

# Hospitality: Practical Cookery

## National 4



Are you interested in cooking and the importance it plays in the hospitality industry? So build on your cooking skills but with new and more challenging techniques and recipes. Widen your knowledge of ingredients both fresh and dry. You will investigate the importance of healthy eating, dietary requirements, food hygiene, the seasonality of food and the roles they play in commercial kitchens.

### What units will I study?

Cookery Skills, Techniques and Processes  
Understanding and Using Ingredients  
Organisational Skills for Cooking  
Producing a meal

### Entry Requirements?

You should be working at or towards National 4 level, demonstrate a keen interest in the subject area, have a satisfactory reference and undertake a successful interview.

### How and where will I study?

A college lecturer will come to your school and work with you there.

### How will I be assessed?

Closed book written assessment and ongoing practical assessment.

### Where will it take me?

You could consider studying Hospitality: Practical Cookery National 5 in school or NC Professional Cookery with us in Fort William when you leave school.

### How do I apply?

You will apply online. Please speak to your school guidance teacher for more information.