



August 2021

Information on critical competences for holistic assessment

Group award title: HNC Professional Cookery (Year 1 of HND Professional Cookery with Management)

Group award code: GR1V 15 (NEW), GR1W 16 (NEW)

Group award aims (specific)

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

Key critical competences

- ◆ Knowledge of specialist subject. Group award aims 1, 2, 3, 4, 5, 6.
- ◆ Understand and comply with health, safety and hygiene requirements. Group award aims 2, 3, 6.
- ◆ Understanding of operational requirements. Group award aims 1, 2, 3, 4, 5, 6.
- ◆ Development of technical skills. Group award aims 1, 2, 3, 4, 6.

Units* taken from

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

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

Cookery route:

Professional Cookery: Practical
Professional Cookery: Knowledge

Patisserie route:

Professional Cookery: Practical Pastry
Professional Cookery: Pastry Knowledge

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.