

SQA Advanced Unit Specification

General information for centres

Unit title: Gastronomy

Unit code: HP4F 48

Unit purpose: This unit is designed to give candidates an understanding of what is involved in the thinking and compilation of a meal. It will draw on the experiences gained by the candidate in previous units and develop their understanding of food and its uses, menu compilation and production, wine and the customer's needs.

The candidate should achieve a level of competence of someone who can create a gastronomic experience.

On completion of the unit the candidate should be able to:

1. explain the criteria for planning menus suitable for a range of occasions and establishments.
2. identify and evaluate wines and their suitability to match them with a variety of dishes.
3. design a menu satisfying customer expectations.
4. critically evaluate a gastronomic experience.

Credit points and level: 2 SQA Credits at SCQF level 8: (16 SCQF credit points at SCQF level 8*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from National 1 to Doctorates.*

Recommended prior knowledge and skills: Access to this unit is at the discretion of the centre. To study this unit it is important that the candidate has passed a relevant qualification at SQA Advanced Certificate level/SCQF Level 7 or has suitable industrial experience.

Core skills: There may be opportunities to gather evidence towards core skills in this unit, although there is no automatic certification of core skills or core skills components.

SQA Advanced Unit Specification

Context for delivery: If this unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

Assessment: In order to achieve this unit, candidates are required to present sufficient evidence showing that they have met all of the outcomes specified. Details of these requirements are given for each outcome.

As well as completing written assessments, candidates will be required to complete a folio of their work.

Unit specification: statement of standards

Unit title: Gastronomy

Unit code: HP4F 48

The sections of the unit stating the outcomes, knowledge and/or skills, and evidence requirements are mandatory.

Where evidence for outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Explain the criteria for planning menus suitable for a range of occasions and establishments

Knowledge and/or skills

- ◆ Differentiating between types of menus
- ◆ Understanding current menu terminology

Evidence requirements

Written/oral evidence that the candidate can identify different types of menus.

Assessment guidelines

The assessment for this outcome can be carried out by a restricted response questionnaire to cover the knowledge and skills required. The knowledge of current terminology can be implemented in the designing of a menu in Outcome 3.

Outcome 2

Identify and evaluate wines and their suitability to match them with a variety of dishes

Knowledge and/or skills

- ◆ Identifying different types of wine
- ◆ Matching wine with food

Evidence requirements

Candidates must complete a matching exercise to demonstrate that they can correctly match wine with foods while providing reasons for their choice.

SQA Advanced Unit Specification

Assessment guidelines

The assessment for this outcome can correctly identify wines which match with particular foods and provide reasons for matches.

The knowledge gained in this outcome can be implemented in Outcome 3 in the designing of the menu.

Outcome 3

Design a menu satisfying customer expectations

Knowledge and/or skills

- ◆ Identifying the expectations of the customer
- ◆ Compiling the menu including wines using current terminology

Evidence requirements

Written evidence in the form of a well-balanced menu that satisfies the expectations of the customer. The menu must include accompanying wines for each dish.

Assessment guidelines

The candidate must discuss and understand the needs of the customer prior to compilation of the menu. The menu must meet the criteria of the environment it will be prepared and served in, include wines that match the dishes and have a cost for each said dish. All communication with the customer must be recorded and presented for assessment purposes.

Outcome 4

Critically evaluate a gastronomic experience

Knowledge and/or skills

- ◆ The ability to critically assess the menu, food and wines
- ◆ Appraising the professionalism of the restaurant staff
- ◆ Examine the setting/ambiance of the restaurant
- ◆ Give a holistic view of the experience

Evidence requirements

Written evidence in the form of a report of the candidate's gastronomic experience.

Assessment guidelines

The assessment for this outcome should be presented as a critical report of the candidate's gastronomic experience.

SQA Advanced Unit Specification

Administrative information

Unit code:	HP4F 48
Unit title:	Gastronomy
Superclass category:	NE
Date of publication:	August 2017
Version:	01
Source:	SQA

© Scottish Qualifications Authority 2004, 2017

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

SQA acknowledges the valuable contribution that Scotland's colleges have made to the development of SQA Advanced Qualifications.

FURTHER INFORMATION: Call SQA's Customer Contact Centre on 44 (0) 141 500 5030 or 0345 279 1000. Alternatively, complete our [Centre Feedback Form](#).

Unit specification: support notes

Unit title: Gastronomy

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 80 hours.

Guidance on the content and context for this unit

The unit is intended to introduce candidates to what is involved in compiling a gastronomic meal. It will give them the knowledge and skills that will enable them to discuss different types of menus, identify wines and design a menu for a specific need. For candidates who have prior experience, it will enable them to improve and update their knowledge and skills. The unit should encourage current industry trends and practices at all times.

Corresponding to Outcomes 1 to 4

Outcome 1

The candidates must be aware of the different types of menu's that are currently used in industry. This can be achieved by guiding them to make contact with catering establishments, reading related text books and periodicals and by accessing the internet. On carrying out their research, candidates will become aware of the terminology currently being used to describe menus and dishes.

Outcome 2

Candidates must be introduced to the different types of wines available. This can be done by way of tastings, demonstrations, reading related text books and periodicals, accessing the internet and if possible, visiting wine distributors. Examples of food and wines that match must be discussed and if possible a tasting could be carried out.

Outcome 3

It is important that the candidate has a very good knowledge of what a customer's expectations may be. This should be imparted by way of a group discussion and possibly by a presentation from someone currently involved in selling in the hospitality industry – Banqueting/Conference and Events Manager. Candidates can use evidence gathered for Outcome 1 in their menu compilation. Consultation with an industrialist currently involved in menu compilation is strongly advised in order to meet the current needs and trends.

Outcome 4

For the purposes of understanding what this unit is about, the candidates must be involved in a gastronomic experience. This will allow them to put into practice in a different sense what they have been researching/carrying out for the purposes of this unit. While for the candidates' personal development it would be preferable to visit a high class restaurant, this exercise may be carried out in the realistic working environment of a college restaurant. Candidates must be taught the skills of evaluation in order to carry out the requirements for this outcome.

Guidance on the delivery and assessment of this unit

Delivery of this unit will be at the discretion of the centre. It is recommended that the outcomes of this unit are taught in an integrated way. The unit is designed to give the candidates an understanding of a gastronomic experience and what is involved in the selection of food and wine. Emphasis must be made at all times of the importance for the candidates to be aware of what is currently vogue in industry. By having current knowledge, and better still practice of what is being served to customers, candidates will be better placed to generate the type of information required to successfully compete this unit. The use of example menus and wine lists from industry and allowing candidates to view past work is a good way to make them aware of the type and amount of information that is required to complete this unit. Candidates should be encouraged to produce their work at all times in order for it to be continually evaluated by the tutor, thus ensuring that they are comfortable with what they are producing.

Evidence required for assessment is generated in the form of restricted response questions which determine the candidate's knowledge of menu's and matching food with wine, and a checklist used in the tasting exercise. A portfolio should be compiled by candidates to include:

- ◆ A description of customers expectations, including a record of communication
- ◆ A copy of the designed menu
- ◆ A description of why each wine was chosen
- ◆ An evaluation of their gastronomic experience to include an assessment of: the menu, food and wine; staff; setting/ambiance and overall enjoyment.

Open learning

This unit could be delivered by open or distance learning; however it will require planning by the centre to ensure the sufficiency and authenticity of the candidate's evidence. Arrangements would have to be made for the restricted response questions and tasting exercise to be conducted under supervision. For further information and advice, please see Assessment and Quality Assurance for Open and Distance Learning (SQA, February 2001 – publication code A1030).

Equality and inclusion

This unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

General information for candidates

Unit title: Gastronomy

This unit is suitable for study on a free-standing basis or as part of a group award. It will enable you to gain an understanding of what is involved in the thinking and compilation of a gastronomic meal experience. You will learn about the different types of menus and terminology currently used; the types of wine that are available and what foods match with them; how to compile a menu to satisfy customers expectations and how to evaluate a gastronomic meal experience. You will be assessed on your knowledge of menus, matching food and wine, identifying different wines, compilation of a menu to meet the criteria and evaluation of a gastronomic experience. You will present the evidence for assessment by way of restricted response questionnaires, a checklist and a portfolio.