

June 2018

Dear Parent/Carer

## National 4 Hospitality and National 5 Hospitality

We wish your child every success with this comprehensive and exciting subject and would like to draw your attention to the requirements of these courses. The course involves a great deal of practical work, which aims to develop practical cooking skills, using a wide range of ingredients, in preparation for the assessments and final exams.

### Assessment for all pupils

We would welcome your support in helping your son/daughter reach their potential when completing assessments.

- Assessments are an integral part of these courses and are on-going throughout the courses.
- Pupils will be given dates of these assessments in advance and must ensure they are fully prepared for them.
- Pupils will be provided with support notes and the opportunity to attend study sessions at lunchtime each week.

### PRESENTATION LEVEL – NATIONAL 4 OR NATIONAL 5

- **The progress that your child makes will determine the presentation level.**
- **Progress will be assessed using a range of methods and will include a review of work completed in class, the degree of competency shown completing homework tasks and marks achieved in practical and written assessments.**
- **Progress will be checked on a regular basis and this will determine the presentation level by October.**

### NATIONAL 4

The final assessment of the course at this level consists of two parts

**Unit assessments:** Pupils must pass three separate **unit** assessments consisting of both practical and written elements

**Added Value Unit:** In addition, pupils complete a PRACTICAL assignment

(NB: Pupils who are not ready to be assessed at National 4 level will complete National 3 units)

### NATIONAL 5

The final assessment of the course, at this level, consists of three parts

#### Practical Assignment:

1. Planning for the practical exam is sent to SQA for marking
2. 2 ½ hour practical exam

**Written Exam:** The written exam is worth 25% and is completed during the exam diet in May. Pupils will complete at least one prelim exam in advance of this.

### Payment for Practical Work

- The cost for taking Hospitality this session is **£90.00**
- This payment is due by Wednesday 27<sup>th</sup> June 2018.

Money is now collected using the online payment system; please ensure you are registered for this. Further information is available on the school web-site. If you have any queries regarding the payment system, please contact the school office.

**Equipment**

Pupils are required to bring to school appropriate dishes and containers:

- 1 x Small oven-proof dish / 1 x medium sized rectangular oven-proof dish
- 1 x small plastic container with lid / 1 x medium plastic container with lid ( large enough for a sponge cake )
- 1 large flask ( soup)
- Pupils may also purchase disposable containers from school on the day of the practical
- Pupils require an A4 ring binder and a set of dividers
- Pupils should always come equipped with appropriate writing materials

**Hygiene**

- We would advise that Hospitality pupils bring their own apron each week.
- Nail varnish should not be worn to school on the day that pupils are carrying out practical work.
- Long hair must be tied back with an appropriate band/clip etc. – this is a Food Hygiene Regulation that must be adhered to at all times.

**Homework**

- Due to the number of practical assessments pupils have to undertake, we strongly advise that they practise cookery skills and techniques as much as possible at home throughout the course: this will increase their confidence, pace of work and organisational skill.
- In addition, all pupils are required to complete written work to support their learning and to prepare them for the written assessments.

Thank you for your support. If you have any queries regarding the contents of this letter, please do not hesitate to contact the school.

Yours sincerely

Neil Morrison  
Head Teacher

Carol Baxter  
PT Faculty of Health Promotion

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**NATIONAL 4 HOSPITALITY AND NATIONAL 5 HOSPITALITY**

I acknowledge receipt of the information letter.

Parent/Carer signature.....

Date .....

Pupil name.....