

The logo consists of the letters 'N5' in a large, bold, white font, set against a solid purple square background.

National 5  
Coursework  
Assessment Task



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# National 5 Health and Food Technology Assignment Assessment task

**Valid from session 2017–18 and until further notice.**

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# Introduction

This document contains marking instructions and instructions for candidates for the National 5 Health and Food Technology assignment. It must be read in conjunction with the course specification.

This assignment is worth 60 marks. The marks contribute 50% of the overall marks for the course assessment.

This is one of two course assessment components. The other component is a question paper.

This assignment has four sections.

**Section 1** titled 'planning' has 27 marks.

**Section 2** titled 'the product' has 10 marks.

**Section 3** titled 'product testing' has 11 marks.

**Section 4** titled 'evaluation' has 12 marks.

Candidates must use one of the annually published briefs as the basis for their assignment. These are provided separately in the *National 5 Health and Food Technology assignment assessment task briefs* document.

# 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.

Candidate evidence will be submitted to SQA for external marking.

## General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate responses in 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 If a specific candidate response does not seem to be covered by either the principles or detailed marking instructions, and you are uncertain how to assess it, you must seek guidance from your team leader.

## Detailed marking instructions for the assignment

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	a	i	Identify key issues from the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> three key issues correctly identified.  <b>2 marks:</b> two key issues correctly identified.  <b>1 mark:</b> one key issue correctly identified.  <b>0 marks:</b> no key issues identified.</p>
		ii	Explain the importance of the key issues to the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> importance to the brief of all three identified key issues correctly explained.  <b>2 marks:</b> importance to the brief of two identified key issues correctly explained.  <b>1 mark:</b> importance to the brief of one identified key issue correctly explained.  <b>0 marks:</b> no key issues correctly explained.</p>
1	b	i	Use one appropriate investigative technique from one relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p><b>1 mark:</b> for demonstrating an appropriate investigative technique with appropriate source.  <b>0 marks:</b> inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p><b>1 mark:</b> for presenting results of investigation clearly.  <b>0 marks:</b> presentation of results not clear/results not presented.</p> <p><b>3 marks:</b> selecting and summarising three main points of information which can be used to develop the product.  <b>2 marks:</b> selecting and summarising two main points of information which can be used to develop the product.  <b>1 mark:</b> selecting and summarising one main point of information which can be used to develop the product.  <b>0 marks:</b> no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	b	ii	Use a second appropriate and different investigative technique from a different relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p><b>1 mark:</b> for demonstrating an appropriate investigative technique with appropriate source.  <b>0 marks:</b> inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p><b>1 mark:</b> for presenting results of investigation clearly.  <b>0 marks:</b> presentation of results not clear/results not presented.</p> <p><b>3 marks:</b> selecting and summarising three main points of information which can be used to develop the product.  <b>2 marks:</b> selecting and summarising two main points of information which can be used to develop the product.  <b>1 mark:</b> selecting and summarising one main point of information which can be used to develop the product.  <b>0 marks:</b> no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	b	iii	Use an appropriate investigative technique from a different relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p><b>1 mark:</b> for demonstrating an appropriate investigative technique with appropriate source.  <b>0 marks:</b> inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p><b>1 mark:</b> for presenting results of investigation clearly.  <b>0 marks:</b> presentation of results not clear/results not presented.</p> <p><b>3 marks:</b> selecting and summarising three main points of information which can be used to develop the product.  <b>2 marks:</b> selecting and summarising two main points of information which can be used to develop the product.  <b>1 mark:</b> selecting and summarising one main point of information which can be used to develop the product.  <b>0 marks:</b> no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions	
1	b	iv	Generate and justify appropriate food product ideas.	6	<p><b>Generating food product ideas</b> Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> three valid product ideas generated and fully described. <b>2 marks:</b> two valid product ideas generated and fully described. <b>1 mark:</b> one valid product idea generated and fully described. <b>0 marks:</b> no valid product ideas generated and described. <b>Or</b> Valid product ideas generated but not described.</p>	<p><b>Justifying food product ideas</b> Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> all three product ideas have justifications/comments for why they are suitable for the brief linked to results of investigations. <b>2 marks:</b> two product ideas have justifications/comments for why they are suitable for the brief linked to results of investigations. <b>1 mark:</b> one product idea has been justified for why it is suitable for the brief linked to results of investigations. <b>0 marks:</b> no valid justifications provided.</p>
2	a	i	Provide a recipe for manufacture of the food product idea.	2	<p>Candidates can be credited to a maximum of 2 marks as follows:</p> <p><b>2 marks:</b> ingredients and method are sufficiently detailed to allow the product to be made successfully with identical results. <b>1 mark:</b> either ingredients or method are sufficiently detailed/accurate to allow the product to be made successfully with identical results. <b>0 marks:</b> neither ingredients nor method are sufficiently detailed/accurate to allow the product to be made successfully with identical results.</p>	



Assessment item			Assessment item instruction	Max mark	Marking instructions
2	a	ii	Justify the food product based on the information generated from the investigations and relevance to the brief.	8	<p>Candidates can be credited to a maximum of 8 marks as follows:</p> <p><b>1 mark for each</b> different relevant point of justification, based on results of investigations and relevance to the brief, related to the following:</p> <ul style="list-style-type: none"> <li>◆ a minimum of three ingredients used in the product</li> <li>◆ a minimum of one cooking method used in the product</li> <li>◆ a minimum of two features of the product</li> </ul>

Assessment item		Assessment item instruction	Max mark	Marking instructions
3	a	i	2	<p>Candidates can be credited to a maximum of 2 marks as follows:</p> <p><b>2 marks:</b> appropriate test <b>and</b> group of testers identified.  <b>1 mark:</b> appropriate test <b>or</b> group of testers identified.  <b>0 marks:</b> no test or inappropriate test or group of testers identified.</p>
		ii	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> three relevant reasons for choice of test identified.  <b>2 marks:</b> two relevant reasons for choice of test identified.  <b>1 mark:</b> one relevant reason for choice of test identified.  <b>0 marks:</b> no relevant reasons for choice of test identified.</p>
		iii	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> presents evidence that relevant sensory testing has been carried out to obtain at least three valid aspects of information.  <b>2 marks:</b> presents evidence that relevant sensory testing has been carried out to obtain two valid aspects of information.  <b>1 mark:</b> presents evidence that relevant sensory testing has been carried out to obtain one valid aspect of information  <b>0 marks:</b> presents no evidence of sensory testing, or no results/results not valid.</p>
		iv	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> presents at least three valid conclusions that are derived from the results of testing.  <b>2 marks:</b> presents at least two valid conclusions that are derived from the results of testing.  <b>1 mark:</b> presents one valid conclusion that is derived from the results of testing.  <b>0 marks:</b> conclusions not derived from the results of testing, or no conclusion.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
4	a	i	Evaluate the food product based on the results of investigations.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> provides at least three evaluative comments that refer to the suitability of the product for the brief based on the results of investigations.</p> <p><b>2 marks:</b> provides at least two evaluative comments that refer to the suitability of the product for the brief based on the results of investigations.</p> <p><b>1 mark:</b> provides one evaluative comment that refers to the suitability of the product for the brief based on the results of investigations.</p> <p><b>0 marks:</b> no relevant evaluative comment based on the results of investigations.</p>
4	a	ii	Evaluate the food product based on the results of sensory testing.	2	<p>Candidates can be credited to a maximum of 2 marks as follows:</p> <p><b>2 marks:</b> provides at least two evaluative comments that refer to the suitability of the product for the brief based on the results of sensory testing.</p> <p><b>1 mark:</b> provides one evaluative comment that refers to the suitability of the product for the brief based on the results of sensory testing.</p> <p><b>0 marks:</b> no relevant evaluative comment based on the results of sensory testing.</p>
4	a	iii	Improve or adapt the product.	4	<p>Candidates can be credited to a maximum of 4 marks as follows:</p> <p><b>2 marks:</b> describes at least two adaptations/improvements/variations of the product.</p> <p><b>1 mark:</b> describes one adaptation/improvement/variation of the product.</p> <p><b>0 marks:</b> no adaptations/improvements/variations described.</p> <p><b>Plus</b></p> <p><b>2 marks:</b> each adaptation/improvement/variation is supported by a valid reason.</p> <p><b>1 mark:</b> one adaptation/improvement/variation is supported by a valid reason.</p> <p><b>0 marks:</b> no valid reasons given.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
4	a	iv	Make final conclusions on the overall suitability of the food product based on the issues in the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p><b>3 marks:</b> provides at least three valid comments about the overall suitability of the food product based on the issues in the brief.</p> <p><b>2 marks:</b> provides two valid comments about the overall suitability of the food product based on the issues in the brief.</p> <p><b>1 mark:</b> provides one valid comment about the overall suitability of the food product based on the issues in the brief.</p> <p><b>0 marks:</b> no valid comments made about the overall suitability of the food product.</p>

# Instructions for candidates

This assessment applies to the assignment for National 5 Health and Food Technology.

This assignment is worth 60 marks. The marks contribute 50% of the overall marks for the course assessment.

It assesses the following skills, knowledge and understanding:

- ◆ 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

This assignment has four sections.

**Section 1** titled 'planning' has 27 marks

**Section 2** titled 'the product' has 10 marks

**Section 3** titled 'product testing' has 11 marks

**Section 4** titled 'evaluation' has 12 marks

Your teacher or lecturer will let you know how the assessment will be carried out and any required conditions for doing it.

In this assessment, you 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.

You must use one of the annually published briefs as the basis for their assignment. These are provided separately in the *National 5 Health and Food Technology assignment assessment task briefs* document.

A candidate workbook is provided for you to record your work. You must use this to complete your assignment.

If you are entering the information into the workbook electronically, the completed workbook must be submitted to your teacher.

If you are handwriting your assignment, and additional pages are required, these must be inserted into the workbook at the appropriate section(s) prior to being submitted to your teacher.

Before you begin your assignment, you must choose one of the briefs.

Once you have chosen your brief, you should work through the following sections:

## **Section 1: planning (27 marks)**

1a Exploring the brief. (6 marks)

You will be assessed on how well you have understood the key issues in your chosen brief. You should also identify a suitable target group for your product if your chosen brief does not specify a target group.

In your workbook, you should provide evidence of the following:

- ◆ exploring the brief to identify three key issues
- ◆ explaining why the issues you have identified are important to the brief
- ◆ selecting an appropriate target group (if necessary)

1b Carrying out research (21 marks)

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

In your workbook, you should provide evidence of the following:

- ◆ carrying out three investigations using at least two **different** investigative techniques to obtain relevant information about each key issue you identified from the brief
- ◆ recording the sources of information
- ◆ presenting the results of your investigations clearly
- ◆ selecting and summarising at least three main points of information from each investigation
- ◆ using the information to generate a range of appropriate ideas for products which could address the issues in the brief and commenting on the suitability of each of these ideas

## **Section 2: the product (10 marks)**

2 Information about the product (10 marks)

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

In your workbook, you should provide evidence of the following:

- ◆ a recipe for the food product
- ◆ information based on the ingredients, cooking methods and features of the product

### **Section 3: product testing (11 marks)**

3 Sensory testing

(11 marks)

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

You must include photographic evidence of your final product.

You will be assessed on the suitability of the sensory testing you undertake on your food product and your analysis of the results.

In your workbook, you should provide evidence of the following:

- ◆ identifying the group of testers chosen to carry out the sensory testing
- ◆ describing the test you carried out
- ◆ your reasons for choosing that testing method
- ◆ carrying out and recording the results of the sensory testing
- ◆ drawing conclusions about your food product

### **Section 4: evaluation (12 marks)**

4 Evaluating your food product

(12 marks)

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

In your workbook, you should provide evidence of the following:

- ◆ evaluation of your product, based on the results of your investigations
- ◆ evaluation of your product, based on the results of your sensory testing
- ◆ suggestions for adaptations, improvements or variations, supported by your experience of the development process or the results of your sensory testing
- ◆ your conclusions about the suitability of your food product based on the needs of the brief

# Administrative information

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## History of changes

Version	Description of change	Date
1.1	Amendments made to detailed marking instructions for 1b(i), 1b(ii), 1b(iii) and 2a(ii) for clarification of expected candidate responses (pp 3-7). Amendment made to 'Instructions to candidates' section to clarify that a photograph of finished product is required (page 13).	July 2019

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