

## National Unit Specification: general information

<b>UNIT</b>	Health and Food Technology: Consumer Studies (Higher)
<b>NUMBER</b>	D269 12
<b>COURSE</b>	Home Economics: Health and Food Technology (Higher)

### SUMMARY

At the end of this Unit, candidates will have acquired knowledge and understanding about consumer choice of goods and services. They will also have gained an insight into the manufacturers'/providers' perspective on a range of consumer issues. Candidates will be able to appraise the design of products and consider the consequences that technological developments in the food industry have on others. They will acquire a range of investigative skills enabling them to draw conclusions from information sources and make reasoned choices which are a requirement for the discerning consumer.

### OUTCOMES

- 1 Use a range of investigative techniques to obtain information relevant to consumer issues.
- 2 Apply decision making skills as a result of interpreting consumer information.
- 3 Apply specialist knowledge and understanding to address a problem or situation.

### RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have attained:

- Standard Grade Home Economics at Credit level
- Intermediate 2 Home Economics or its component Units
- Intermediate 2 or Credit value in a related subject.

The Unit is also suitable for 'new starts' and adult returners with appropriate prior experience.

### CREDIT VALUE

1 credit at Higher.

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### Administrative Information

<b>Superclass:</b>	BA
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## **National Unit Specification: general information (cont)**

**UNIT**        Health and Food Technology:  
                  Consumer Studies (Higher)

### **CORE SKILLS**

Achievement of this Unit gives automatic certification of the following:

Complete Core Skill                      Working with Others at SCQF Level6

Core Skill component(s)                None

## **National Unit Specification: statement of standards**

### **UNIT**        Health and Food Technology:                   Consumer Studies (Higher)

#### **OUTCOME 1**

Use a range of investigative techniques to obtain information relevant to consumer issues.

##### **Performance criteria**

- a) The information required is relevant and accurate, and established through appropriate research techniques.
- b) Results and data collected are produced accurately and presented concisely.
- c) Conclusions drawn are accurate and based on analysis of the findings.

##### **Evidence requirements**

Recorded evidence must be provided to show that each of the performance criteria has been met on one occasion. The proposed instrument of assessment is an investigation, which may form part of a design activity. The investigation could be completed on pro-forma. Attainment should be assessed by the use of a marking scheme and recorded by the use of an observational checklist.

Specific advice:

- a) Appropriate research techniques would include at least two of the following: survey by questionnaire; survey by mail; interviews; literature search; scientific experiments or investigations; sensory evaluation; comparison testing. The techniques chosen must reflect appreciation of purpose.
- b) Methods used to present data should facilitate ease of interpretation, for example, accurately produced graphs.
- c) Evidence must reflect the candidate's ability to use results and draw conclusions showing appreciation of purpose.

#### **OUTCOME 2**

Apply decision making skills as a result of interpreting consumer information.

##### **Performance criteria**

- a) Explanation of the information interpreted is accurate and appropriate to the task given.
- b) An option or solution is selected with justification for the decision made.

##### **Evidence requirements**

Recorded evidence must be provided to show that each of the performance criteria has been met on one occasion. The proposed instrument of assessment is a report which may form part of a design activity. Attainment should be assessed by the use of a marking scheme.

Specific advice:

- a) Explanation should demonstrate how understanding of the information interpreted can be used to make a decision.
- b) Justification should include reasoned decisions which meet the requirements of the task/problem given.

## **National Unit Specification: statement of standards (cont)**

**UNIT**        Health and Food Technology:  
                  Consumer Studies (Higher)

### **OUTCOME 3**

Apply specialist knowledge and understanding to address a problem or situation.

#### **Performance criteria**

- a) Knowledge is applied in order to give accurate explanation and reasoned argument to address a problem or situation.

#### **Evidence requirements**

Recorded evidence must be provided to show that the performance criterion has been met on one occasion. The proposed instrument of assessment is a question paper which requires a range of short and restricted responses. The questions will sample the content. Attainment should be assessed by the use of a marking schedule.

## **National Unit Specification: support notes**

### **UNIT        Health and Food Technology:               Consumer Studies (Higher)**

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

While the time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

#### **GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT**

The content on which this Unit is based is listed in the course details for *Home Economics: Health and Food Technology (H)*.

#### **GUIDANCE ON THE LEARNING AND TEACHING APPROACHES FOR THIS UNIT**

Learning and teaching approaches for this should match the Unit outcomes. The knowledge and understanding of the content for the Unit, can be acquired or consolidated through practical activities which focus on the specific area of content.

##### ***Outcomes 1 and 2***

A candidate-centred approach to learning is recommended. There should be access to source materials such as commercial products and packaging, as well as videos, magazines and catalogues. The shared experiences of the candidates can be a stimulus to learning, for example, home experiences or experience of the workplace. Brainstorming and group discussion should be used in the initial stages to motivate candidates and develop confidence.

Candidates should be given opportunities to identify the main features of commercially prepared food products and to use these features as a basis for comparison. Candidates could set up a range of testing activities to appraise food products, eg for their aesthetic appeal, nutritional value, versatility, or cost. Interpretation of the results should be used to make decisions about consumer choices. It is important that the teacher/lecturer provides examples of the procedures for setting up investigations, testing and presenting results. The procedures must be clear, so that candidates can replicate the processes for a variety of tasks.

Candidates should be encouraged to communicate and use discussion skills with each other and the teacher/lecturer, so that conclusions drawn can be exchanged during group activity.

##### ***Outcome 3***

The underpinning knowledge and understanding should be reinforced by using a more traditional teacher-centred approach. This will ensure coverage of all the content of the Unit. Arrangements for visits and outside speakers should be made to make learning more interesting for the candidate, and give a real-life perspective.

The teacher/lecturer can pre-test knowledge and understanding of the content by using oral questioning techniques during practical activities. When using a group approach, candidates may demonstrate knowledge and understanding by presenting a short talk after a practical activity. It is necessary to cover the entire content of the Unit for the benefit of the overall candidate experience.

The use of information technology is recommended to enhance the generation of evidence, and access to appropriate software is important.

