

Pupils would, as is normal in practical cookery classes, be expected to contribute towards the cost of the ingredients as well as providing some foodstuffs. All pupils must bring along a suitable recyclable container for food items.

- + Menu Planner
- + Commis Chef
- + Chef
- + Events Manager
- + Sous Chef
- + Hospitality Lecturer
- + Food Journalism
- + Food Product Development
- + University Lecturer
- + Chef de partie: Pastry/sauce
- + Food technologist
- + Food quality Controller
- + Nutritionist
- + Dietician

Career Pathways

Your choice of course in the department should be based on your strengths, interests, personality, ability and chosen career path. Choose wisely!!

The Home Economics Department's overall aim is to provide a structure to enhance the educational experience of all students.

After studying Hospitality you will be able to:

- ✓ Use food preparation techniques and cookery processes, with minimal guidance, in the preparation of a range of dishes
- ✓ Understand the importance of food safety and hygiene and working safely and hygienically
- ✓ Select, weigh, measure and use appropriate ingredients, with minimal guidance, to prepare and garnish or decorate dishes
- ✓ Identify the importance of responsible sourcing of ingredients
- ✓ Identify current dietary advice in relation to the use of ingredients
- ✓ Follow a recipe and carry out an evaluation of the product, with minimal guidance.
- ✓ Organise and manage time skills in familiar cookery context.
- ✓ Produce dishes, taking into account the number of portions and presenting them appropriately.

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National 4/5 Practical Cookery Course available in the Home Economics department

Boclair Academy



Specialist course

Information on National 4/5 Practical Cookery

Practical Cookery National 4/5

*A small selection of taught
Dishes*

Chinese Stir Fried Chicken

Spiced Leek and potato Soup

Dark Chocolate and orange bar

Gateau

Vegetable Korma

Beef lasagne

Carrot Cake

Chicken Stroganoff

Quesadillas

Thai vegetable soup

Raspberry ripple cheesecake

Sweet and Sour Chicken

This course is suitable for pupils who are interested in the production of food to a high standard either:

✚ Just for fun and as a way to gain useful life skills before going to university or to impress your friends.

✚ As a progression route to employment or higher education in the catering/hospitality sector or dietetics or as a nutritionist.

Practical Cookery National 4/5

The work is mainly practical involving the production and presentation of dishes to a commercial standard, gaining awareness of international cuisine and an insight to the requirement of the hospitality industry. To do this you will develop skills in planning, numeracy and literacy.

The essential criteria is that you have an interest in working with food and have good problem solving and evaluation skills.

The course consists of four units:

- ✚ Cookery skills, techniques and process
- ✚ Understanding and using ingredients
- ✚ Organisational skills for cooking

Added Value Unit - ✚

Producing a meal

(Students will organise and produce a simple two- course meal for four people for a specific occasion, doing so safely and hygienically.)

National 4 Assessment

- ✚ Each unit will be assessed on practical skills and related knowledge

National 5 Assessment

- ✚ The course will consist of 3 components
- ✚ An assignment } Practical exam worth 75%
- ✚ Written Paper worth 25%

Practical Cookery 4/5

Culinary Skills Being Taught In Hospitality

- ✚ Brunoise
- ✚ Jardiniere
- ✚ Julienne
- ✚ Macedoine
- ✚ Paysanne



Presentation Techniques: (Garnishes/Decoration)

- ✚ Van Dyke Tomato
- ✚ Rosettes of cream
- ✚ Piped butter cream decoration
- ✚ Coulis
- ✚ Lemon Baskets
- ✚ Chocolate Shapes/ Leaves
- ✚ Strawberry fans
- ✚ Tomato Roses