



Course Choice Information – Practical Cookery - National 4

Course Information & Content

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

There will be a charge of £40 towards the cost of ingredients. This may be paid in instalments via Parent Pay.

Assessment

3 internally assessed units:

- Cookery Skills, Techniques and Processes
- Understanding and Using Ingredients
- Organisational Skills for Cooking

1 final added value unit assessment where learners will plan, prepare and cook a two-course meal for a given number of people within a given timescale and present it appropriately.

Homework

Pupils should arrive to class with an appropriate container to transport food home safely.
Pupils may be asked to practice skills prior to assessments at home if possible.

Progression

National 5 Practical Cookery | NPA Bakery | College | Apprenticeship

Career Options

Baker | Butcher | Chef | Cake decorator | Catering manager | Kitchen manager | Restaurant manager | Catering Assistant | Wholesaler | Food Service Assistant | Catering Consultant |
Army Chef

[Further information - SQA](#)

