**National 5 Hospitality Practical Cookery**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **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 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** |
| **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** |