



# **Internal Assessment Report 2010: Catering and Hospitality (269)**

The purpose of this report is to provide feedback to centres on verification in National Qualifications in this subject.

# National Courses

## Titles/levels of National Courses verified

Hospitality: Practical Cookery (Intermediate 1)

Hospitality: Practical Cookery (Intermediate 2)

## General comments

All 80 centres selected for visiting verification were found to be marking to the National Standard and were accepted.

Centre staff valued the visit, looked on the exercise as part of their own continuing professional development, and welcomed the reassurance of positive aspects and the support given for issues which needed to be addressed in the future.

Verifiers reported that most candidates were well prepared for the assignment. The majority of assessors are very familiar with the Course Arrangements documents, Unit specifications, Instruments of Assessment and exemplification materials.

New exemplification timeplans will be available on the SQA website before 2011. Amendments to some of the NABs will be published in the near future.

Centre staff have a clear understanding of the Evidence Requirements for this Course. In order to prepare fully for the verification visit, centre staff must ensure that they are familiar with the centre instructions for the current year and adhere to them at all times.

Most candidates were extremely well prepared for the assignment. There are still some problems with timeplans, but with exemplification materials about to be published this should be eliminated by next year.

Most candidates demonstrated a good knowledge of personal and kitchen hygiene and gained high marks in this area.

Most candidates are now securing their chopping boards and are using appropriate knives.

All centres were following the current assignment briefs and were using the marking scheme and mark record sheet as issued by SQA.

very few centres had any evidence of internal verification of the practical assignment. Best practice would be to encourage cross marking between teachers.

## **Areas of good practice**

Candidates were well organised for the assignment and had made good use of the preparation time.

Most candidates made good use of refrigerators for storing perishable foods.

Most candidates weighed vegetables after preparation/before starting their assignment.

There was a marked improvement in knife skills at Intermediate 2 level.

## **Areas for improvement**

A large number of candidates were not able to gain marks as they forgot to taste and season their dishes.

Time management was an issue at Intermediate 1, with some pupils not being able to:

- ◆ adjust the consistency of the sauce
- ◆ assemble the gateau with care
- ◆ decorate the gateau
- ◆ serve dishes on time

Garnishes and decorations were minimal in many centres.

Perishable foods should be covered and labelled before refrigerating.

In line with all other SQA examinations, there should be no conversation between candidates, or candidates and teachers, during the assignment.

Dishes served outwith the five-minute window of tolerance, or after the end of the assignment, must not be awarded marks for presentation.

# National Qualifications (NQ) Units

## Titles/levels of NQ Units verified

D9NL10: Organisation of Practical Skills

D286: Foods of the World

D8KY10/11 and F79210/11: Food Hygiene for the Hospitality Industry

## General comments

23 out of 25 of the centres selected for central verification were accepted.

Almost all of the centres selected demonstrated a clear and accurate understanding of the requirements of the National Standard. This was an improvement on last year.

A few of those accepted centres had failed to provide sufficient evidence of assessment decisions, and it was therefore difficult to verify this work.

Almost all centres were found to be using the current NABs and relevant pro forma.

The majority of assessors demonstrated a very good understanding of, and were familiar with, the Unit specifications, Instruments of Assessment and exemplification materials.

Generally clear evidence of a good understanding of the requirements and a high level of consistency with National Standards in assessment were observed.

The majority of centre assessments are at the appropriate level and almost all teachers/lecturers had shown clear evidence of marking and assessment decisions on candidates' scripts.

Some candidates are still writing in pencil.

The majority of centres showed no evidence of internal verification on documentation. This needs to be addressed.

## Areas of good practice

At the beginning of each academic year, teachers/lecturers must check the SQA website to ensure they are using the most current NABs and marking schemes.

## Areas for improvement

Candidates must be encouraged to write in black or blue ink.

Centre staff should show clear evidence of marking and assessment decisions on all candidates' scripts, and should submit all the relevant paperwork, when selected for central verification.

All centres must implement a robust internal verification system to ensure consistency and standardisation of assessment decisions and show evidence of this on candidates' scripts.