**National 4 Hospitality Practical Cookery**

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|  | **Learning Intention** | **Success Criteria – learners will be able to;** | **Planned Homework activities** | **Ways to Support Learning at Home** | **Assessment** |
| **Unit 1 :**  **Understanding**  **And using**  **ingredients** | Apply an understanding of ingredients from a range of categories  Use ingredients in the preparation of dishes.  **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | * **Identify ingredients and the categories to which they belong.** * **Outline and demonstrate safe and appropriate storage methods for ingredients.** * **Outline reasons for sourcing locally produced and seasonal ingredients.** * **Selecting, preparing and /or cooking the ingredients with minimum guidance according to the recipe.** * **Select and prepare suitable garnishes for the dishes.** * **Working safely and hygienically.** | Local & seasonal food project. | **\*practise weigh & measure ingredients**  **\* Practise food preparation techniques such as peeling/ dicing.**  **\* increase awareness of origin of food bought in supermarket.** | **Practical : apple crumble.**  **Weigh & measuring .** |
| **Unit 2**  **Cookery skills, techniques and processes.** | * Develop knowledge and understanding of the range of cookery skills, food preparation techniques and cookery processes. * Develop an understanding of the importance of safe and hygienic practices during the production of dishes.   **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | * Select and use equipment to weigh and measure accurately. * Apply a range of food preparation techniques using the appropriate equipment. * Work safe and hygienically. * cook prepared ingredients according to recipes. * control the stages of the cookery process and test food for readiness. * present and garnish or decorate the dishes. | * Time plan for a 2 course meal. * Equipment requisition for 2 course meal. | * **Practise dovetailing tasks for 2 recipes.** * **Practise knife skills** * **Practise writing time plans for 2 or more dishes.** | * **Practical assessment Chicken stir fry & Lemon drizzle cake** * **Written question paper as prelim** |
| **Unit 3**  **Organisational skills for cooking.**  **Unit 4**  **Produce a meal. Added Value Unit .** | * Select and follow recipes with minimal guidance, to produce two dishes. * Implement a time plan, with minimal guidance, to produce two dishes.   **Passport of Skills**   * Taking responsibility * Working with Others * Planning, managing, organising   Produce a two course meal for a given number of people, safely and hygienically.  **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | * Select suitable ingredients for a main course and a complimentary starter or dessert. * prepare the dishes according to the recipes. * evaluate the prepared dishes in terms of presentation, taste and texture. * work safely and hygienically.   requisition equipment and organise the work area efficiently.   * carry out tasks according to the time plan. * Prepare a list of required ingredients, equipment and service details. * Weigh and measure ingredients accurately. * Prepare the ingredients and control the cookery processes. * Serve and finish the dishes using a garnish. | * Costing of 2 recipes * Time plans * Recipes for exam given out, practise cooking them at home. | **Practise knife skills**  **Practise cooking the given recipes to prepare for final exam.** | **Practical assessment of 2 dishes**  **Practical assessment**  **Thai chicken curry and Apple cobbler.** |