

5.2 Description of S4 Courses

Subject Guide

There now follows a description of the courses on offer at National 3, National 4 and National 5.

Hospitality

Courses Available

National 4 (S4/5/6)	✓
National 5 (S5/6)	✓

Hospitality will only be offered at Nat 4 level in S4.

National 4	
Course Descriptor	<p>This course aims to develop learners' life skills and enhance their personal effectiveness in terms of cookery and to provide a set of skills for those who wish to progress to further study in the hospitality context. In preparing learners for life, the course anticipates their future needs in that it enables them to learn how to prepare and cook food for themselves and others. It also develops their organisational skills, which have an application in a variety of contexts.</p> <p>The course aims to enable learners to:</p> <ul style="list-style-type: none"> • use a range of cookery skills, food preparation techniques and cookery processes when following recipes • select and use ingredients to produce and garnish or decorate dishes • develop an understanding of ingredients and their uses and an awareness of responsible sourcing • develop an awareness of current dietary advice relating to the use of ingredients • work safely and hygienically <p>The broad structure of the course meets its purpose and aims, which are addressed by the Units it comprises.</p> <p>The course contains a significant practical component, which involves</p> <ul style="list-style-type: none"> • experiential learning, and is supported by related theory. It uses real-life hospitality contexts, which makes it relevant to the world of work.
Entry requirements	<p>Learners would normally be expected to have attained the skills and knowledge required by one or more of the following or by equivalent experience or qualifications:</p> <ul style="list-style-type: none"> • National 3 Hospitality: Practical Cookery Course or relevant component Units • National 3 Health and Food Technology Course or relevant component Units <p>In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this course.</p>

Course content	<p>Cookery Skills, Techniques and Processes (National 4) This unit aims to develop learners' cookery skills, food preparation techniques, and their ability to follow cookery processes, in the context of producing dishes with minimal guidance. Learners will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times.</p> <p>Understanding and Using Ingredients (National 4) This unit aims to develop learners' knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Learners will develop an ability to select and use appropriate ingredients, with minimal guidance, in the preparation of dishes and to do so safely and hygienically.</p> <p>Organisational Skills for Cooking (National 4) This unit aims to develop learners' organisational and time management skills. Learners will acquire the ability to follow recipes and time plans to produce dishes, with minimal guidance, and to work safely and hygienically. They will also further develop the ability to carry out an evaluation of the product.</p> <p>Added Value Unit: Producing a Meal (National 4) This unit aims to enable learners to draw on the knowledge, understanding and skills developed in the other three Units. Learners will carry out a practical activity which will require them to prepare, cook and present a two-course meal to a given specification within a given timescale. It will require learners to demonstrate their ability to follow safe and hygienic practices throughout.</p>
Assessment	To gain the award of the course, the learner must pass all of the Units (including written assessments) as well as the course assessment. Course assessment will provide the basis for grading attainment in the course award.
Future options	<p>The course makes an important contribution to general education through developing a range of essential skills which will stand learners in good stead. Its contribution to vocational education is important because it allows progression to a range of careers in the hospitality industry. The course also supports the wider curriculum through developing learners' awareness of the importance of responsible sourcing of ingredients.</p> <p>This course or its Units may provide progression to:</p> <ul style="list-style-type: none"> • Other qualifications in Hospitality or related areas • Further study, employment or training
National 5	
Course descriptor	<p>Planning and producing meals and presenting them appropriately, learners develop understanding of ingredients from a variety of different sources, as well as of their uses and responsible sourcing and sustainability. Learners develop understanding of the impact of the choice of ingredients on health and wellbeing, and embed food safety and hygiene skills.</p> <p>The National 5 Hospitality: Practical Cookery Course further enhances learners' personal effectiveness in cookery and provides a set of skills for those who wish to progress to further study in the hospitality context.</p>
Entry requirements	<p>Entry to this course is at the discretion of the centre. However, learners would normally be expected to have attained the skills, knowledge and understanding required by the following or equivalent qualifications and/or experience:</p> <ul style="list-style-type: none"> • National 4 Health and Food Technology Course or relevant component Units

	In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this course.
Course content	<p>Cookery Skills, Techniques and Processes (National 5)</p> <p>Organisational Skills for Cooking (National 5)</p> <ul style="list-style-type: none"> • Understanding and Using Ingredients (National 5)
Assessment	To gain the award of the course, the learner must pass all of the Units (including written assessments) as well as the course assessment. Course assessment will provide the basis for grading attainment in the Course award.
Future options	<p>This course or its Units may provide progression to:</p> <ul style="list-style-type: none"> • other qualifications in Hospitality or related areas • further study, employment or training <p>Further details are provided in the Rationale section.</p>

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Graphic Communication

Courses Available

National 4	✓
National 5	✓

National 4	
Course Descriptor	<p>The course introduces learners to the diverse and ever-increasing variety of presentation methods employed in graphic communication.</p> <p>The course allows learners to broaden and deepen their skills base and to widen their horizons regarding a range of vocations and careers.</p> <p>Learners are encouraged to exercise imagination, creativity and logical thinking. They will develop an awareness of graphic communication as an international language. They will find that the skills they acquire by successfully completing this course will be invaluable for learning, for life and for the world of work.</p>
Entry requirements	N/A
Course content	<p>The course also allows learners to engage with technologies such as the use of software packages to produce 2D and 3D CAD drawings. The learners will also use CAG software for illustration and presentation and Desktop Publishing</p> <p>The aims of the course are to enable learners to:</p> <ul style="list-style-type: none"> ◆ develop skills in graphic communication techniques, including the use of equipment, materials and software ◆ extend and apply knowledge and understanding of graphic communication standards and protocols, where these apply ◆ develop an understanding of the impact of graphic communication technologies on our environment and society
Assessment	<p>All Units are internally assessed.</p> <p>They can be assessed on a Unit-by-Unit basis or by combined assessment. They will be assessed on a pass/fail basis within school. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgments are consistent and meet national standards.</p> <p>The assessment of the Units in this Course will be as follows:</p> <p>2D Graphic Communication (National 4) For this Unit, evidence will be required that the learner can produce a variety of simple 2D graphics, to a given standard, in familiar contexts. Knowledge will also be assessed.</p> <p>3D and Pictorial Graphic Communication (National 4) For this Unit, evidence will be required that the learner can produce a variety of simple 3D and pictorial graphics, to a given standard, in familiar contexts. Knowledge will also be assessed.</p> <p>Added Value Unit An added value unit will be carried out and this will be assessed internally. The Added Value Unit will address the key purposes and aims of the course.</p>

	<p>It will do this by addressing one or more of breadth, challenge and application.</p> <p>In this Course, the Added Value Unit will focus on challenge and application.</p> <p>The learner will draw on, extend and apply the skills and knowledge they have developed during the Course. This will be assessed through a project requiring application of skills and knowledge from the Units to produce an effective overall response to the project brief. The brief will be sufficiently open and flexible to allow for personalisation and choice.</p>
Future options	for those pupils who wish to follow careers as designers, Architects, Engineers, Illustrators and Surveyors. The skills developed are transferable regardless of the career path chosen and can support and enhance many professions.
National 5	
Course descriptor	As National 4
Entry requirements	<p>Entry to this course is at the discretion of the centre. However, learners would normally be expected to have attained the skills and knowledge required by one or more of the following or by equivalent qualifications and/or experience:</p> <ul style="list-style-type: none"> ◆ Graphic Communication (National 4) Course or relevant component Units ◆ Design and Manufacture (National 4) Course or relevant component Units ◆ Art and Design (National 4) Course or relevant component Units <p>In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this course.</p>
Course content	<p>Learners are encouraged to exercise imagination, creativity and logical thinking. They will develop an awareness of graphic communication as an international language. They will find that the skills they acquire by successfully completing this Course will be invaluable for learning, for life and for the world of work.</p> <p>The course provides skills that are complementary to other curricular areas such as expressive arts, sciences and mathematics. It provides skills that are valuable for learners in the other areas of study in the technologies. The course provides opportunities for learners to gain skills in reading, interpreting and creating graphic communications. Learners will initiate, develop and communicate ideas graphically. They will develop spatial awareness and visual literacy. It also allows them to consider the impact that graphic communication technologies have on our environment and society.</p>
Assessment	<p>All Units are internally assessed.</p> <p>They can be assessed on a Unit-by-Unit basis or by combined assessment. They will be assessed on a pass/fail basis within school. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgments are consistent and meet national standards.</p> <p>The assessment of the Units in this Course will be as follows:</p> <p>2D Graphic Communication (National 5) For this Unit, evidence will be required that the learner can produce a variety of simple 2D graphics, to a given standard, in familiar contexts. Knowledge will also be assessed.</p> <p>3D and Pictorial Graphic Communication (National 5) For this Unit, evidence will be required that the learner can produce a variety of simple 3D and pictorial graphics, to a given standard, in familiar contexts. Knowledge will also be assessed.</p>

	<p>Externally assessed Assessment</p> <p>The SQA will provide centres with a Graphic Brief which will be completed in 8 hours under exam conditions during class time. This will be externally assessed by SQA and form part of the final award and will be worth 40 marks. The final award will also include a final exam which is worth 80 marks and is 2 hours in duration.</p> <p>In this Course, the Assessment will focus on challenge and application.</p> <p>The learner will draw on, extend and apply the skills and knowledge they have developed during the Course. This will be assessed through The SQA Graphic Brief requiring application of skills and knowledge from the Units to produce an effective overall response to the project brief. The brief will be sufficiently open and flexible to allow for personalisation and choice.</p>
Future options	As National 4

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Practical Woodworking

Courses Available

National 4	✓
National 5	✓

National 4	
Course Descriptor	Skills in measuring and marking out. Safe working practices in workshop environments. Practical creativity and problem solving skills. An understanding of sustainability issues in a practical woodworking context. The learners will develop skills in numeracy, thinking, employability, enterprise and citizenship.
Entry requirements	Complete if appropriate. Skills and knowledge developed through any of the following, while not mandatory, are likely to be helpful as a basis for further learning of this course. National 3 Practical Craft Skills Course or relevant Units.
Course content	The manufacture of items using a range of material, tools and machinery. Flat Frame Construction, Carcase Construction and Wood Turning. Finishing techniques. Added Value Unit.
Assessment	The learner must pass all of the required units including the Added Value Unit. All units are internally assessed against the requirements shown in each unit specification. Units are assessed on a pass/fail basis.
Future options	National 5 Practical Woodworking Course. Skills for Work and sector specific SQA courses.
National 5	
Course descriptor	Skills in measuring and marking out. Safe working practices in workshop environments. Practical creativity and problem solving skills. An understanding of sustainability issues in a practical woodworking context. The learners will develop skills in numeracy, thinking, employability, enterprise and citizenship
Entry requirements	Complete if appropriate. Entry into this course is at the discretion of the centre. However, learners would normally be expected to have attained useful skills, knowledge and understanding from prior learning. National 4 Woodworking course or relevant component units. Learners may have also gained relevant skills and knowledge through other prior learning, life and work experiences.
Course content	Unit 1. Flat frame Construction. Unit 2. Carcase Construction. Unit 3. Machining and Finishing.
Assessment	All units are internally assessed against the requirements shown in each unit specification. Units are assessed on a pass/fail basis.
Future options	National Certificate Group Awards (NCGAs). A Range of other practical technological Courses at national 5. Skills for Work and sector-specific SQA qualifications. Modern Apprenticeship opportunities.