



National 5
Course Assessment
Specification



National 5 Health and Food Technology Course Assessment Specification (C736 75)

Valid from August 2013

First edition: April 2012
Revised: June 2013, version 1.1

This specification 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. Additional copies of this Course Assessment Specification can be downloaded from SQA's website: www.sqa.org.uk.

Please refer to the note of changes at the end of this Course Assessment Specification for details of changes from previous version (where applicable).

© Scottish Qualifications Authority 2013

Course outline

Course title:	National 5 Health and Food Technology
SCQF level:	5 (24 SCQF credit points)
Course code:	C736 75
Course assessment code:	X736 75

The purpose of the Course Assessment Specification is to ensure consistent and transparent assessment year on year. It describes the structure of the Course assessment and the mandatory skills, knowledge and understanding that will be assessed.

Course assessment structure

Component 1 — assignment	50%
Component 2 — question paper	50%
Total marks	100% of the total marks

This Course includes six SCQF credit points to allow additional time for preparation for Course assessment. The Course assessment covers the added value of the Course.

Equality and inclusion

This Course Assessment Specification 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 learners 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 of this Course is provided in the *Course Support Notes*.

Assessment

To gain the award of the Course, the learner must pass all of the Units as well as the Course assessment. Course assessment will provide the basis for grading attainment in the Course award.

Course assessment

SQA will produce and give instructions for the production and conduct of Course assessments based on the information provided in this document.

Added value

The purpose of the Course assessment is to assess added value of the Course as well as confirming attainment in the Course and providing a grade. The added value for the Course will address the key purposes and aims of the Course as defined in the Course Rationale. It will do this by addressing one or more of breadth, challenge, or application.

In this Course assessment, added value will focus on the following:

- ◆ challenge — requiring greater depth or extension of knowledge and/or skills
- ◆ application — requiring application of knowledge and/or skills in practical or theoretical contexts as appropriate

The learner will be assessed by a combination of an assignment and a question paper. Together they will add challenge and application to the Course as the learner will integrate, extend and apply the skills, knowledge and understanding they have learned during the Course.

Grading

Course assessment will provide the basis for grading attainment in the Course award.

The Course assessment is graded A–D. The grade is determined on the basis of the total mark for all Course assessments together.

A learner's overall grade will be determined by their performance across the Course assessment.

Grade description for C

For the award of Grade C, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated successful performance in relation to the mandatory skills, knowledge and understanding for the Course.

Grade description for A

For the award of Grade A, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated a consistently high level of performance in relation to the mandatory skills, knowledge and understanding for the Course.

Credit

To take account of the extended range of learning and teaching approaches, remediation, consolidation of learning and integration needed for preparation for external assessment, six SCQF credit points are available in Courses at National 5 and Higher, and eight SCQF credit points in Courses at Advanced Higher. These points will be awarded when a grade D or better is achieved.

Structure and coverage of the Course assessment

The Course assessment will consist of two Components: a question paper and an assignment.

Component 1 — question paper

The purpose of this question paper is to assess the learner's ability to integrate and apply knowledge, understanding and skills from across the Units. There will be five questions, each worth ten marks. Questions will be scenario-based and will be broken down into parts, with each part relating to the scenario. Course content and skills will be sampled across questions.

This question paper will give learners an opportunity to demonstrate the following knowledge, understanding and skills:

- ◆ explaining and evaluating the relationship between health, food and nutrition
- ◆ explaining the food product development process
- ◆ understanding current consumer issues and how to make informed consumer decisions

The question paper will have 50 marks out of a total of 100 marks. This is 50% of the overall marks for the Course assessment.

Component 2 — assignment

The purpose of this assignment is to assess the application of knowledge, understanding and skills from across the Units through a technological approach to problem-solving based on a brief. Briefs will have a food and health or a consumer focus and learners will use skills to investigate the issue and develop a food product to meet the needs of the brief.

This assignment will give learners an opportunity to demonstrate the following knowledge, understanding and skills:

- ◆ a range of technological skills related to the production of a food product to meet specified health and/or consumer needs
- ◆ research skills
- ◆ organisational and management skills
- ◆ evaluation skills

The assignment will have 50 marks out of a total of 100 marks. This is 50% of the overall marks for the Course assessment.

This Component has four Sections:

Section 1: planning

A total of 20 of the marks available for the assignment will be awarded for this Section:

- ◆ identifying and explaining key issues associated with the brief
- ◆ undertaking investigations into the key issues, using appropriate techniques
- ◆ providing an idea for a food product based on the results of investigation

Section 2: information about the product

A total of 12 of the marks available for the assignment will be awarded for this section:

- ◆ providing information about two aspects of the food product

Section 3: product testing

A total of 10 of the marks available for the assignment will be awarded for this section:

- ◆ providing evidence of carrying out sensory testing on the food product

Section 4: evaluation

A total of 8 of the marks available for the assignment will be awarded for this section:

- ◆ evaluating the food product based on the results of investigations, sensory testing and suitability for the brief

Advice and guidance

The range of advice and guidance the assessor may give learners could include:

- ◆ advice and guidance on how to structure the assignment
- ◆ recommendations regarding time spent on each section of the assignment
- ◆ the level of detail required for each stage
- ◆ appropriateness of food product choice

While learners may be provided with feedback as they move onto the next stage of the assignment, they are not allowed to be re-assessed on stages already completed.

Setting, conducting and marking of assessment

Question paper

This question paper will be set and marked by SQA and conducted in centres under conditions specified for external examinations by SQA. Learners will complete this in one hour and 30 minutes.

Controlled assessment — assignment

This assignment is:

- ◆ set by SQA
- ◆ conducted under some supervision and control

Evidence will be submitted to SQA for external marking.

All marking will be quality assured by SQA.

Setting the assessment

The briefs for the assignment will be set by SQA. Learners will use these as a focus for the generation of evidence to be assessed.

Conducting the assessment

The assignment will be conducted under some supervision and control and will be:

- ◆ completed independently by the learner
- ◆ undertaken when the learner is ready
- ◆ completed in time to meet the submission date set by SQA

Further mandatory information on Course coverage

The following gives details of mandatory skills, knowledge and understanding for the National 5 Health and Food Technology Course. Course assessment will involve sampling the skills, knowledge and understanding. This list of skills, knowledge and understanding also provides the basis for the assessment of Units of the Course.

Mandatory skills, knowledge and understanding
Learners must understand the functions, the effects on health and sources of the following nutrients: <ul style="list-style-type: none"> ◆ protein, fat, carbohydrate, vitamin A, vitamin B, vitamin C, vitamin D, calcium, iron, sodium ◆ plus water, dietary fibre and energy
Learners must be able to explain dietary needs of individuals and groups at different stages of life.
Learners must have knowledge and understanding of current dietary advice and the effect on the health of individuals of following the identified advice.
Learners must be able to explain the effects of the following diet-related diseases or conditions on health: <ul style="list-style-type: none"> ◆ obesity, dental caries, coronary heart disease, bowel disease, anaemia
Learners must be able to describe the benefits to health of a balanced and varied diet.
Learners must be able to explain appropriate standards of hygiene and safety necessary when carrying out food production tasks.
Learners must be able to explain the following stages of the food product development process: <ul style="list-style-type: none"> ◆ concept generation, concept screening, prototype production, product testing, first production run, marketing plan, product launch
Learners must explain a range of the functional properties of the following ingredients in a range of food products: <ul style="list-style-type: none"> ◆ eggs, flour, sugar, fat
Learners must be able to explain how the following range of factors and contemporary food issues affect a consumer's choice of foods: <ul style="list-style-type: none"> ◆ budget, lifestyle, environmental and ethical issues, advertising and the media, food labelling
Learners must be able to describe how the following technological developments are used in food production: <ul style="list-style-type: none"> ◆ food additives, modified atmosphere packed products, Ultra Heat Treated products
Learners must be able to identify consumer organisations and sources of food advice information and describe how they protect the consumer.
Learners must be able to identify and use appropriate techniques from the following range to use to investigate health and consumer issues: <ul style="list-style-type: none"> ◆ questionnaire, survey, interview, sensory testing, literary/internet search

Administrative information

Published: June 2013 (version 1.1)

History of changes to Course Assessment Specification

Course details	Version	Description of change	Authorised by	Date
	1.1	Structure and coverage of Course assessment — changes to wording for clarification for QP and assignment. Order of QP and assignment reversed. Changes to mandatory Skills, Knowledge and Understanding section for clarification.	Qualifications Development Manager	June 2013

This specification 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. Additional copies of this specification can be downloaded from SQA's website at www.sqa.org.uk.

Note: You are advised to check SQA's website (www.sqa.org.uk) to ensure you are using the most up-to-date version of the Course Assessment Specification.

© Scottish Qualifications Authority 2013