL2FP3: P1–P4 PPL2FP3: K1–K3 7 K6–K8 PPL1FC1: P1–P2 and P6 PPL1FC1: K1–K3, K5 and K8 PPL1FPC4/10: P1–P3 and K1–K3
Cookery Processes: An Introduction	D264 09	6	PPL2PR2: P1–P6 and P8 PPL2PR2: K1–K5, K7 and K9–K13 PPL1FPC2: P4, P6 and P7 PPL1FPC2: K7, K8, K10 PPL1FC1: P3–P4 PPL2PR9: P1–P5 PPL2PR9: K1–8 and K12
Food Hygiene for the Hospitality Industry	F792 09	3	PPL1FP2: K7 PPL2PR24: K9
Hospitality: Organisation of Practical Skills	D9NL 09	3	See Units D263 09 and D 264 09

Optional Units

Unit title	Code	SCQF credit points	NOS
Basic Cookery Skills and Techniques	H1WS 09	6	PPL2PR2: P1–P6 and P8 PPL2PR2: K1–K5, K7 and K9–K13
Healthy Cooking	F399 09	6	PPL2PR2:K13 PPL1FP2: P1–P5 and K1–K8 PPL2PR24: P1–P11 and K1–K3, K19 and K21 PPL2PR17: P1–P5 and K1, K4, K5 and K10 PPLPR12: K10 PPL2FPC10: K9 PPL2PR17: P1–P4 and K1–K5, K7–K10
Food Product Development	D9NV 09	6	IMPPD102Kv1 IMPPD101S: K3–K4, K8 and K11 IMPPD101Sv1: P1, P5

NPA in Professional Cookery at SCQF level 4

Mandatory Units

Unit title	Code	SCQF credit points	NOS
Food Preparation Techniques: An introduction	D263 10	6	PPL2PR2: P1–P2 and P8 PPL2PR2: K1–K3 PPL1FPC2: P1–P3 PPL1FPC2: K2, K5 PPL2FP3: P1–P4 PPL2FP3: K1–K3 7 K6–K8 PPL1FC1: P1–P2 and P6 PPL1FC1: K1–K3, K5 and K8 PPL1FPC4/10: P1–P3 and K1–K3
Cookery Processes: An Introduction/ Introduction to Cookery Processes	D264 10 EF0H 10	6	PPL2PR2: P1–P6 and P8 PPL2PR2: K1–K5, K7 and K9–K13 PPL1FPC2: P4, P6 and P7 PPL1FPC2: K7, K8, K10 PPL1FC1: P3 – P4 PPL2PR9: P1–P5 PPL2PR9: K1–8 and K12
Food Hygiene for the Hospitality Industry	F792 10	3	PPL1FP2: K7 PPL2PR24: K9

Optional Units

Unit title	Code	SCQF credit points	NOS
Hospitality: Organisation of Practical Skills	D9NL 10	3	See Units D263 10 and D264 10.
Food Preparation for Healthy Eating	D262 10	3	PPL2PR2: P1–P2 and P8 PPL2PR2: K1–K3 PPL1FPC2: P1–P3 PPL1FPC2: K2, K5 PPL2FP3: P1–P4 PPL2FP3: K1–K3 7 K6–K8 PPL1FC1: P1–P2 and P6 PPL1FC1: K1–K3, K5 and K8 PPL1FPC4/10: P1–P3 and K1–K3
Basic Cookery Skills and Techniques	H1WS 09	6	PPL2PR2: P1–P6 and P8 PPL2PR2: K1–K5, K7 and K9–K13
Healthy Cookery	F4SS 10	6	PPL2PR2:K13 PPL1FP2: P1–P5 and K1–K8 PPL2PR24: P1–P11 and K1–K3, K19 and K21 PPL2PR17: P1–P5 and K1, K4, K5 and K10 PPLPR12: K10 PPL2FPC10: K9 PPL2PR17: P1–P4 and K1–K5, K7–K10
Craft Baking: An Introduction	F4ST 10	6	PPLPR12: P1–P4 and K1–K9 PPL2FPC10: P1–P5 and P7 and K1–K3 and K6–K7
Cake Decoration: An Introduction	F992 10	6	CB207S and 209S

Appendix 3: Core Skills maps

The following diagrams indicate where aspects of Core Skills can be developed through particular Units.

NPA in Professional Cookery: An Introduction at SCQF Level 3				
Unit	Core Skills	Signposted or embedded	Activities	SCQF level
Food Preparation Techniques: Introduction D263 09	Numeracy, Communication, Problem Solving	Signposted		3
Cookery Processes: An Introduction D264 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	3
Hospitality: Organisation of Practical Skills D9NL 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring, time plans	3
Food Hygiene for the Hospitality Industry F792 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recording, measuring, assessing, decision making	3
Basic Cookery Skills and Techniques H1WL 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	3
Healthy Cooking F399 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Weighing, measuring, recording	3
Food Product Development D9NV 09	Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	3

NPA in Professional Cookery at SCQF level 4				
Unit	Core Skills	Signposted or embedded	Activities	SCQF level
Food Preparation Techniques, Introduction D263 10	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	4
Cookery Processes, An Introduction D264 10	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	4
Food Hygiene for the Hospitality Industry F792 10	Working with Others, Communication, Problem Solving	Signposted	Completion of packs, kitchen planning, recording, measuring, assessing, decision making	4
Food Preparation for Healthy Eating D262 10	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	4
Basic Cookery Skills and Techniques H1WL 09	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	3
Healthy Cookery F4SS 10	Working with Others, Numeracy, Communication, Problem Solving	Signposted	Recipe methods, weighing, measuring	4
Craft Baking: An Introduction F4ST 10	Working with Others, Numeracy, Communication, Problem Solving	Signposted	research, designing, costing, evaluating	4
Cake Decoration: An Introduction F992 10	Working with Others, Numeracy, Communication, Problem Solving, ICT	Signposted	research, designing, costing, evaluating	4
Local Hospitality Provision F7DL 11	Problem Solving	Embedded	Assessing and evaluating situations	4