



**August 2021**

## **Information on critical competences for holistic assessment**

### **Group award title: HNC Professional Cookery**

**Group award code: G7N4 15 (Lapsing)**

#### **Group award aims (specific)**

- ◆ 22. Gain the skills and knowledge required to source quality commodities and resources.
- ◆ 23. Apply and integrate knowledge and skills across culinary operational areas.
- ◆ 24. Develop associated knowledge and skills, such as specialist culinary skills, food hygiene and control systems.
- ◆ 25. Undertake options to permit an element of vocational specialism, in particular in the areas of production cookery or patisserie.
- ◆ 26. Gain leadership skills and a customer focused attitude through an understanding of the role of a team leader/supervisor.
- ◆ 27. Be prepared for progression to further studies in hospitality or related disciplines.

#### **Key critical competences**

- ◆ Knowledge of specialist subject. Group award aims 22, 23, 24.
- ◆ Understand and comply with health, safety and hygiene requirements. Group award aims 23, 24, 27.
- ◆ Understanding of operational requirements. Group award aims 22, 23, 24, 26, 27.
- ◆ Development of technical skills. Group award aims 23, 24, 25.

#### **Units\* taken from:**

Food Hygiene Intermediate  
Hospitality: Financial and Control Systems  
Food Classification and Purchase  
Hospitality Supervision  
Professional Cookery: Graded Unit 1

#### **Cookery route:**

Production Cookery: Hot Kitchen  
Production Cookery: Cold Kitchen  
Production Cookery: Sweets and Desserts OR Patisserie

*\*Mandatory units that provide evidence of key critical competences, evidence may also be generated from the optional units in the HNC.*

**Patisserie route:**

Specialised Patisserie

Fermented Patisserie Products OR Pastry OR Integrated Production Cookery

**Additional information**

Please refer to the appendix to this document for guidance on generating evidence for the key critical competences, approaches to holistic assessment and integration opportunities.

If you have any questions, please contact [qualification.development@sqa.org.uk](mailto:qualification.development@sqa.org.uk).