

Subject: Hospitality: Practical Cookery.

Level: National 3

Course Contents and Components	Tips for Success	Study Approaches			
<p>3 Units:</p> <ul style="list-style-type: none">• Cookery Skills, Techniques and Processes• Understanding and Using Ingredients• Organisational Skills for Cooking <p>All units are internally assessed (completed in class time).</p>	<ul style="list-style-type: none">• Build on existing practical skills and focus on clean as you go.• Ensuring class booklets are kept up to date.• Practising equipment lists and service details.• Complete homework tasks.	<ul style="list-style-type: none">• Practice cooking at home where possible.• Mind maps/revision cards/colour coded notes.			
<table border="1"><tr><td data-bbox="192 938 777 970">Exam Length</td></tr></table> <p>No end of year exam.</p>	Exam Length	<table border="1"><tr><td data-bbox="808 938 1382 970">Key Dates</td></tr></table> <p>N/A</p>	Key Dates	<table border="1"><tr><td data-bbox="1413 938 1998 970">Support from the Department</td></tr></table> <p>Supported study available after school on a Tuesday (from 2nd October).</p> <p>There is lunchtime support available by arrangement with the class teacher.</p>	Support from the Department
Exam Length					
Key Dates					
Support from the Department					

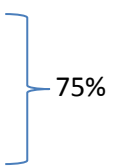
Subject: Hospitality: Practical Cookery.

Level: National 4

Course Contents and Components	Tips for Success	Study Approaches
<p>3 Units:</p> <ul style="list-style-type: none">• Cookery Skills, Techniques and Processes• Understanding and Using Ingredients• Organisational Skills for Cooking <p>All units are internally assessed and assessments are completed in class time.</p> <p>Added Value Unit (internally assessed):</p> <ul style="list-style-type: none">• Double practical cookery assessment• Planning booklet	<ul style="list-style-type: none">• Build on existing practical skills and focus on clean as you go.• Revising over class notes regularly.• Ensuring class booklets are kept up to date.• Practising equipment lists and service details.• Complete homework tasks.	<ul style="list-style-type: none">• Practice cooking two dishes at home (dovetailed).• Mind maps/revision cards/colour coded notes.• Practising writing equipment lists and service details for recipes at home.
Exam Length	Key Dates	Support from the Department
<p>No end of year exam.</p> <p>Added value unit:</p> <ul style="list-style-type: none">• 1 hour 30 minutes	<p>N/A</p>	<p>Supported study available after school on a Tuesday (from 2nd October).</p> <p>There is lunchtime support available by arrangement with the class teacher.</p>

Subject: Hospitality: Practical Cookery.

Level: National 5

Course Contents and Components	Tips for Success	Study Approaches			
<p>The course covers a range of topics including:</p> <ul style="list-style-type: none"> • Cookery Skills, Techniques and Processes • Understanding and Using Ingredients • Organisational Skills for Cooking <p>The components of the course are:</p> <p>Question Paper (externally assessed- SQA):</p> <ul style="list-style-type: none"> • 30 marks, 25% of overall grade. <p>Assignment (externally assessed- SQA)</p> <ul style="list-style-type: none"> • 18 marks <p>Practical Activity (internally assessed)</p> <ul style="list-style-type: none"> • 82 marks 	<ul style="list-style-type: none"> • Build on existing practical skills and focus on clean as you go. • Revising regularly throughout the year. • Ensuring class booklets are kept up to date. • Practising time plans, equipment lists and service details. • Understanding the different types of exam style questions – highlight/underline the command words in each question. • Complete homework tasks. 	<ul style="list-style-type: none"> • Practice cooking two/three dishes at home (dovetailed). • Mind maps/revision cards/colour coded notes. • Practising writing equipment lists and service details for recipes at home. • Practising time plans (start by colour coding recipes and cutting/sticking in order- then add in more detail). • Practising exam style questions- using formats/example answers to help. 			
<table border="1" data-bbox="192 1010 779 1050"> <tr> <td>Exam Length</td> </tr> </table> <ul style="list-style-type: none"> • Question Paper : 1 hour • Assignment : 1 hour 45 minutes • Practical Activity: 2 hours 30 minutes 	Exam Length	<table border="1" data-bbox="808 1010 1382 1050"> <tr> <td>Key Dates</td> </tr> </table> <ul style="list-style-type: none"> • November/December tbc- S4 prelims • January tbc - S5 prelims • February tbc- time plan exam • March - practical exam • Thursday 2nd May - (Question Paper). 	Key Dates	<table border="1" data-bbox="1413 1010 1998 1050"> <tr> <td>Support from the Department</td> </tr> </table> <p>Supported study available after school on a Tuesday (from 2nd October) 3:45-5pm.</p> <p>There is lunchtime support available by arrangement with the class teacher.</p>	Support from the Department
Exam Length					
Key Dates					
Support from the Department					

