

National Qualifications 2006

Senior Moderator Report

Subject: Hospitality

Assessment Panel: Home Economics/Hospitality

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

NATIONAL UNITS

TITLES/LEVELS OF NATIONAL UNITS MODERATED

CENTRAL MODERATION

FOOD HYGIENE FOR THE HOSPITALITY INDUSTRY INTERMEDIATE 1 D8KY 10

DEVELOPMENT VISIT

CUSTOMER CARE FOR THE HOSPITALITY INDUSTRY D66 11

FEEDBACK TO CENTRES

General comments:

- The majority of candidates had answered the multi-choice assessment paper very well.
- The majority of candidates had used pencil to answer the questions and this should be discouraged.
- There was some evidence of over-assessment with candidates completing assessments for both versions of the NAB
- Some Centres had not submitted the original candidate scripts for Moderation.
- Some Centres had not submitted the observation checklist. As this is the evidence for the practical work undertaken by the candidates, it must be submitted along with the candidates' written evidence.
- There was evidence that some teachers had not referred to the marking scheme provided in the NAB and where candidates had provided an answer that was not part of the marking scheme, but was a valid point, then the teacher had not accepted this.
- There was evidence of inappropriate use of correction fluid and this should be discouraged.

Advice on good practice and areas for further development:

- Teachers must ensure that they are using the most recent version of NAB's and that they refer to the marking scheme in order to be marking to the National Standard
- Teachers should be aware that candidates should complete the assessments from one of the NAB's and another version of the NAB should then be used to re-assess any candidate who does not achieve on the first occasion
- If candidates provide an answer that does not appear on the marking scheme, but it is a valid point, then this should be marked as correct and the additional accepted answer noted on the marking scheme and submitted to SQA along with the candidate evidence for Central Moderation
- Guidance was provided regarding the assessment of the practical areas of the unit and where role play could be used to provide the necessary evidence

COMPONENT / COURSEWORK IN NATIONAL COURSES

COMPONENT/COURSEWORK MODERATED

Visiting Moderation

Hospitality: Professional Cookery Intermediate 2

Hospitality: Professional Cookery Higher

Hospitality: Practical Cookery Intermediate 1

Hospitality: Practical Cookery Intermediate 2

FEEDBACK TO CENTRES

General comments:

- 33 Centres had been moderated for Hospitality: Practical Cookery Intermediate 1 and 48 Centres had been moderated for Hospitality: Practical Cookery Intermediate 2
- Moderator feedback regarding both the Professional Cookery visits was very positive with good feedback given to the Centre staff
- All moderation for Hospitality : Practical Cookery Intermediate 1 and Practical Cookery Intermediate 2 was reported as 'Accepted' and no disagreements noted on any moderator reports
- All the moderator reports were very positive regarding the standards achieved by the majority of the candidates
- Some Centres had used the professional expertise of chefs from either the Hospitality Industry or from the local College and this was demonstrated in the finish that the candidates achieved.
- All Moderators reported that candidates were well prepared for the assessment
- All moderators reported on the high levels of Hygiene and 'clean as you go' displayed by the candidates
- The majority of moderators reported that the candidates had worked to their time plans and most had produced their dishes on time

Advice on good practice and areas for further development:

- There were a few reports which indicated that some Centres have not yet resourced the Home Economics departments adequately in order for the candidates to work and display professional skills appropriate to the Hospitality Industry. For example, providing chopping knives and sharpening tools and appropriate protective clothing when undertaking Hospitality courses.