



National Unit Specification: general information

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| UNIT | Cookery Processes: An Introduction (Intermediate 1) |
| NUMBER | D264 10 |
| COURSE | Hospitality: Practical Cookery (Intermediate 1) |

SUMMARY

Candidates should demonstrate underpinning knowledge associated with a range of cookery processes and carry out the cookery processes in a safe and hygienic manner.

OUTCOMES

- 1 Identify foods suitable for a range of cookery processes.
- 2 Carry out the cookery process to given specifications.
- 3 Control the cookery process to minimise wastage.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following:

- Standard Grade Home Economics at Foundation level
- access 3 units in Home Economics
- access 3 units or Standard Grade at Foundation level in a relevant subject

The unit is also suitable for 'new starts' and adult returners with appropriate prior experience.

Administrative Information

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| Superclass: | NF |
| Publication date: | June 2011 |
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| Version: | 05 |

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National Unit Specification: general information (cont)

UNIT Cookery Processes: An Introduction (Intermediate 1)

CREDIT VALUE

1 credit at Intermediate 1.

CORE SKILLS

There is no automatic certification of core skills or core skills components in this unit.

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Cookery Processes: An Introduction (Intermediate 1)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

NOTE ON RANGE FOR THIS UNIT

Cookery processes: stewing, boiling, poaching, baking, steaming, grilling, shallow frying.

Foods: suitable food associated with each process.

OUTCOME 1

Identify foods suitable for a range of cookery processes.

Performance criterion

- (a) Suitable foods are identified correctly for each process.

Evidence requirements

Recorded evidence that the candidate can:

- (a) Identify correctly two foods suitable for five cookery processes.

The proposed instrument of assessment is short response questions.

OUTCOME 2

Carry out the cookery process to given specification.

Performance criteria

- (a) Each cookery process is correctly applied.
- (b) Safe and hygienic standards are maintained throughout.

Evidence requirements

Recorded evidence that the candidate:

- (a) Can correctly apply each cookery process.
- (b) Can maintain safe and hygienic standards throughout the practical sessions.

National Unit Specification: statement of standards (cont)

UNIT Cookery Processes: An Introduction (Intermediate 1)

The proposed instrument of assessment is a practical exercise. Attainment should be recorded using an observational checklist.

OUTCOME 3

Control the cookery process to minimise wastage.

Performance criteria

- (a) The process is monitored regularly.
- (b) Appropriate techniques are used to check food for readiness.
- (c) An attractive and palatable end result is produced.

Evidence requirements

Recorded evidence that each of the performance criteria has been met on one occasion.

The proposed instrument of assessment is a practical exercise. Attainment should be recorded using an observational checklist.

National Unit Specification: support notes

UNIT Cookery Processes: An Introduction (Intermediate 1)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

This unit has been devised so that it may be delivered along with Introduction to Cookery Processes (Acc 3).

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

The content on which this unit is based is listed in the course details for Hospitality: Practical Cookery (Intermediate 1).

Outcome 1

As each cookery process is covered, the type of heat transfer, ie, conduction, convection, radiation, should be identified and explained. The cooking medium, ie, oil, water, stock, steam, etc, should be discussed and understood. The classification of the process as wet or dry should be identified and explained. The operation of equipment, such as steamer, microwave, oven and salamander will relate to each process as candidates carry them out. The suitability of foods for each process will require to be covered in detail and candidates helped to understand why certain food types require to be cooked by wet and others by dry methods.

Outcome 2

Demonstrations and use of equipment should feature throughout each practical session as new skills are developed. The correct method of carrying out each process should be explored prior to candidates carrying out practical sessions. The development of safe and hygienic standards and correct working methods must be instilled by teachers/lecturers, as essential skills to be practised at all times.

Candidates should be encouraged to follow standard recipes in carrying out the practical tasks in a step-by-step method.

Outcome 3

Teachers/lecturers should encourage candidates to monitor the cookery process with regard to temperature, time and the cooking medium, and techniques demonstrated to check the food for readiness. Candidates should be encouraged to use their senses, specifically touch, sight and taste, to check the foods throughout the cookery process.

Teachers/lecturers should explain the effects of overcooking and undercooking on each food used and the importance of producing a palatable end result.

National Unit Specification: support notes (cont)

UNIT Cookery Processes: An Introduction (Intermediate 1)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching approach should allow the outcomes to be achieved in a candidate-centred, participative and practical manner. Aspects of theory related to the principles associated with each cookery process should be covered prior to the practical exercise, as should correct use of equipment. This unit should be delivered at a pace in keeping with the candidates' ability, with each process explained and discussed at a basic level.

GUIDANCE ON THE APPROACHES TO ASSESSMENT FOR THIS UNIT

The assessment of Outcome 1 should be related to the practical exercise, and not seen as a separate unrelated outcome.

Further guidance and exemplification on appropriate evidence will be provided in due course.

The delivery and assessment of this unit is open to alternative methods to support the inclusion of all candidates. Examples include:

- extension to the notional design length
- use of technology to record information/instructions and to support assessment situations
- appropriate level of teacher/lecturer or auxiliary support in practical activities
- use of specialist equipment

DISABLED CANDIDATES AND/OR THOSE WITH ADDITIONAL SUPPORT NEEDS

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website:

www.sqa.org.uk/assessmentarrangements.