

Hospitality Practical Cookery S3

Curriculum Information

COURSE

This is a practical course and aims to provide the development of techniques and skills required for food production, retail and the Hospitality industries. The aims of the course are to enable learners to:

- Use a range of cookery skills, food preparation techniques and cookery processes when following a recipe.
- Select and use ingredients to produce and garnish or decorate dishes. Develop an understanding of ingredients and their uses and awareness of responsible sourcing.
- Develop an awareness of current dietary advice relating to the use of ingredients.
- Work safely and hygienically.

TYPICAL LESSON

The majority of lessons will be of a practical nature building organisational techniques and cooking skills. You will have to plan, make and prepare dishes with consideration of the function and sustainability of ingredients in relation to dietary health.

S3 UNITS

- **Knife Skills**
- **Cookery Processes**
- **Sustainability**
- **S3 Written Exam**

CAREERS/PROGRESSION

- Hospitality industry:- chef, front of house, Hospitality management
- Food retail
- Environmental health
- Catering
- Teaching
- Dietician
- Food production and marketing