



August 2021

Information on critical competences for holistic assessment

Group award title: NC Professional Cookery at SCQF level 6

Group award code: GP78 46

Group award aims (specific)

- ◆ 6. Further develop employability knowledge and practical skills for working a professional kitchen industry, eg, food safety, HACCP, legislative requirements.
- ◆ 7. Further develop food product knowledge, including current trends, provenance, sustainability, waste control, special diets, food cultures and healthy eating.
- ◆ 8. Further develop knowledge and practical skills of preparing, cooking and presenting a range of menus.
- ◆ 9. Further develop knowledge and understanding of cost and control in professional cookery.
- ◆ 10. Develop team leadership skills.

Key critical competences

- ◆ Knowledge of specialist subject. Group award aims 6, 7, 8, 9.
- ◆ Understand and comply with health, safety and hygiene requirements. Group award aims 6, 7, 8.
- ◆ Understanding of operational requirements. Group award aims 6, 7, 8, 9, 10.
- ◆ Development of technical skills. Group award aims 6, 7, 8, 9.

Units* taken from

Professional Cookery: Practical L6
Professional Cookery: Knowledge L6
Professional Cookery: Kitchen Operations L6
Food Hygiene for the Hospitality Industry L6
Pastry L6
Hospitality Costing L5
Health and Safety in Hospitality L5
Working in the Hospitality Industry L5

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

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.