CAREERS INFORMATION

careers scotland

Career Areas

Career Opportunities

Baker, Confectioner, Cook/Chef,
Catering manager,
Kitchen assistant,
House keeping manager,
receptionist,
Bar worker/manager,
Butcher, Retailer,
Food counter / shop assistant,
Cruise ship opportunities,
Technical Brewer,
Play worker/assistant, Carer,
Offshore opportunities

OTHER INFORMATION

Staff

H/E 1 Ms. H. Paterson
H/E 2 Ms. H. Johnston

At times during the course you may have the opportunity to take part in activities which promote planning and evaluative skills, but also helps you work as a team member in real work food situations e.g. business dinner, coffee mornings etc.

Home Economics

Hospitality: Practical Cookery: National 4

TURRIFF ACADEMY
Email: turriff.aca@aberdeenshire.gov.uk

COURSE INFORMATION

Why Hospitality: Practical Cookery?

This course will suit you if you love food and cooking and want to develop your skills in this area. Being able to cook for yourself and others is a valuable life skill and can lead to a range of careers, including working in hotels and restaurants, the health sector and the food industry.

Entry to the Course Advice and information on options is available from your subject teacher.

Course Outline

There are three compulsory units, plus an added value unit.

Cookery Skills, Techniques and Processes

In this unit you will, develop your cookery skills, food preparation techniques and ability to follow cookery processes and develop your understanding of the importance of safety and hygiene.

Understanding and Using Ingredients

In this unit you will learn about ingredients from a variety of different sources and their uses, the importance of responsible sourcing of ingredients and of current dietary advice and selecting and using ingredients to prepare dishes and doing so safely and hygienically.

. **Organisational Skills for Cooking**

In this unit you will learn how to develop your organisational and time management skills, follow recipes and time plans to produce dishes, further develop your ability to evaluate the product.

These units will be assessed by your teacher on an on-going basis throughout the course.

Added Value Unit: Producing a Meal
This enables learners to draw on the knowledge, understanding and skills developed in the other three Units.

ASSESSMENT

The Added Value Unit: assesses candidates ability to carry out a practical activity which will require them to prepare, cook and present a two-course meal to a given specification within a given timescale.

It will require candidates to demonstrate their ability to follow safe and hygienic practices throughout. And will be assessed after all other three units have been completed.

To gain an overall course award
Candidates must pass all of the three units mentioned in the course outline, including the Added Value Unit.

PROGRESSION

If you complete the course successfully, it may lead to:
National 5 Hospitality: Practical Cookery
College courses in hospitality