**National 5 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 categoriesUse ingredients in the preparation of dishes.**Passport of Skills*** Taking responsibility
* Communicating
* Working with Others
* Planning, managing, organising
 | * **Identify a variety of ingredients and their characteristics.**
* **Describe and demonstrate safe and appropriate storage methods for ingredients.**
* **Describe how dietary advice influences the selection, preparation and use of ingredients.**
* **Selecting, preparing and /or cooking ingredients according to the recipe.**
* **Outline the importance of sourcing sustainable ingredients**
* **Demonstrate specialist garnishing or decorating techniques.**
* **Working safely and hygienically.**
 | Sustainability project  | **\*practise weigh & measure ingredients****\* Practise food preparation techniques such as peeling/ dicing.****\* look at food labels to increase awareness of origin of food bought in supermarket.** | **Practical : savoury quiche****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 with precision.
* 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, where appropriate , portioning them.
 | * Time plan for a 2/3 course meal.
* Equipment requisition for 2/3 course meal.
 | * **Practise dovetailing tasks for 2 recipes.**
* **Practise knife skills**
* **Practise writing time plans for 2 or more dishes.**
 | * **Written question paper as prelim**
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| **Unit 3****Organisational skills for cooking.** | * Select and follow recipes to produce a two course meal.
* Implement a time plan, to produce two dishes.

**Passport of Skills*** Taking responsibility
* Working with Others
* Planning, managing, organising
 | * Select and cost 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.
 | * Costing of 2 recipes
* Time plans
 | **Practise knife skills especially fine dice and macedoine cut.** **Practise cooking the given recipes to prepare for final exam.** | **Practical assessment of 2 dishes**  |