

Higher National Qualifications

Senior Moderator Report

2006

Subject: Catering and Hospitality

Sector Panel or SSC: People 1st

The purpose of this report is to provide feedback to centres on moderation which has taken place within Higher National Qualifications in this subject.

HIGHER NATIONAL UNITS

FEEDBACK TO CENTRES

General comments:

This was the first year of the new frameworks for both HN Hospitality and HN Professional Cookery. There was 100% visiting external moderation in order to provide as much support to those centres running with the new frameworks as possible. Seven centres offered HN Hospitality and 5 centres offered HN Professional Cookery. All centres were aware of the SQA Hospitality secure web-site and commented on the benefits of such a site.

HN Hospitality : All centres chose to use the Assessment Exemplars provided by SQA . On the whole, required standards were being met. All centres were moderated on : Hospitality Supervision, Food and Beverage Service and Accommodation Servicing. Most centres integrated Food Service with Supervision allowing the candidates to supervise a practical activity in a realistic work environment. The wording for the assessment for Outcome 1 – Food Service was open to interpretation and this has been reported back to the QST for amendment. Outcomes 2 and 3 – Food Service are practical observation checklists – some centres had supported the checklists with a candidate portfolio of evidence – further discussion on this as to whether this folio should be mandatory? There was a positive response from all centres regarding the revised units – accommodation servicing seemed to be more enjoyable for candidates than the previous unit.

HN Professional Cookery : Three units were moderated : Hot and Cold Kitchen and Hospitality Supervision. Most centres used the SQA Assessment Exemplars . Where a centre chooses to develop and use assessments it is strongly recommended that these assessments are prior moderated by SQA to ensure the required standards are met. The external moderator reports demonstrate that a high standard of work has been achieved within centres. Most centres are using photographic evidence of dishes to support written folios. Moderator reports show that centres have queried the level of dishes required and as a result of discussions with the moderator a satisfactory outcome has been achieved.

Advice on good practice and areas for further development:

Good Practice observed for Both Awards.

- Two centres had developed the Assessment Exemplars to provide additional candidate evidence .
- Excellent evidence of integration of units by all centres.
- Candidates from all centres provided positive feedback on the course in general – most of the candidates work in industry and all could relate the course content to a work situation.
- Candidates were pleased with the level of support provided by tutors.
- Most centres incorporated industrial visits as part of the unit delivery – again integrating subjects to ensure a worthwhile visit – industrialists are more than happy to be involved.
- Some centres provided well detailed written feedback for candidates.

Further Development

- Minor amendments to Unit Specs and Assessment Exemplars – the QST has been informed.
- It has been suggested that a bank of assessments is developed
- In order to continue the excellent networking amongst centres which the new framework has encouraged, an update day focusing on the operation of the Graded Units has been planned for September. This will be followed in October by an update day for centres offering the revised framework for the first time.

HIGHER NATIONAL GRADED UNITS

TITLES/LEVELS OF HN GRADED UNITS MODERATED

HN Hospitality : Graded Unit 1 (SCQF Level 7)

HN Professional Cookery : Graded Unit 1 (SCQF Level 7)

FEEDBACK TO CENTRES

General comments:

As this was the first year of the new framework it was agreed that the G.U. would be centrally moderated. All external moderators attended the event. This was a most successful event and a number of interesting points have been noted for further discussion at the next Hospitality Seminar. All centres used the SQA Assessment Exemplars. The assessment for the GU was a project based practical assignment for both courses.

HN Hospitality : This GU provided clear instructions for both the assessor and the candidate and this was evident in the standard shown at central moderation. All centres had interpreted the marking scheme accurately and this was reflected in the grades which had been awarded to candidates. There were no discrepancies between grades at the event. It was interesting to observe that a number of candidates achieved an 'A' Grade and the majority achieved a 'C' grade. It would appear that a 'B' grade is perhaps more difficult to identify within the marking scheme.

HN Professional Cookery : This GU was interpreted correctly by most centres although one centre did not meet the requirements regarding menu compilation - this was reflected in the Grades of candidates. One centre had also awarded too high a grade with regard to menu content. Further clarification within the GU specification may be required. There was evidence which demonstrated a very high level of professional expertise in the kitchen and candidates should be complimented for the innovative menus.

Advice on good practice and areas for further development:

- There was excellent evidence of integration of units throughout candidates work.
- Candidates had also researched topics thoroughly.
- Most centres had made use of the 'Record Meetings Folio' which assessors used to record any meetings held with candidates to report on progress to date and to provide authenticity of evidence.

Further Development

- A further update day is planned for September which will focus on the GU.
- It is hoped that exemplification of candidate work will be available to centres.