

NATIONAL 5 HOSPITALITY: PRACTICAL COOKERY



This course comprises three mandatory units and course assignment which will enable learners to develop cookery related knowledge understanding and skills for use in the home, in the wider community and ultimately in employment. Learners will participate in engaging , motivating and relevant learning experiences in real-life hospitality contexts.

Mandatory units

Cooking Skills Techniques and Processes

Understanding and Using Ingredients

Organisational skills for Cooking

Assignment

The assignment will require the application of knowledge understanding and skills from across the mandatory units

COURSE AIMS

This course aims to develop life skills and personal effectiveness in terms of cookery.

Learners will:

- Proficiently use a range of cookery skills, food preparation techniques and cookery processes when following recipes
- Select and use ingredients to produce and garnish or decorate dishes
- Develop an understanding of the characteristics of ingredients and an awareness of their sustainability
- Develop an understanding of current dietary advice relating to the use of ingredients
- Work safely and hygienically

The course contains a significant practical component and is supported by related theory. It uses real-life hospitality contexts which makes it relevant to the world of work.

The course will be assessed by means of an assignment which will require learners apply cookery related knowledge, understanding and skills from across the units in the planning ,production and presentation of a 3 course meal within a given timescale to a given specification.

HOMEWORK

Learners will be expected to carry out further reading and research to consolidate their knowledge and further their understanding.

Learners will benefit by practicing practical processes and techniques at home.

PROGRESSION

This course or its units may provide progression to:

- Other qualifications in Hospitality or related areas available at colleges /universities
- National 5 Hospitality; Practical Cake Craft
- Employment or training

POSSIBLE CAREER ROUTES

Hospitality Management

Catering Management

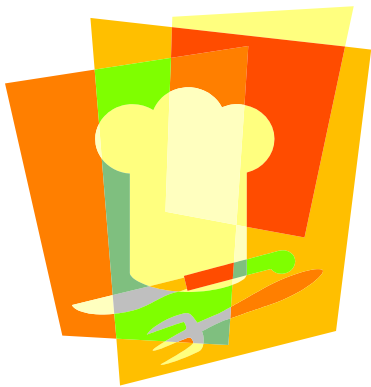
Tourism Industry

Professional Cook / Chef

Food Production /Technology

Social services

NATIONAL 4 HOSPITALITY: PRACTICAL COOKERY



This course comprises three mandatory units and one added value unit which will enable learners to develop cookery related knowledge understanding and skills for use in the home, in the wider community and ultimately in employment. Learners will participate in engaging ,motivating and relevant learning experiences in real-life hospitality contexts.

Mandatory units

Cooking Skills Techniques and Processes

Understanding and Using Ingredients

Organisational skills for Cooking

Added Value Unit

Producing a Meal

COURSE AIMS

This course aims to develop life skills and personal effectiveness in terms of cookery.

Learners will:

- Use a range of cookery skills, food preparation techniques and cookery processes when following recipes
- Select and use ingredients to produce and garnish or decorate dishes
- Develop an understanding of ingredients and their uses and an awareness of responsible resourcing
- Develop an awareness of current dietary advice relating to the use of ingredients
- Work safely and hygienically

The course contains a significant practical component and is supported by related theory. It uses real-life hospitality contexts which makes it relevant to the world of work.

ASSESSMENT

All units are internally assessed on a pass/fail basis within school. They may be assessed unit by unit or as a combined assessment.

SQA will provide rigorous external quality assurance , including internal verification, to ensure assessment judgements are consistent and meet national standards.

HOMEWORK

Learners will be expected to carry out further reading and research to consolidate their knowledge and further their understanding.

Learners will benefit by practicing practical processes and techniques at home.

PROGRESSION

This course or its units may provide progression to:

- National 5 Hospitality; Practical Cookery
- National 5 Hospitality; Practical Cake Craft
- Further study employment or training

POSSIBLE CAREER ROUTES

Hospitality Management

Catering Management

Tourism Industry

Professional Cook / Chef

Food Production /Technology

Social services

NATIONAL 5 HOSPITALITY : PRACTICAL CAKE CRAFT



This course comprises two mandatory units and a course assignment which will allow the learner to develop and demonstrate highly imaginative techniques in the production of cakes and other baked items.

Mandatory units

Cake Baking

Cake Finishing

Assignment

The assignment will require learners to demonstrate skills and techniques from the mandatory units

COURSE AIMS

The Scottish Hospitality Industry is large , vibrant and growing. It employs a significant proportion of the nation's workforce. Cake production is a part of this sector and the course can be seen as a gateway to the hospitality industry

Learners will

- Develop technical skills in cake baking
- Develop technical and creative skills in cake finishing
- Follow safe and hygienic practices
- Develop their knowledge and understanding of cake design and follow trends in cake production
- Acquire and use organisational skills in the context of managing time and resources

- Develop an awareness of the health impact of different ingredients used in cake production

Drawing on all aspects of design, such as shape, colour, texture, balance and precision learners are given the opportunity to produce a variety of individualised cakes and other baked items and to creatively interpret a design brief

ASSESSMENT

All units are internally assessed on a pass/fail basis within school. They may be assessed unit by unit or as a combined assessment.

SQA will provide rigorous external quality assurance , including internal verification, to ensure assessment judgements are consistent and meet national standards.

The assignment will require learners to demonstrate their knowledge and understanding related to cake baking and cake finishing and to apply their skills in the production of cakes and other baked items

HOMEWORK

Learners will be expected to carry out further reading and research to consolidate their knowledge and further their understanding.

Learners will benefit by practicing practical processes and techniques at home.

PROGRESSION

This course or its units may provide progression to:

- Other qualifications in Hospitality or related areas available at colleges /universities
- Employment or training

CAREER ROUTES

Confectioner

Baker

Catering

Hospitality industry

NATIONAL 5 HEALTH AND FOOD TECHNOLOGY



This course comprises three mandatory units and a course assignment which focus on health and the nutritional properties of food as well as developing safe, hygienic and informed practices in food preparation. It raises awareness of the importance of a balanced diet and healthy lifestyle. Learners will develop the skills and knowledge required to become informed food consumers as well as opportunities to gain skills for learning, skills for life and skills for work.

Mandatory units

Health and Food Technology : Food For Health

Health and Food Technology : Food Product Development

Health and Food Technology : Contemporary Food Issues

Assignment

The assignment will require the application of knowledge understanding and skills from across the mandatory units

COURSE AIMS

The purpose of this course is to allow learners to develop practical and technological skills and knowledge and understanding to make informed food and consumer choices

The course has six broad and inter-related aims which allow learners to:

- Develop knowledge of the relationships between health, food and nutrition
- Develop knowledge of the functional properties of food
- Make informed food and consumer choices

- Develop the skills to apply their knowledge in practical contexts
- Develop organisational and technological skills to make food products
- Develop safe and hygienic practices in practical food preparation

The course uses an experiential, practical and problem solving approach to learning and to develop knowledge , understanding and practical skills. The course uses real-life situations taking account of local, cultural and media influences and technological innovations.

ASSESSMENT

All units are internally assessed on a pass/ fail basis within school. SQA will provide rigorous external quality assurance , including internal verification , to ensure assessment judgements are consistent and meet national standards.

The course will be assessed by means of an assignment in which the learner will develop a food product or products to a given brief and a question paper .

HOMEWORK

Learners will be expected to carry out further reading to consolidate their knowledge. Regular written exercises will be given to reinforce knowledge and understanding and to gain practice in answering techniques .

Learners will benefit from practicing practical skills at home.

PROGRESSION

This course or its units may provide progression to;

- Higher Health and Food Technology Course or relevant component units
- Other SQA qualifications in health and food technology , hospitality or related areas
- Further study employment or training

POSSIBLE CAREER ROUTES

Health Professional – medicine, nursing , dentistry ,

Social services

Food technologist

Dietetics

Consumer advisor

Education

Hospitality

NATIONAL 4 HEALTH AND FOOD TECHNOLOGY



This course comprises three mandatory units and one added value unit which focus on health and the nutritional properties of food as well as developing safe, hygienic and informed practices in food preparation. It raises awareness of the importance of a balanced diet and healthy lifestyle. Learners will develop the skills and knowledge required to become informed food consumers as well as opportunities to gain skills for learning , skills for life and skills for work.

Mandatory units

Health and Food Technology : Food For Health

Health and Food Technology : Food Product Development

Health and Food Technology : Contemporary Food Issues

Added Value Unit

Health and Food Technology Assignment

COURSE AIMS

The purpose of this course is to allow learners to develop practical and technological skills and knowledge and understanding to make informed food and consumer choices

The course has six broad and inter-related aims which allow learners to:

- Develop knowledge of the relationships between health, food and nutrition
- Develop knowledge of the functional properties of food
- Make informed food and consumer choices
- Develop the skills to apply their knowledge in practical contexts
- Develop organisational and technological skills to make food products

- Develop safe and hygienic practices in practical food preparation

The course uses an experiential, practical and problem solving approach to learning and to develop knowledge , understanding and practical skills. The course uses real-life situations taking account of local, cultural and media influences and technological innovations.

ASSESSMENT

All units are internally assessed on a pass/ fail basis within school. SQA will provide rigorous external quality assurance , including internal verification , to ensure assessment judgements are consistent and meet national standards.

HOMEWORK

Learners will be expected to carry out further reading to consolidate their knowledge. Regular written exercises will be given to reinforce knowledge and understanding and to gain practice in answering techniques .

Learners will benefit from practicing practical skills at home.

PROGRESSION

This course or its units may provide progression to;

- National 5 Health and Food Technology Course or relevant component units
- Other SQA qualifications in health and food technology , hospitality or related areas
- Further study employment or training

POSSIBLE CAREER ROUTES

Health Professional – medicine, nursing , dentistry ,

Social services

Food technologist

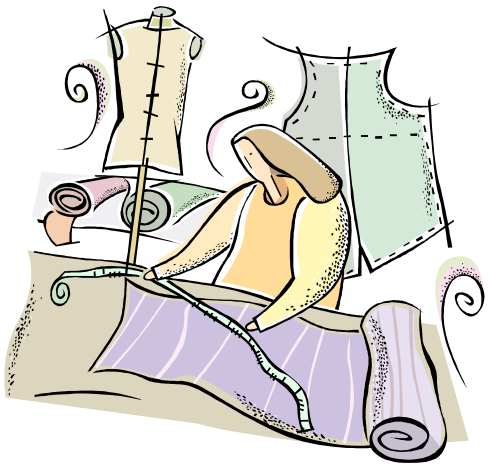
Dietetics

Consumer advisor

Education

Hospitality

NATIONAL 5 FASHION AND TEXTILE TECHNOLOGY



This course comprises three mandatory units and a course assignment which encourage the learner to develop problem- solving techniques , make informed choices and take responsibility for the development of an idea through the planning , making and evaluation of fashion/ textile items.

Mandatory units

- Fashion and Textile Technology : Textile Technologies
- Fashion and Textile Technology : Fashion/ Textile Item Development
- Fashion and Textile Tchnology : Fashion and Textile Choices

Assignment

The assignment will require the application of knowledge understanding and skills from across the mandatory units

COURSE AIMS

The purpose of this course is to develop the skills and knowledge to support fashion /textile related activities.

The course is practical and experiential. Learners will plan make and evaluate straightforward fashion / textile items to given briefs.

The aims of the course are to enable learners to develop

- Practical skills and textile construction techniques
- Safe use of tools and equipment
- Knowledge of textile properties and characteristics
- Knowledge of a range of factors that influence fashion / textile choices
- Basic investigation and evaluation skills

The course also contributes to the development of numeracy skills through the measurement of materials and the timing of production

ASSESSMENT

Units are assessed on a pass/ fail basis within school and may be assessed unit by unit or by combined assessment. SQA will provide rigorous external quality assurance, including internal verification , to ensure assessment judgements are consistent and meet national standards

The course will be assessed by means of a practical assignment which will require the application of the skills and techniques from across the units to produce a completed fashion /textile item to an appropriate standard of accuracy. Learners will work to a given brief.

HOMEWORK

Learners will be expected to carry out further reading / investigations to consolidate their knowledge . Regular written exercises will be given to reinforce classwork and to gain practice in answering techniques.

PROGRESSION

This course or its units may provide progression to;

- Higher Fashion and Textile Technology or relevant component units
- Other SQA qualifications in fashion and textile technology or related areas eg health and wellbeing , creative arts or technologies
- Further education and employment or training

POSSIBLE CAREER ROUTES

Fashion/ Textile Design

Fashion /Textile technologist

Fashion /Textile Construction

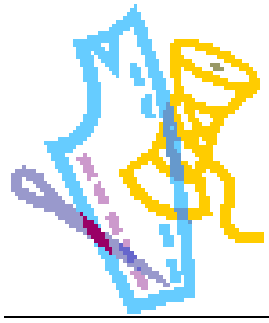
Retail / management

Education

Theatrical Costumer

Interior Designer

NATIONAL 4 FASHION AND TEXTILE TECHNOLOGY



This course comprises three mandatory units and one added value unit which encourage the learner to develop problem- solving techniques , make informed choices and take responsibility for the development of an idea through the planning , making and evaluation of fashion/ textile items.

Mandatory units

- Fashion and Textile Technology : Textile Technologies
- Fashion and Textile Technology : Fashion/ Textile Item Development
- Fashion and Textile Technology : Fashion and Textile Choices

Added Value Unit

- Fashion and Textile Technology : Making a Fashion / Textile Item

COURSE AIMS

The purpose of this course is to develop the skills and knowledge to support fashion /textile related activities.

The course is practical and experiential. Learners will plan make and evaluate straightforward fashion / textile items to given briefs.

The aims of the course are to enable learners to develop

- Practical skills and textile construction techniques
- Safe use of tools and equipment
- Knowledge of textile properties and characteristics
- Knowledge of a range of factors that influence fashion / textile choices
- Basic investigation and evaluation skills

The course also contributes to the development of numeracy skills through the measurement of materials and the timing of production

ASSESSMENT

Units are assessed on a pass/ fail basis within school and may be assessed unit by unit or by combined assessment. SQA will provide rigorous external quality assurance, including internal verification , to ensure assessment judgements are consistent and meet national standards

HOMEWORK

Learners will be expected to carry out further reading / investigations to consolidate their knowledge . Regular written exercises will be given to reinforce classwork and to gain practice in answering techniques.

PROGRESSION

This course or its units may provide progression to;

- National 5 Fashion and Textile Technology or relevant component units
- Other SQA qualifications in fashion and textile technology or related areas eg health and wellbeing , creative arts or technologies
- Further education and employment or training

POSSIBLE CAREER ROUTES

Fashion/ Textile Design

Fashion /Textile technologist

Fashion /Textile Construction

Retail / management

Education

Theatrical Costumer

Interior Designer

