

Our ref: GF/HEHosp 6/12

**June 2012**

To: SQA Co-ordinator  
Schools and FE colleges

Action by recipient
Response required
✓ Note and pass on
None — update/information only

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Dear Colleague

### **National Qualifications Update — Home Economics and Hospitality**

This update, which provides information and advice to centres in relation to National Qualifications Courses in Home Economics and Hospitality at all levels, should be forwarded to members of staff responsible for these subjects.

### **General issues**

#### **Assessment Support Packs(ASP's)**

The following ASP's, for Bakery and Professional Cookery National Courses, are now available on SQA's secure website:

Craft Baking (FT9W 11)  
Measuring and Mixing (FT9Y 11)  
Flour Confectionery Processes (FV01 12)  
Fish and Shellfish (FT8C 12)  
Pastry and Desserts (FT8D 12)  
Meat and Poultry 2 (FT8A 12)

For access to the secure site, please contact your SQA Coordinator.

#### **Best practice**

Online galleries showcasing work produced by candidates are available for [Creative Cake Production](#) and for [Practical Cookery](#). We are often asked what the required standard is for candidate work relating to a certain level. Exemplification is an excellent way in which centres can share best practice, and we would like to invite you to submit photographs of your candidates' work. Please email photographs to [hospitality.galleries@sqa.org.uk](mailto:hospitality.galleries@sqa.org.uk).

### **British Nutrition Foundation**

The British Nutrition Foundation (BNF) is holding 2 Scottish conferences on 2nd and 3<sup>rd</sup> November 2012. We will be providing an update on our work and look forward to meeting with colleagues across the country. Information on how to book a place at these events is available on the BNF's website: [www.nutrition.co.uk](http://www.nutrition.co.uk)

### **Curriculum for Excellence**

The Courses that are being developed in our subject areas are as follows:

- Fashion and Textile Technology National 3
- Fashion and Textile Technology National 4
- Fashion and Textile Technology National 5
- Fashion and Textile Technology Higher
- Health and Food Technology National 3
- Health and Food Technology National 4
- Health and Food Technology National 5
- Health and Food Technology Higher
- Health and Food Technology Advanced Higher
- Practical Cookery National 3
- Practical Cookery National 4
- Practical Cookery National 5
- Practical Cake Craft National 5

Please visit the [Curriculum for Excellence website](#) for the most up-to-date information on each Course development.

### **Examination teams**

We would like to express our gratitude and extend our thanks to all those who have undertaken duties this year. We appreciate the work that all the teams carry out and look forward to working with them during session 2012/13.

### **Home Economics exemplification**

We are currently updating the Intermediate 1 Practical Assignment and the Advanced Higher Dissertation exemplification; a bulk e-mail will be issued to SQA Co-ordinators informing them when the changes have been made.

### **Home Economics – Intermediate 1 Practical Assignment and Intermediate 2/ Higher Technological Project briefs**

The briefs for session 2012/13 will be published in September. We would like to remind Centres that they must use the briefs issued for the current academic year.

### **Internal/External Assessment Reports**

The Assessment Reports will be published on our website after this year's diet. These documents contain detailed information relating to this year's examinations

and are excellent tools for preparing future candidates as well as for providing advice for estimates, absentees and appeals.

### **Marking**

Marking is an extremely important, and highly valued, part of the education system in Scotland. Many people undertake the role to further their own understanding of the examination process, and as part of their Continuous Professional Development. If you are interested in becoming a Marker, and have two years' experience of delivering Standard Grade, Intermediate 1 or Intermediate 2 Courses, or have three years' experience of delivering Higher or Advanced Higher Courses, you will find the Marker application form on the Appointee Management section of our website: <http://www.sqa.org.uk/sqa/35769.html>.

### **National Qualifications Support Teams**

National Qualifications Support Teams (NQST's) have recently been introduced and will be used for stakeholder engagement on qualification content and assessment issues.

NQST's will use dedicated and secure online discussion forums as their primary methods of engagement. The on line forums will be particularly advantageous in allowing NQST members to communicate on an immediate basis with fellow members and the relevant SQA Qualifications staff as and when issues arise.

The forums will also allow for an increased membership from as wide a representation of delivering practitioners as possible and from all geographical regions as this method of communication eliminates the difficulties surrounding release to attend physical meetings.

For further information on NQST's and how individuals can nominate themselves can be found at <http://www.sqa.org.uk/sqa/48097.html>

### **Quality Meat Scotland(QMS)**

QMS will again be running their meat voucher scheme in session 2012/13. The voucher entitles your school to up to £100 worth of red meat products from your local QMS affiliated butcher.

QMS have recently published a revised and updated 'Chefs guide', which offers both budding and professional chefs an insight into the whole Scottish production chain from farm gate to dinner plate. This resource is available free to all schools.

If you would like to take advantage of either or both of these generous offers, please contact Jennifer Robertson, Health and Education Coordinator by email on [jrobertson@qmscotland.co.uk](mailto:jrobertson@qmscotland.co.uk).

For more information on QMS's services, please go to their website [www.qmscotland.co.uk](http://www.qmscotland.co.uk).

### **Scottish Baccalaureate framework**

Due to the success of the Scottish Baccalaureate, SQA have expanded their provision by developing the Scottish Baccalaureate in Expressive Arts. It has been designed to provide a challenging and rewarding experience for candidates in fifth and sixth year of secondary school.

It is based on a coherent group of subjects at Higher and Advanced Higher level with the addition of the Interdisciplinary Project, which offers added breadth and value and helps to equip the candidate with the generic skills, attitudes and confidence necessary to make the transition into Higher Education and/or employment. Higher Fashion and Textile Technology is one of the broadening course options within the framework, more information can be found at <http://www.sqa.org.uk/sqa/48670.html>

### **Understanding Standards website**

SQA has launched an upgraded version of the Understanding Standards Website, which can be found at <http://www.understandingstandards.org.uk/Home>. This will provide users with a better and faster display of content. We will be updating existing materials for Intermediate 1, all contexts and Advanced Health and Food Technology.

Should you require any further information regarding the content of this letter, or any other matter relating to Home Economics or Hospitality subjects, please contact, Romana or myself using the details listed below:

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We would like to take this opportunity to wish you all an enjoyable holiday and look forward to working with you in the 2012/13 session.

Yours faithfully



Graeme Findlay  
Qualifications Manager  
Home Economics and Hospitality