



Internal Assessment Report: Hospitality — Practical Cookery (Intermediate 1 and 2)

Sector Panel or SSC:

Catering and Hospitality

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

National Units

Titles/levels of National Units verified

Central verification

D8KY 10	Food Hygiene for the Hospitality Industry (Intermediate 1)
D264 10	Cookery Processes

General comments

The majority of centres selected for central verification were 'Accepted'. A few centres had failed to provide sufficient evidence of assessment decisions, and it was therefore difficult to verify their work.

Some candidates are still writing in pencil, which must be discouraged.

Almost all centres are using the current NABs. Generally, clear evidence of a good understanding of the requirements, and a high level of consistency with National Standards in assessment, were observed. A few centres demonstrated inconsistency in marking, and marks on a few scripts had been added up incorrectly

There is clear evidence of the growing awareness of the need for procedures for the standardisation of internal assessment.

Advice on good practice and areas for further development

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

Candidates must be encouraged to write in ink.

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

Teachers/lecturers must adhere to the marking guidelines as in the NAB, and always check the adding up of marks on candidates' scripts before submission.

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

Component/coursework in National Courses

Component/coursework verified

Visiting verification

Hospitality — Practical Cookery (Intermediate 1)

Hospitality — Practical Cookery (Intermediate 2)

General comments

All centres selected for verification were found to be marking to the National Standard and were 'Accepted'.

Verifiers reported that most candidates were well prepared for the assignment.

There are still some problems regarding the completion and marking of time plans.

A few centres had not prepared photocopies of time plans for the External Verifiers.

Many centres have links with colleges or industry and have made good use of the professional expertise of lecturers and chefs. A higher standard of knife skills, garnishing and decorating techniques was demonstrated by these candidates. Poor vegetable cuts and knife skills are still causing concern in a few centres.

Although most candidates displayed an excellent knowledge of personal hygiene, many of them failed to wash their hands at the beginning of the practical assignment and a few failed to remove nail varnish, jewellery and to tie their hair up.

Most candidates demonstrated a good knowledge of kitchen hygiene, and verifiers reported excellent use of refrigerators throughout the assignments.

Most candidates implemented a 'clean as you go' approach, although this had not been mentioned in many time plans.

Many candidates are still failing to secure chopping boards.

Valuable marks are still being lost by candidates who fail to taste and season food.

Several centres failed to provide photocopies of time plans for External Verifiers.

Advice on good practice and areas for further development

In order to prepare fully for a verification visit, centre staff must familiarise themselves with the new Centre Instructions for the current year and adhere to them at all times.

If selected for verification, the visiting verification **must** take place **before** the centre completes the assignment with the remaining candidates, in order to ensure marking is carried out to National Standards.

Centres are encouraged to continue to forge links with local colleges and industry partners.

Candidates must not be presented for the final assignment without a workable time plan.

Centres must provide photocopies of time plans for the External Verifier.

Candidates must be encouraged to taste and season food.

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

Candidates must be encouraged to make proper use of non-slip matting to secure chopping surfaces for ease of chopping and safety.

Candidates must be reminded about personal hygiene.

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

Care **must** be taken when centre staff attend demonstration days by local chefs, as it would appear that some colleges are not contacting SQA about the assignments, and some chefs are working to their own interpretation of the recipes, rather than that expected by SQA. This has, in some instances, led to candidates being misinformed and losing valuable marks.