



# Hospitality: Practical Cookery NATIONAL 4 and NATIONAL 5

## **Purpose and aims of the Course**

This Course aims to further develop learners' life skills and enhance their personal effectiveness in terms of cookery and to provide a set of skills for those who wish to progress to further study in the hospitality context.

In preparing learners for life, the Course anticipates their future needs in that it enables them to learn how to plan, prepare and cook food for themselves and others. It also develops organisational skills, which have an application in a wide variety of contexts.

## **The Course aims to enable learners to:**

- proficiently use a range of cookery skills, food preparation techniques and cookery processes when following recipes
- select and use ingredients to produce and garnish or decorate dishes
- develop an understanding of the characteristics of ingredients and an awareness of their sustainability
- develop an understanding of current dietary advice relating to the use of ingredients
- plan and produce meals and present them appropriately
- work safely and hygienically

This Course is designed for those who are interested in food and cooking and who enjoy being creative with food.

Learners who have chosen to follow it may wish to utilise their cookery knowledge and skills at home, in the wider community or, ultimately, in the hospitality industry.

## **Payment for Practical Work**

Parents are advised prior to the start of the course the cost for the session. Payments are made in June and in August



## **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)
- Foil and recyclable containers may be purchased from school – cost 20p
- 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. –

## **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 skills.