



SCHOOL LINKS

Skills for Work
Hospitality
National 5

Your school has joined with North East Scotland College to offer you the opportunity to undertake a vocational qualification as part of your school studies. This information leaflet is designed to answer your questions and explain a bit about the course you will be taking.

WHAT IS IT?

Skills for Work Hospitality at National 5 provides an introduction to the different commercial and non-commercial sectors of the hospitality industry and the types of provision they offer. You will learn about the organisational aims of hospitality establishments and the products and services they provide.

WHAT WILL I LEARN?

The course aims are to provide pupils with skills and knowledge of working both in the kitchen and front of house. In undertaking this course you will learn valuable customer service skills as well as the importance of team work and how to develop an appropriate work ethic to prepare you for industry. You will learn the background theory behind food hygiene and health and safety so that you can apply these in practice throughout your practical activities. You will learn how to prepare and cook and present food to industry standards and as well as how to serve food and drink to customers who visit our popular restaurant and bistro.

HOW WILL I BE TAUGHT?

You will undertake a combination of research tasks and take part in practical and theory lessons. This will be a very hands on course with time in the kitchen preparing and cooking as well as in the restaurant serving food to our customers

WHAT WILL I STUDY?

The National 5 course is made up of the following mandatory units:

- Developing skills for Working in Hospitality
- Developing Skills for Working in the Professional Kitchen
- Front of House Operations
- Events

WHAT DO I NEED?

You will be required to wear personal protective clothing suitable for the area in which you will be working. You will be provided with a kit list on being offered a place.

Health and safety restrictions mean that no piercing jewellery, nail polish or heavy make-up is permitted in the kitchen or service areas. All hair is to be tied back and PPE worn at all times.

HOW WILL I BE ASSESSED?

Assessment will take place through continuous assessment and will involve written tasks and role play as well as observation of practical skills.

WHAT CAN I DO AFTER THIS COURSE?

For those who successfully complete the award and have a desire to progress, the SVQ Level 2 Professional Cookery course would provide a suitable progression route.

WHO DO I SPEAK TO ABOUT THIS COURSE?

If you are interested in this course and want to find out more about it you should speak to your Guidance Teacher at school.

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It is expected that pupils enrolling on this course will remain enrolled with their school for the duration of the course. Therefore this course is **not** suitable for those school pupils planning on leaving school at Christmas.





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