

Study Skills
Course Milestones for Students

Please fill in sheets outlining what subjects/topics activities should be covered/completed by when.

This will inform students on what they need to focus on throughout their study skills period.

Course Title: Health & Food Technology	Level: National 4/5
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Month	Work to be covered/Topics/Activities/Assignments
June/July	<u>Cookery skills techniques and processes</u>
August	<u>Cookery skills techniques and processes</u> <u>Understanding Ingredients</u> - characteristics of ingredients and storage
September	<u>Cookery skills techniques and processes</u> N4 and N5 unit assessments
October	<u>Organisational skills for cooking</u> - time planning and costing
November	<u>Organisational skills for cooking</u> - evaluations N4 and N5 unit assessments
December	Organisational skills for cooking N4 and N5 unit assessments complete written work Preparation for prelim
January	Preparation for prelim <u>Understanding ingredients</u> - healthy eating and sustainability

February	<u>Understanding ingredients</u> - healthy eating and sustainability Preparations for final exam
March	<u>Understanding Ingredients</u> N4 and N5 unit assessments Preparation for final exam FINAL EXAM - practical assessment
April	
Study Skills Course Directory of Support Resources	

Please fill in details below outlining what support is available for students completing this course. Please include on-line resources, books and details of revision sessions. If appropriate match the resource to the topics in the milestone calendar.

Resources
Revision websites
Course notes and revision textbooks available in the department
Leckie & Leckie N4&5 Hospitality: Course Notes

