**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 categoriesUse 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**
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| **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.** |