

Hospitality: Practical Cookery

National 5



What skills will you gain?

Are you ready to build on the skills you've already acquired with us?

Explore new and more challenging techniques and recipes. Learn about the importance of organisation and planning in the kitchen. Widen your knowledge of ingredients both fresh and dry. Understand the importance of respecting dietary requirements and how to cook sustainably by using fresh fruit and vegetables when they are in season.

You will investigate the importance of healthy eating and food hygiene and the roles they play in commercial kitchens.

What units will I study?

You will cover skills from studying:
Cookery Skills, Techniques and Processes
Understanding and Using Ingredients
Organisational Skills for Cooking

Entry Requirements?

Ideally, you will have already been working with at at level 4.

How and where will I study?

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

How will I be assessed?

Exam with 3 components: question paper, assignment and a practical activity.

Where will it take me?

You could consider studying our NC Professional Cookery in Fort William or similar courses elsewhere when you leave school.

How do I apply?

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