

Curriculum for Excellence  
Subject Summary  
**Hospitality: Practical Cookery**



**Course Level: National 4**

This course is practical, it develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. It will ingrain in pupils the ability to follow safe and hygienic practices in all cookery contexts.

The **Hospitality: Practical Cookery** course consists of 3 units, plus an Added value Unit

**Cookery Skills, Techniques and Processes**

Pupils will develop cookery skills, food preparation techniques. They will also develop an understanding of the importance of safety and hygiene and the ability to follow these practices at all times.

**Understanding and Using Ingredients**

Pupils will learn about ingredients, their sources and their uses. They will learn the importance of responsible sourcing of ingredients and of current dietary advice. They will learn to select and use appropriate ingredients.

**Organisation Skills for Cooking**

Pupils will learn organisational and time management skills, how to follow recipes, prepare time plans to produce dishes and how to evaluate their work.

**Added Value Unit: producing a Meal**

Pupils will carry out a practical activity which will involve producing a meal to a given specification. The brief will be for a two course meal for a given number of people within a given timescale. It will have to be presented appropriately.

**Course Level: National 5**

This course is practical, it develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. It will ingrain in pupils the ability to follow safe and hygienic practices in all cookery contexts.

The **Hospitality: Practical Cookery** course consists of 3 units plus

**Cookery Skills, Techniques and Processes**

Pupils will develop cookery skills, food preparation techniques. They will also develop an understanding of the importance of safety and hygiene and the ability to follow these practices at all times.

**Understanding and Using Ingredients**

Pupils will learn about ingredients, their sources and characteristics. They will also learn about the importance of sustainability, responsible sourcing of ingredients and current dietary advice. They will learn to select and use a range of appropriate ingredients.

**Organisational Skills for Cooking**

Pupils will learn planning, organisation and time management skills. They will learn to follow recipes, to plan produce and cost dishes and meals and to work safely and hygienically and how to evaluate their work.

**Course Assessment**

This will consist of a practical activity to plan, prepare and present a three-course meal for a given number of people in 2 ½ hours.