HOSPITALITY PATHWAY

S3

Hospitality
100% coursework

NEW COURSE

COURSE OUTLINE

Cooking
Explore the skills involved in making savoury dishes; nutrition, health, cooking and presenting.

Baking
Learn various techniques for making bakes, both savoury and sweet; bread, cakes, desserts and puddings.

S4

National 5
Hospitality
100% coursework

100% PASS RATE

COURSE OUTLINE

Cooking
Learn to prepare, cook and present a variety of dishes.

Service
Learn to run events, cook food to order and serve paying customers.

Hospitality
Prepare for employment in hospitality.

S5/6

National 5
Practical Cookery
13% coursework
87% exam

NEW COURSE!

COURSE OUTLINE

Food Knowledge
Learn about ingredients, nutrition, diet and production.

Cooking
Learn to prepare, cook and present a variety of food.

Menu Planning
Learn to plan, cost, produce and evaluate given meals in a given time frame.

OR

National 5
Cake Craft
100% coursework

100% PASS RATE

COURSE OUTLINE

Baking Skills
Learn to make and bake various types of cakes.

Decorating Skills
Learn to cover a cake, pipe, stencil, emboss, texturise and make models.

Design & Make
Design, bake, decorate and evaluate a fancy celebration cake.

OR

NPA Level 6
Barista
100% coursework

100% PASS RATE

COURSE OUTLINE

Cold Drinks
Learn to make various types of smoothies and shakes.

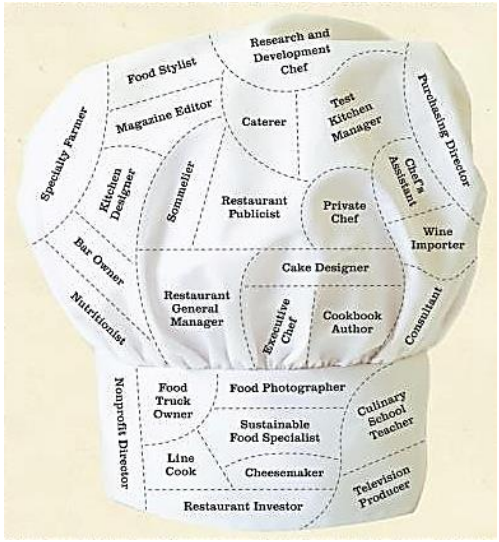
Hot Drinks
Learn to make various types of teas, hot choc and coffees.

Service
Learn to run a coffee bar, serve customers and manage money.

Pupils enjoy learning to cook and serve lots of different foods.

Service is fun and I like making coffee!

Career Opportunities



Further Education

Many professionals work their way up the ranks with **Experience** or a **Modern Apprenticeship**.

City of Glasgow = Hospitality & Culinary Skills
Edinburgh Napier = Hospitality Management
Glasgow Caledonian = Tourism & Events
NESCol = Professional Cookery and Hospitality
Perth College = Professional Cookery

Please contact Mrs S Matthews (PT Art & Design and Home Economics) for more information.