

National 5 Practical Cookery

The course, which is practical and experiential in nature, develops a range of cookery skills and food preparation techniques, as well as planning, organisational and time management skills, in hospitality-related contexts. Through its emphasis on safety and hygiene, the course instils in candidates an understanding of the need to follow safe and hygienic practices in many cookery contexts. It also develops the thinking skills of remembering, understanding and applying, and aspects of numeracy.

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

Useful Websites

<https://www.sqa.org.uk/sqa/47439.html>

<http://www.educationscotland.gov.uk>

<https://www.bbc.co.uk/bitesize/subjects/zhtsr82>

You can also find resources in the National 5 Practical Cookery Google Classroom, which is updated with new resources and tasks regularly

FACULTY OF HEALTH

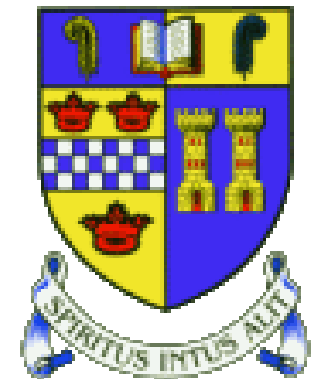
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ACADEMY**

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National 5

Practical Cookery



Faculty of Health
Parent Information Leaflet

National 5 Practical Cookery - What Is Involved In Our Course

What We Expect From Your Child

1. Diligence and a commitment to learning.
2. Work towards target setting agreed at beginning of new year.
3. Homework to be returned and completed with care and on time, given on a regular basis.
4. Full and active participation in each lesson

Course Assessment

To gain the award of the Course, the candidate must achieve success in three elements of course assessment.

The *course assessment* is split up into three elements.

The first element is an assignment. This is completed in class time, with 18 marks available. The assignment is worth 13% of the final award.

The second element is a practical activity. This is completed in school, under exam conditions, with 82 mark available. The practical activity contributes 62% of the final award.

The third element is a question paper. This takes 1 hour and there are 30 marks available. The question paper is worth 25% of the final grade.

What You Can Expect From Your Teachers

1. Commitment to Excellence.
2. Consistency in teaching and learning.
3. High expectations.
4. Specialist knowledge in subject field.
5. Homework marked in a timely fashion.

LEARNING

