



S4 National 4/5 Practical Cookery

What are the aims of this course?

The course, which is practical & experimental in nature aims to develop a range of basic cookery skills and food preparation techniques as well as basic planning, organisational & time management skills, in hospitality-related contexts.

What will I be learning about in this course?

4 lessons: 2 theory / 2 practical

Units to be covered are:

- >Cookery Skills, Processes & Techniques
- >Understanding & Using ingredients
- >Organisational Skills for Cooking

What skills will I develop?

Develop an understanding of hygienic food handling, planning work to integrate practical skills, developing skills in food preparation techniques and cookery processes, identifying equipment used in food preparation and cooking and gaining knowledge of the terms used in food preparation techniques and cookery processes.

What learning and teaching approaches will I experience?

Practical cookery demonstrations, group & paired work, visits from colleges and food outlets, visits from outside agencies. Self preparation for final exam

How will I be assessed?

Written assessments will be completed at the end of each unit of work
Nat 4 added value unit/ Nat 5 Practical assignment both aim to enable learners to draw on the knowledge, understanding & skills developed in the other 3 units. Learners will carry out a practical activity which will involve producing a simple 2/3 course meal to a given specification, National 5 candidates will also sit an exam that will be externally marked. This will determine the overall grade for the Nat 5 course only.

What are the homework requirements?

All pupils will be required to complete homework on for each unit of work. Homework will be assigned on TEAMS.

What might this course lead to in the future?

Can lead to Practical Cookery National 5, Practical Cake Craft National 5 or other college related courses.

Employment in the Hospitality, catering and tourism industries.