



The following information provides an overview of the knowledge and understanding developed within this course.

The assessment has three components:

- An assignment undertaken in class but marked externally by SQA. The assignment is worth 18 marks and accounts for 14% of the overall assessment.
- A practical activity which is marked by departmental staff. The practical activity is worth 82 marks and accounts for 63% of the overall assessment.
- A question paper which is marked externally by the SQA. The question paper is worth 30 marks and accounts for 23% of the overall assessment.

To improve on his current performance with **N5 Hospitality: Practical Cookery** your child could use some of the following strategies:-

Strategy	✓
Complete all written work with accuracy and great detail.	
Speak to your teacher if you are struggling with an aspect of the course.	
Work with your peers to share ideas and complete tasks.	
Make use of on-line learning resources and technology.	
Ensure that deadlines are met for SQA units and assignments.	
Complete all homework tasks on time and to a high standard.	
Use the departmental planner to study a topic each week.	
Use the revision pack to revise:	
<ul style="list-style-type: none"> • Food safety and hygiene. • Characteristics of a range of ingredients. • Importance of sourcing sustainable ingredients. • Current dietary advice. 	
Summarise course notes and highlight essential points of information.	
Make use of study aids e.g. apps or spider diagrams to organise key pieces of information.	
Practise past paper questions – www.sqa.co.uk	
Identify command words at the start of questions to ensure questions are answered accurately.	
Manage time to ensure all questions in an examination can be attempted with accuracy and detail.	
Attend supported study.	
Focus on practical skills:	
<ul style="list-style-type: none"> • Food preparation techniques and cookery processes in the preparation of dishes. • Select, weigh, measure and use appropriate ingredients to prepare and garnish or decorate dishes. • Produce, portion and present dishes appropriately. • Follow safe and hygienic working practices. • Acquire and use planning, costing, organisational and time management skills in a cookery context. 	
Practice practical skills at home.	
Watch food related programmes.	

Websites – Insert links to useful resources.

www.foodstandards.gov.scot - www.nutrition.org.uk - www.sqa.co.uk

Point of contact – Mrs E. Gardiner (P.T. of Food & Textile Technology).