

CAREERS INFORMATION



Career Areas

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. A. Beveridge

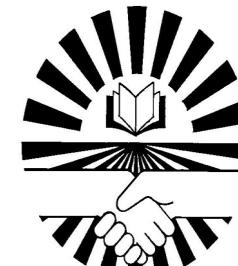
At times during the course you may have the opportunity to take part in activities which promote planning and evaluative skills, but also helps you work as a team member in real work food situations e.g. business dinner, coffee mornings etc.



Home Economics

Hospitality:

Practical Cookery: National 4



COURSE INFORMATION

Why Hospitality: Practical Cookery?

Healthy, tasty food is crucial to our wellbeing. The 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 : Entry is at the discretion of the school but you would normally have achieved one of the following: National 3: Practical Cookery / Health and Food Technology

Course Outline

This course is practical and relevant to the world of work. You will learn how to choose ingredients, prepare dishes and present them well. You will learn how to work safely and hygienically while developing your cookery, food preparation and organisational skills.

There are three compulsory units, plus an added value unit that assesses your practical skills.

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.

Added Value Unit: Producing a Meal



ASSESSMENT

You will learn how to, prepare, cook and present a two course meal for a given number of people within a given timescale.

Your work will be assessed by your teacher on an ongoing basis throughout the course.

Items of work might include:

- practical work - such as preparing and cooking food
- written work - such as planning meals and evaluating them
- projects
- class-based exams

PROGRESSION

If you complete the course successfully, it may lead to:

National 5 Hospitality: Practical Cookery
National 5 Hospitality: Practical Cake Craft
College courses

