

## **Hospitality/Practical Cookery – Course Outlines**

**More information can be found here:**

<https://www.sqa.org.uk/sqa/47433.html>

### **National 3**

This Course is designed for all learners but may be of particular interest to those who are interested in food and cooking and want to develop basic skills in this area. Learners who have completed the Course will be able to build on these foundations by embarking on further study and to use the acquired cookery knowledge, understanding and skills at home, in the wider community and, ultimately, the hospitality industry.

The Course takes into account the needs of all learners by providing sufficient flexibility to enable them to achieve in different ways and at a different pace. Learners will develop a range of skills, including basic cookery and organisational skills. They will also develop the ability to select and use ingredients, to prepare dishes and present them appropriately and to work safely and hygienically. The Course will support learners' personal and social development and will serve them very well in their everyday lives, as well as preparing them for the next stage in their education and, ultimately, for entering the world of work. This Course opens up a range of progression routes — both vertical and lateral — to further education. It may also, ultimately, lead to employment and/or training in the hospitality industry.

### **National 4**

This Course is designed for those who are interested in food and cooking and who enjoy being creative with food. Learners who have chosen to follow it may wish to utilise their cookery knowledge and skills at home, in the wider community or, ultimately, in the hospitality industry.

The Course takes into account the needs of all learners in that it recognises that young people achieve in different ways and at a different pace. Neither the mode nor the period of delivery is prescribed, and centres will be free to demonstrate a range of teaching methods and to draw on a range of mechanisms supporting delivery. Learners will develop a range of both generic and practical cookery skills, including food preparation techniques and the ability to follow cookery processes; the ability to choose, weigh and measure ingredients and calculate proportions; and the ability to follow recipes to produce dishes and to evaluate the product.

Learners will also develop the ability to, with guidance, plan and produce meals and to present them appropriately; the ability to work safely and hygienically; and organisational and time management skills in the cookery context.

The Course will support learners' personal and social development and will serve them very well in their everyday lives, as well as preparing them for further training and employment in a wide range of hospitality-related areas. This Course opens up a range of progression routes — both vertical and lateral — to further education, including other National Qualifications, Skills for Work Courses, National Certificates and Scottish Vocational Qualifications. It may also lead to employment and/or training in the hospitality industry

### **National 5**

This course is designed for those who are interested in food and cooking and who enjoy being creative with food. Learners who have chosen to follow it may wish to utilise their cookery knowledge and skills at home, in the wider community or, ultimately, in the hospitality industry. The course takes into account the needs of all learners in that it recognises that young people achieve in different ways and at a different pace.

The course, which is practical and experiential in nature, develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. Through its emphasis on safety and hygiene, the course instils in candidates an understanding of the need to follow safe and hygienic practices in many cookery contexts.

It also develops the thinking skills of remembering, understanding and applying, and aspects of numeracy. Candidates will enhance their cookery skills, food preparation techniques and ability to follow cookery processes in the context of producing dishes. Learners knowledge and understanding of ingredients, and their characteristics, will be developed. The importance of sustainability, responsible sourcing of ingredients and current dietary advice are also addressed.

Learners develop planning, organisational and time management skills by following recipes; and by planning, producing and costing dishes and meals. They also extend their ability to carry out an evaluation of prepared dishes. Throughout the course, they develop their understanding of safety and hygiene when working with ingredients as well as the importance of following safe and hygienic practices at all times in a practical context.

## **Hospitality – Practical Cake Craft**

**More information can be found here:**

[https://www.sqa.org.uk/files\\_ccc/N5CourseSpecPracticalCakeCraft.pdf](https://www.sqa.org.uk/files_ccc/N5CourseSpecPracticalCakeCraft.pdf)

## **National 5**

This course is designed for those wishing to acquire cake baking and finishing skills and to develop and demonstrate innovativeness in these areas. An interest in the creative and artistic aspect of the course would be an important consideration. The course takes into account the needs of all learners in that it recognises that young people achieve in different ways and at a different pace.

The course, which is practical and experiential in nature, develops a range of cake baking and finishing skills in hospitality-related contexts. It enables learners to develop, consolidate and demonstrate creative techniques in the production of cakes and other baked items.

It develops the thinking skills of understanding, analysing and evaluating, and creating. Aspects of numeracy, employability skills, and the ability to work safely and hygienically are similarly developed. The candidates develop knowledge of methods of cake production and functional properties of ingredients used in the production of a range of cakes and other baked items. Learners acquire skills in baking a range of cakes and other baked items, demonstrating specialist skills, techniques and processes safely and hygienically. They further develop the ability to finish a range of cakes and other baked items safely and hygienically. In the finishing processes candidates apply specialised skills and creative techniques.

## **National Progression Award (NPA) in Bakery**

The National Progression Award (NPA) in Bakery at SCQF level 4 develops practical bakery skills in craft baking, bread making, cake decoration and pastry making. This award is aimed at candidates who are interested in pursuing a career in the bakery or catering industries, but do not necessarily have any prior experience.