

CAREERS INFORMATION



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

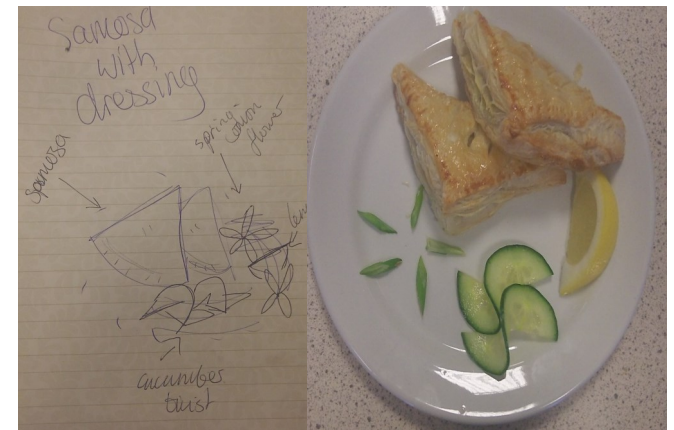
H/E 1 Ms. H. Paterson

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 5



TURRIFF ACADEMY

Email: turriff.aca@aberdeenshire.gov.uk

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.

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

Course Outline

The course contains a significant practical component, which is supported by related theory. Its contribution to vocational education is important because it allows progression to a range of careers in the hospitality industry.

The course also helps develop organisational skills, which have application in a wide variety of contexts.

The course also supports the wider curriculum through developing candidates' understanding of the importance of sustainable ingredients

Course aims to enable candidates:

- * To proficiently use a range of cookery skills, food preparation techniques and cookery processes
- * To select and use ingredients to produce and garnish or decorate dishes
- * To develop an understanding of the characteristics of ingredients and an awareness of their sustainability
- * To develop an understanding of current dietary advice relating to the use of ingredients
- * To plan and produce meals and present them appropriately



ASSESSMENT

The course has three Component

1	Written Question Paper
2	Assignment (time Plan)
3	Practical Exam

The question paper assesses your ability to integrate and apply knowledge, understanding and skills from across the course.

Time 1 hour

Written time plan is to help you to organise yourself during the practical activity.

Time 1hour 45 minutes.

The practical exam is preparing a three course meal.

Two periods to set up time prior to exam.

2 hours 30 minutes for actual practical exam including service.

PROGRESSION

If you complete the course successfully, it may lead to Hospitality courses in Hospitality at Colleges of further education.

