



National
Qualifications

Health and Food Technology Assignment Assessment task

This is the assessment task for the assignment of Higher Health and Food Technology Course assessment.

It must be read in conjunction with the general assessment information for this Component of Course assessment.

Valid for session 2014/15 and until further notice

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Introduction

This is the assessment task for Higher Health and Food Technology.

This assignment is worth 50 marks. The marks contribute 50% of the overall marks for the Course assessment. The Course will be graded A–D.

This is one of two Components of Course assessment. The other Component is a question paper.

Marks for all Course Components are added up to give a total Course assessment mark which is then used as the basis for grading decisions.

This document gives marking instructions for assessors for the assignment Component of this Course and instructions for candidates.

It must be read in conjunction with the general assessment information for this Component of Course assessment.

The assessment instructions for candidates are provided in Appendix 1 and must be detached and given to the candidate.

Equality and inclusion

This Course assessment has been designed to ensure that there are no unnecessary barriers to assessment. Assessments have been designed to promote equal opportunities while maintaining the integrity of the qualification.

For guidance on assessment arrangements for disabled candidates and/or those with additional support needs, please follow the link to the Assessment Arrangements web page: www.sqa.org.uk/sqa/14977.html

Guidance on inclusive approaches to delivery and assessment in this Course is provided in the *Course Support Notes*.

Marking Instructions

In line with SQA's normal practice, the following Marking Instructions are addressed to the marker. They will also be helpful for those preparing candidates for Course assessment.

This assessment will be marked by SQA. Separate information will be given on arrangements for submission of evidence.

All marking will be quality assured by SQA.

General Marking Principles for the assignment

This information is provided to help you understand the general principles you must apply when marking candidate responses to this assignment. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- (a) Marks for each candidate response must always be assigned in line with these General Marking Principles and the Detailed Marking Instructions for this assessment.
- (b) Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- (c) In the assignment, candidates should show the following skills, knowledge and understanding:

Drawing on knowledge and understanding of the key themes in the brief. Candidates may be awarded up to 5 marks for demonstrating:

- ◆ knowledge of appropriate key issues
- ◆ understanding of the significance of issues

Carrying out research into the key issues. Candidates may be awarded up to 17 marks for demonstrating:

- ◆ knowledge of appropriate research techniques and sources
- ◆ knowledge of relevant areas for investigation
- ◆ selection of appropriate information
- ◆ ability to draw conclusions from the information
- ◆ logical progression between investigations

Drawing on knowledge and understanding to analyse information. Marks may be awarded for answers which move beyond description and explanation to identify how the aspects of the food product might

impact on the needs of the brief. Candidates will identify aspects such as features, ingredients and cooking methods.

Candidates may access full marks **either** by providing a wider range of factors **or** a greater depth of analysis.

Candidates may be awarded up to 10 marks for demonstrating:

- ◆ ability to identify significant aspects of the food product
- ◆ ability to establish links between aspects of the food product
- ◆ ability to establish inconsistencies/contradictions between aspects of the food product
- ◆ ability to identify possible consequences/implications

Carrying out testing of the food product. Candidates may be awarded up to 8 marks for demonstrating:

- ◆ knowledge of appropriate techniques and sources for the tests
- ◆ knowledge of relevant areas for testing
- ◆ knowledge of methods of presentation of results
- ◆ selection of appropriate information from test results

Evaluating the food product. Candidates will use the results of testing in order to provide evidence in support of their judgement on the suitability of the food product for the brief.

Candidates may be awarded up to 10 marks for demonstrating:

- ◆ the extent to which the judgement was supported by evidence
- ◆ counter arguments and possible alternative strategies

Marks will be awarded in the assignment for:

- | | |
|-------------------------------|------------|
| ◆ Section 1 – Planning | (22 marks) |
| ◆ Section 2 – The product | (10 marks) |
| ◆ Section 3 – Product testing | (8 marks) |
| ◆ Section 4 – Evaluation | (10 Marks) |

Detailed Marking Instructions for the assignment

Item			Marking Instruction	Max mark	Additional guidance
1	(a)	i	<i>Identifying a range of key issues from the brief.</i>	2 marks	<p>2 marks: at least four key issues which reflect all aspects of the brief correctly identified.</p> <p>1 mark: three key issues which reflect all areas of the brief correctly identified.</p> <p>0 marks: fewer than three key issues correctly identified/all aspects of the brief not reflected.</p>
		ii	<i>Identifying and justifying the key issues to be taken forward.</i>	3 marks	<p>3 marks: all three identified key issues have appropriate justification linked to different areas of the brief.</p> <p>2 marks: two identified key issues have appropriate justification linked to different areas of the brief.</p> <p>1 mark: one identified key issue has appropriate justification linked to an area of the brief.</p> <p>0 marks: no identified key issues have appropriate justification.</p>
	(b)	i	<i>Using one appropriate research technique from one relevant source to select and summarise main points of information.</i>	5 marks	<p>1 mark: for demonstrating an appropriate research technique with appropriate source.</p> <p>0 marks: inappropriate research technique demonstrated/inappropriate sources.</p> <p>4 marks: four main points of information made which can be used to develop the product.</p> <p>3 marks: three main points of information made which can be used to develop the product.</p> <p>2 marks: two main points of information made which can be used to develop the product.</p> <p>1 mark: one main point of information made which can be used to develop the</p>

					product. 0 marks: no points made.
		ii	<i>Using a second appropriate and different research technique from a different relevant source to select and summarise main points of information.</i>	5 marks	<p>1 mark: for demonstrating carrying out of an appropriate research technique with appropriate source.</p> <p>0 marks: inappropriate research technique demonstrated/inappropriate source.</p> <p>4 marks: four main points of information made which can be used to develop the product.</p> <p>3 marks: three main points of information made which can be used to develop the product.</p> <p>2 marks: two main points of information made which can be used to develop the product.</p> <p>1 mark: one main point of information made which can be used to develop the product.</p> <p>0 marks: no points made.</p>
		iii	<i>Using an appropriate research technique from a different relevant source to select and summarise main points of information.</i>	5 marks	<p>1 mark: for demonstrating carrying out of an appropriate research technique with appropriate source.</p> <p>0 marks: inappropriate research technique demonstrated/inappropriate source.</p> <p>4 marks: four main points of information made which can be used to develop the product.</p> <p>3 marks: three main points of information made which can be used to develop the product.</p> <p>2 marks: two main points of information made which can be used to develop the product.</p> <p>1 mark: one main point of information made which can be used to develop the product.</p> <p>0 marks: no points made.</p>

		iv	<i>Demonstrating links between the investigations.</i>	2 marks	<p>2 marks: evidence of links/progression between all investigations.</p> <p>1 mark: evidence of link/progression between two investigations.</p> <p>0 marks: no evidence of link/progression.</p>
2			<i>Justifying an appropriate food product based on the information generated from the research and relevant to the brief.</i>	10 marks	<p>1 mark for each relevant point of justification related to the following:</p> <ul style="list-style-type: none"> • A minimum of four features of the product. • A minimum of four ingredients used in the product. <p>Up to a total of 10 marks.</p>
3		i	<i>Using an appropriate sensory test to provide relevant information about the product.</i>	4 marks	<p>Use of appropriate sensory testing technique:</p> <p>1 mark: evidence of implementation of appropriate sensory testing technique with appropriate source identified.</p> <p>0 marks: inappropriate sensory testing technique/inappropriate source identified.</p> <p>Presentation of results:</p> <p>2 marks: results of sensory testing are presented clearly.</p> <p>1 mark: results of sensory testing are presented adequately.</p> <p>0 marks: no appropriate results/no results.</p> <p>Identifying key information:</p> <p>1 mark: at least two key pieces of information derived from the results of sensory testing are identified.</p>
		ii	<i>Using a different appropriate test to provide relevant information about the product.</i>	4 marks	<p>Use of appropriate testing technique:</p> <p>1 mark: evidence of implementation of appropriate testing technique with appropriate source identified.</p> <p>0 marks: inappropriate sensory testing technique/inappropriate source identified.</p>

				<p>Presentation of results:</p> <p>2 marks: results of testing are presented clearly.</p> <p>1 mark: results of testing are presented adequately.</p> <p>0 marks: no appropriate results/no results.</p> <p>Identifying key information:</p> <p>1 mark: at least two key pieces of information derived from the results of testing for use in evaluation are identified.</p>
4		i	<i>Evaluating the food product based on the results of testing.</i>	<p>4 marks</p> <p>4 marks: provides at least four evaluative comments that refer to the solution, based on the results of testing.</p> <p>3 marks: provides three evaluative comments that refer to the solution, based on the results of testing.</p> <p>2 marks: provides two evaluative comments that refer to the solution, based on the results of testing.</p> <p>1 mark: provides one evaluative comment that refers to the solution, based on the results of testing.</p> <p>0 marks: no relevant evaluative comment based on the results of testing.</p>
		ii	<i>Improving or adapting the product.</i>	<p>6 marks</p> <p>1 mark for each appropriate suggested adaptation or improvement, up to a maximum of 3 marks.</p> <p>1 mark for each point of justification related to each suggested adaptation or improvement based on the information gathered in the investigations or the results of testing, up to a maximum of 3 marks.</p> <p>0 marks: no appropriate adaptation or improvement suggested.</p>

Appendix 1: Instructions for candidates

This assessment applies to the assignment for Higher Health and Food Technology.

This assignment is worth 50 marks. The marks contribute 50% of the overall marks for the Course assessment. The Course will be graded A-D.

Your assessor will let you know how the assessment will be carried out and any required conditions.

This assignment has four sections:

Section 1 – Planning	(22 marks)
Section 2 – The product	(10 marks)
Section 3 – Product testing	(8 marks)
Section 4 – Evaluation	(10 Marks)

In this assessment you will have to carry out a food product development task in response to a brief. You will plan and produce an idea for a food product, then test and evaluate the suitability of the food product for the brief.

Before you begin your assignment, you must choose a brief to work on. The briefs which you can choose from will be provided by SQA.

The completed assignment must be submitted to SQA for marking.

Once you have chosen your brief, you should carry out the following:

Section 1: Planning (22 marks)

1(a) Exploring the brief (5 marks)

You will be assessed on how well you have understood the key issues in your chosen brief. You should:

- ◆ explore the brief to identify at least four key issues which reflect all aspects of the brief
- ◆ identify the three key issues you consider to be the most important and explain why the issues you have identified are important to the brief

1(b) Research (17 marks)

You will be assessed on the quality and relevance of the information you have gathered.

You should carry out three investigations into the key issues identified, using at least two different research techniques.

The investigations should be carried out in a logical sequence to allow you to gather the information which you will use to develop a food product that meets the needs of the brief. You should:

- ◆ obtain relevant information about the key issues identified from the brief
- ◆ record the source(s) of the information
- ◆ present the information clearly
- ◆ identify the main points from your research that you will use to develop your product

Section 2: The product (10 marks)

You will be assessed on the relevance of the food product idea which you will develop in order to meet the issues in the brief. You should:

- ◆ explain the ways features of your product and the ingredients to be used to make the product meet the needs of the brief

Section 3: Product testing (8 marks)

You must now make your product so that you can use it as a basis for testing and evaluation.

You should carry out two appropriate tests on the food product. This should include one sensory test and one other test. You should include:

- ◆ the sources of the information
- ◆ clearly presented results
- ◆ key information identified from the results of testing which can be used for evaluation

Section 4: Evaluation (10 marks)

4(a) Evaluating your food product (10 marks)

You will be assessed on the relevance and depth of your evaluation of the food product you have made. You should:

- ◆ evaluate the suitability of your food product for the brief, based on the results of testing (4 marks)
- ◆ make suggestions for adaptations, improvements or further developments to meet the needs of the brief, supported by
 - your experience of the development process, or
 - the results of your sensory testing (6 marks)

Higher Health and Food Technology: assignment

Section 1: Planning (22 marks)

1 (a) Exploring the brief (5 marks)

You should:

- ◆ Identify at least **four** key issues that reflect all aspects of the brief. (2 marks)
- ◆ Identify the **three** key issues that you consider to be the most important. These should reflect all aspects of the brief. Explain why each is important to the brief. (3 marks)

1 (b) Research (17 marks)

You should provide evidence of carrying out **three** investigations into the identified key issues using **at least two different** investigative techniques and showing how the investigations demonstrate progress towards your product. (15 marks)

The investigations should be carried out in a logical sequence to allow you to gather the information which you will use to develop a product that meets the needs of the brief. You must show how your solution develops with each investigation. You could include this information at the end of each investigation, or you could include it when the investigations are complete. (2 marks)

Present the information you have gathered from **each** investigation. You may use any suitable format. However you choose to present your work, you should include the following:

- ◆ the investigative technique you used
- ◆ the source(s) of your information
- ◆ the results of your research
- ◆ the key information from your research, and explanation of how you will use this information to develop your product

Section 2: The product (10 marks)

2 (a) Describe your food product.

You may provide a written description of your food product, a recipe, a labelled diagram or any other appropriate means.

2 (b) Justification of the product (10 marks)

You should explain **at least ten ways** your product meets the needs of the brief, based on the results of your research. You should identify and explain why the following aspects of your product are important in meeting the needs of the brief:

- ◆ a **minimum of four** features of your product
- ◆ a **minimum of four** of the ingredients used

You could gain the ten marks available by providing comments in any of the following ways:

- ◆ four comments about the features of your product **and** six comments about the ingredients in your product
- ◆ four comments about the ingredients in your product **and** four comments about the features of your product
- ◆ five comments about the features of your product **and** five comments about the ingredients in your product

Section 3: Product testing (8 marks)

You must now make your product following safe and hygienic practices so that you can use it as a basis for sensory testing and evaluation.

You should:

- ◆ include a photograph of your finished food product prototype
- ◆ carry out **two** tests on the food product. This should include one sensory test and one other test.
- ◆ present the information you have gathered from **each** test. You may use any suitable format. *(4 marks)*

You should include the following information:

- ◆ the method of testing used, including the source(s) of the information
- ◆ the results of testing carried out
- ◆ the key information from the results of testing which you could use for evaluation

Section 4: Evaluation (10 marks)

4 (a) Evaluation (4 marks)

Evaluate the suitability of the food product for the brief **based on the results of testing**.

4 (b) Amending the food product (6 marks)

Describe **three** amendments that might be made to your food product.

These amendments should be based on the needs of the brief, the information gathered in the investigations or the results of testing. Amendments could include:

- ◆ improvements to the product
- ◆ adaptations to the product
- ◆ variations of the product

Explain why each amendment is appropriate.

Administrative information

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History of changes

Version	Description of change	Authorised by	Date

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