

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.

HOSPITALITY - PRACTICAL COOKERY NATIONAL 5

Details of Course Components

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 is 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/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
- * To work safely and hygienically
- * To develop your organisational and time management skills.

ASSESSMENT

| The course has three Component | |
|--------------------------------|------------------------|
| 1 | Written Question Paper |
| 2 | Written Assignment |
| 3 | Practical Exam |

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

Time 1 hour

Written Assignment:

is to help you organise yourself during the practical activity.

Time 1hour 45 minutes.

Practical exam: to prepare a three course meal.

Time: 2 periods set up time prior to practical exam.

2 hours 30 minutes to prepare and serve meal.



HOSPITALITY

Staff :

Ms Helen Paterson

Miss Hayley Johnston

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

Courses in Turriff Academy

Practical Cooker National 4

Practical Cooker National 5

Useful websites to help you with your choices:

www.myworldofwork.co.uk

www.skillsdevelopmentscotland.co.uk

Further advice and information on these options is available from your subject teacher, guidance teacher and careers adviser.