

Curricular Area: Health and Wellbeing		Subject: Practical Cookery	
National 4 (SCQF Level 4)		National 5 (SCQF Level 5)	
Course Content		Course Content	
This Course aims to 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. This course will develop the learner's knowledge and skills in: • a range of cookery skills, food preparation techniques and cookery processes when following recipes. • how to select and use ingredients to produce and garnish or decorate dishes. • an understanding of ingredients and their uses and an awareness of responsible sourcing. • an awareness of current dietary advice relating to the use of ingredients. • working safely and hygienically.		This course aims to further develop candidates' 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. This course will develop the learner's knowledge and skills in: • a range of cookery skills, food preparation techniques and cookery processes when following recipes • how to select and use ingredients to produce and garnish or decorate dishes • an understanding of the characteristics of ingredients and an awareness of their sustainability • an understanding of current dietary advice relating to the use of ingredients • planning and producing meals and presenting them appropriately • working safely and hygienically	
How will the course be assessed?		How will the course be assessed?	
Internal Assessment Only		• Practical assessment – 62% of overall award • Assignment - 13% of overall award • SQA Written Paper - 25% of overall award	

Career Pathways

Chef (all levels) , Artisan Baker, Butcher, Food Photographer, Restaurant Staff, Health & Safety Officer, Teacher, Food Writer, Restaurant Critic
Browse this website for more careers: <https://tastycareers.org.uk/>