

N5 Practical Cookery Study Guide

ASSESSMENT

Question paper 30 marks (25%)

The purpose of this question paper is to assess the candidates' ability to integrate and apply breadth, knowledge, understanding and skills from across the course. The question paper will ask candidates to state, name, give, identify, describe, explain, calculate and evaluate.

Assignment 18 marks (13%) / Practical activity 82 marks (62%)

The assignment and practical activity are inter-related and will be assessed using one activity. Candidates will carry out one task — planning and producing a meal — which will provide evidence for both components.

The purpose of this is to assess candidates' ability to plan, prepare and present a three course meal to a given specification within a given timescale. A brief specifies the three dishes to be produced.

The assignment and practical activity give candidates an opportunity to demonstrate the following skills, knowledge and understanding in the context of producing and serving the meal:

- planning, organisational and time management skills
- applying food preparation techniques and cookery processes according to the given brief
- preparing and using ingredients according to the given brief
- presenting and serving each dish appropriately
- demonstrating the importance of food safety and hygiene and working safely and hygienically

STUDY TIPS

- Use **PAST PAPERS** and **Marking Instructions**
- Complete **homework tasks**
- **Watch** cookery shows or YouTube. Landward (BBC) is useful to find out what foods are produced in Scotland and the benefits of consuming local seasonal produce.
- **Read** through your course notes and National 4 & 5 Hospitality Course Notes book
- Follow **the answer structures** depending on the **Command Word**

State/give/name/identify: Provide a fact or a short statement that is relevant to the question.

Describe: This means you have to provide straightforward **points of information** that relate to the question.

Explain: You have to provide more detailed points of information linked to what is asked in the question. This could include: giving reasons for or explaining the effect of something.

Calculate: Use the formula provided on the question paper and a calculator to help you calculate the cost of the identified ingredients.

Evaluate: Use **FOC** to help you answer this question. State a **fact**, state your **opinion** and then describe the **consequence** related to the context of the question.

Always remember to relate back to the question

USEFUL LINKS

- <https://www.sqa.org.uk/sqa/47439.html> (SQA)
- https://www.youtube.com/playlist?list=PLsTxfQ0AJyyw_2e9SwDbHkI4CZaaVclbX (SQA Practical Cookery – Tips from MasterChef Champion Gary Maclean)
- <https://www.bbc.co.uk/bitesize/subjects/zhtsr82> (Bitesize)
- <https://www.foodafactoflife.org.uk/14-16-years/cooking/videos/> (Food a Fact of Life)
- <https://www.satchelone.com/login> (Show My Homework)