

Higher National Qualifications

And

Scottish Vocational Qualifications

Senior Moderator Report

2006

Subject: *Food Processing/ SVQ Food and Drink Manufacturing Operations*

Sector Panel or SSC: **Food Technology**

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

HIGHER NATIONAL UNITS

FEEDBACK TO CENTRES

General comments:

Food Hygiene Intermediate - DCOV 34

Food Hygiene Applications - A77P O4

The quality of candidates' assessment evidence moderated at Centres was very satisfactory and demonstrated candidates' knowledge and understanding of the subject matter at higher national level. Also, information from Centres indicated that the Food Hygiene Unit provides the flexibility for the use of a diverse range of assessment in assessing candidates' learning.

The Unit provides good underpinning knowledge and progression towards the Food Hygiene Advance level.

The Food Hygiene Applications Unit has come to the end of its life span and is to be withdrawn from the portfolio of SQA provision. Centres have been advised to use the Food Hygiene Intermediate – DCOV 34 as the replacement unit for Food Hygiene Applications - A77P O4.

Advice on good practice and areas for further development:

The quality and standard of provision observed at Centres was very satisfactory. Equally, the standard of assessment and feedback practices was good and commendable. The assessments were diverse, challenging and contributed significantly in enhancing the quality of learning, as well as promoting the development of the required skills sets and abilities. However, in a couple of Centres there was evidence of over assessment. This situation inadvertently impacts on candidates' motivation, performance and progress.

Aspects needing further development include:

- Rationalising assessment workload to ensure fair assessment. For example, the assignment related to HACCP should focus on one food item rather than on three food items. Asking for the detailed HACCP for three food items in one assignment is over assessing and very burdensome on the candidates.
- Improving record keeping from registration through to the certification of candidate.
- Holding regular and timely internal moderation of candidates' work.
- Encouraging and supporting candidates in developing good academic writing skills including referencing using a standard method.

SVQ AWARDS

TITLES/LEVELS OF SVQ AWARDS MODERATED

Food and Drink Manufacturing Operations: G5SR, G5SP and G5SS - Levels 1 - 3

FEEDBACK TO CENTRES

General comments:

The moderation team of four (4) moderators undertook a total of seventeen visits to Centres in the period under review, from September 2005 through to June 2006. Of the 17 Centre visits, 2 were Development visits and 15 were moderation visits.

A total of 80 candidates' portfolios were sampled. These consisted of 72 portfolios for SVQ level 2 and 8 portfolios for SVQ level 3.

Evidence available from the moderation visits suggest that candidates' performance overall was satisfactory and in line with national standards. However, there is room for improvement.

Whilst, the moderation visits were effective, some issues continue to pose challenges to Centres and in turn impact on the operationalisation of the awards. These issues are:

- Centres not being able to have easy and reliable access to SQA's IT system for registration and processing results for final awards. This has the 'knock effect' of lack of or inaccurate 'Centre Product List'.
- Inactive Centres with no registered candidates a year (and sometimes more) after approval still being allocated to moderators for moderation visits. Making contact with such Centres constitute ineffective use of time and resource, and needs to be addressed as this issue is now a 'perennial' problem.
- The excessively long time it takes some Centres to put candidates through the awards. There are instances in which it has taken over three years for a candidate to complete an award.

Advice on good practice and areas for further development:

Aspects of good practice observed by moderators to Centres include:

- Improved quality and standards of provision;
- Appropriate contextualisation of the assessment (including assessment questions) to suit the Centre's operations;
- Improved sampling strategy to ensure reliability and validity of the assessment process.

To further enhance quality of provision, the following are areas for further development:

- Improving record keeping from providing comprehensive Master Folders for each award containing assessors' and internal moderators' details and Continuing Professional Development (CPD) records, registration of candidates through to certification.
- That assessors provide robust, detailed and accurate feedback on both assessment scripts and candidate's achievement record (CAR).

- Raising Centre staff's awareness of the new standards for VQ awards and the role of the new sector skills council in the development and maintenance of the quality and standards of the Food and Drink awards.
- Updating assessors' knowledge in food legislations (both new and amended) and the impact of these legislations on training of food handlers and food safety.