

## **National 5 Practical Cookery – Success Criteria**

**The ‘Planning Assignment’, completed during the formal assessment block, which will provide the opportunity to specify;**

- ✓ Approximate timings for carrying out all tasks through creation of a ‘time plan’ where pupils identify the order in which they need to carry out activities to be successful in producing their three course meal.
- ✓ Equipment required to produce the specified dishes.
- ✓ Service times and details to show what the finished dishes should look like when they are presented.
- ✓ How safety and hygiene will be observed during the practical activity.

**The ‘Practical Activity’, completed during the formal assessment block, which will provide the opportunity to;**

- ✓ Follow the time plan created in the assignment to successfully produce their three course meal.
- ✓ Effectively control cookery processes to ensure a good outcome for each dish.
- ✓ Present and serve the dishes appropriately according to the service details produced in the assignment.
- ✓ demonstrate safe and hygienic working practices throughout the production of the three course meal

**The ‘Question paper’ completed during the formal assessment block, which will provide the opportunity to;**

- ✓ Use structured exam technique
- ✓ State name given or identify, describe, explain and evaluate information covered throughout the year (see topics below)
- ✓ Complete a costing activity

**Informal/Formal Assessments where questions will provide the opportunity to demonstrate the following knowledge, understanding and skills;**

- ✓ The principles of selecting and using food preparation equipment – what do we use and why when producing food products?
- ✓ the principles of successful weighing and measuring
- ✓ Understanding cookery processes and food preparation techniques – what do we do and why when producing food products and how do we carry out these techniques to the highest possible standard?
- ✓ Understanding ingredients, their characteristics, and the importance of sustainability – where do the foods we eat come from, why do we use them for specific purposes and why does this matter?
- ✓ Knowledge and application of current dietary advice – applying the Scottish Government’s advice on healthy eating (Scottish Dietary Goals) to a range of recipes and cookery techniques.
- ✓ knowledge of the application of the principles of food safety and hygiene

- ✓ costing recipes – calculating the individual cost of ingredients by weight in a recipe and adding up the total cost to produce a dish
- ✓ evaluation of presentation, taste or texture of dishes

**What will be taken into consideration when deciding on a teacher-estimated grade for National 5 Practical Cookery?**

- Performance in the Formal Assessment Block(s).
- The estimated mark awarded for the planning assignment. (18 marks) \*sent to SQA for marking.
- The mark awarded for the practical activity. (82 marks)
- The mark awarded in the written question paper (30 marks) \*SQA marked
- Performance in unit assessments, which are ongoing throughout the year.
- Commitment and quality in class/homework, including assignments on teams.