



# National Qualifications

## Home Economics

### Intermediate 1

#### Practical Assignment: all contexts

#### Teacher/lecturer guidance

August 2011

Published by the Scottish Qualifications Authority  
The Optima Building, 58 Robertson Street, Glasgow G2 8DQ  
Ironmills Road, Dalkeith, Midlothian EH22 1LE

[www.sqa.org.uk](http://www.sqa.org.uk)

*The information in this publication may be reproduced in support of SQA qualifications. If it is reproduced, SQA should be clearly acknowledged as the source. If it is to be used for any other purpose, then written permission must be obtained from the Editorial Team at SQA. It must not be reproduced for trade or commercial purposes.*



# Introduction

This guidance documentation complements the guidance provided for candidates in the *Notes of Guidance to Candidates on the Practical Assignment* and the exemplar Practical Assignments for Fashion and Textile Technology, Health and Food Technology, and Lifestyle and Consumer Technology on SQA's website ([www.sqa.org.uk](http://www.sqa.org.uk)).

**The Practical Assignment is the one form of external assessment for all Intermediate 1 Home Economics Courses.**

**The breakdown of marks for each of the three sections of the Practical Assignment should help teachers/lecturers to estimate Course grades for candidates**, and provide an indication of the quality of work demanded by the Practical Assignment.

The Practical Assignment has been designed to assess the candidate's ability to:

- ◆ plan an appropriate response to a brief
- ◆ carry out a range of preparation techniques and processes that are appropriate to the assignment specification
- ◆ demonstrate effective use of time and resources
- ◆ demonstrate an appropriate level of specialist craft skills
- ◆ apply appropriate health and (where appropriate) hygiene measures
- ◆ evaluate the quality of the product for the intended user and the success of the overall plan

The Practical Assignment has a time allocation of exactly 10 hours, of which at least five hours should be used for practical activity. It has a total mark allocation of 45 marks. The majority of the candidate's time should be allocated to practical work — as is reflected in the division of marks to each of the three sections detailed below. Centres may choose to allocate a block of time to carrying out the practical activities to allow dovetailing and to demonstrate a greater complexity of task.

Section	Total mark allocation
Planning	8 marks
Implementing	27 marks
Evaluating	10 marks

Both Planning and Evaluating are wholly externally assessed — they are **not marked** by the centre. Candidates will type their work directly onto the pro forma. The pro forma will be sent to SQA for marking. Submission details will be published in the document *Centre requirements for Internal and External Assessment*.

Implementing is **assessed internally** by the teacher/lecturer. A pro forma is provided for this purpose. The internal assessment of the implementing section may be subject to a verification visit by a visiting External Verifier appointed by SQA. If you are selected for Verification, you will be notified in January or February of the session.

On completion of all three sections of the Practical Assignment, both the Practical Assignment pro forma and the Practical Assignment — Internal Assessment Mark Form will be returned to SQA.

**Candidates' work must be their own.** Candidates should use the *Notes of Guidance for Candidates on the Practical Assignment* and read the *Your Coursework* booklet issued by SQA.

The following section provides a breakdown of the mark allocations for each section of the Practical Assignment. This section should be used in conjunction with the *Notes of Guidance for Candidates on the Practical Assignment*, the associated exemplar Practical Assignments and the Practical Assignment pro forma.

## Breakdown of marks

### Planning: Total mark allocation — 8 marks

Step	Mark allocation	Marking details
1	3 marks	<p>A candidate who lists <b>all</b> the main points from the assignment brief will be awarded 2 marks.</p> <p>A candidate who provides <b>more than half</b> the main points will be awarded 1 mark.</p> <p>A candidate who provides <b>less than half</b> of the main points will be awarded 0 marks.</p> <p>A candidate who lists additional (<b>maximum of 2</b>) and relevant main points associated with the assignment brief will be awarded an additional 1 mark.</p>
2	1 mark	<p>A candidate who provides a range of possible solutions that meet <b>the needs</b> of the assignment brief will be awarded 1 mark.</p> <p>A candidate who provides a range of possible solutions that do not relate to the needs of the assignment brief will be awarded 0 marks.</p>
3	1 mark	<p>A candidate who selects item(s) which meet <b>all</b> the needs of the assignment brief will be awarded 1 mark.</p> <p>A candidate who selects item(s) which do not meet the needs of the assignment brief will be awarded 0 marks.</p>

4/5	3 marks	<p>A candidate's time plan which shows <b>good</b> deployment of time in a logical manner with mention of requisitioning — ordering equipment, materials and resources required will be awarded 3 marks.</p> <p>A candidate's time plan which shows a <b>lapse</b> in either deployment of time or which is illogical in manner or fails to mention ordering will be awarded 2 marks.</p> <p>A candidate's time plan which shows <b>two lapses</b>, or lacks basic information or mention of ordering will be awarded 1 mark.</p> <p>A candidate's time plan which is neither logical nor effective in the deployment of time or fails to mention ordering will be awarded 0 marks.</p>
-----	---------	---

### Implementing: Total mark allocation — 27 marks

Step	Marking details
6	<p>Candidates will be assessed holistically over the period of time in which they are carrying out practical activities.</p> <p>Candidates will be assessed on the following areas:</p> <ul style="list-style-type: none"> <li>◆ the complexity of the task(s)</li> <li>◆ organisational ability</li> <li>◆ following instructions</li> <li>◆ completing tasks to plan</li> <li>◆ presenting in size or quantity planned</li> <li>◆ standard achieved</li> <li>◆ standard of dress/hygiene</li> <li>◆ safe and hygienic practices in the use of processes and equipment</li> <li>◆ maintenance of the working area</li> </ul> <p>Candidates will be assessed on a four point scale.</p> <p><b>Note:</b> See the Intermediate 1 food and fabric exemplification (available on the SQA Home Economics <a href="#">webpage</a> ) for further marking guidance.</p>

## Evaluating: Total mark allocation — 10 marks

Step	Mark allocation	Marking details
7	10 marks	<p data-bbox="568 304 895 338"><i>Sensory evaluation table</i></p> <p data-bbox="568 378 1390 450">1 mark is awarded for the evaluation of the item(s) made under each of the three headings. Total of 3 marks available.</p> <p data-bbox="568 490 1385 562">Markers will be looking for consistency of comment throughout the whole of the evaluation section.</p> <p data-bbox="568 602 1007 636"><i>Comments on sensory evaluation</i></p> <p data-bbox="568 676 1374 819">1 mark is awarded for reasoned comments linked to each of the three sensory chart headings. The comments must reflect the star rating previously indicated by the candidate if marks are to be awarded. Total of 3 marks available.</p> <p data-bbox="568 860 900 893"><i>Comment on main points</i></p> <p data-bbox="568 934 1390 1155">4 marks are awarded for evaluative comments that link to each of the main points and additional points identified in Step 1. Comments provided in this section must reflect comments made above. Markers will be looking for evaluative comment in relation to how well the main points and additional points have been met.</p> <p data-bbox="568 1196 1302 1267">4 marks for valid comments linked to all main points and additional points.</p> <p data-bbox="568 1308 1366 1379">3 marks for valid comments linked to more than half the main points and additional points identified.</p> <p data-bbox="568 1420 1369 1491">2 marks for valid comments linked to half the main points and additional points identified.</p> <p data-bbox="568 1532 1337 1603">1 mark for valid comments linked to less than half the main points and additional points identified.</p> <p data-bbox="568 1644 1390 1715">0 marks for valid comments which are not linked to main points and additional points.</p>

The following section provides additional detail that will be useful when preparing candidates for external assessment.

## Completing the pro forma

For the return of the Practical Assignment, a flyleaf will be provided on which candidate details must be completed.

### Page 1 of the pro forma — Step 1

Candidate types the assignment brief in the space provided.

Candidate lists all the **main points** from the assignment brief in the space provided.

Candidates who provide relevant main points **in addition** to those which come directly from the assignment brief should add these to the additional points identified column (**maximum of 2 additional points**).

### Page 2 of the pro forma — Step 2

Candidates can identify a **maximum of 10 main points/additional points**.

Candidates list the possible items in the column headed '**possible items**'.

For each item listed, the candidate has to use a tick to show if this item meets the main point/additional point. The candidate does this for **each** item and for **each** main point/additional point.

### Page 2 of the pro forma — Step 3

The candidate, thinking about the time available, the resources available and their own skills and abilities, selects item(s) to be made. The candidate confirms their choice of item by ticking the '**final choice**' box.

Candidates will not be disadvantaged in relation to the number of items selected at this stage. Poor use of time and lack of complexity in the tasks selected may result in the candidate being unable to obtain all marks be in later sections of the assignment.

### Page 3 of the pro forma — Step 4

The candidate should show the allocation of the **10 hours**. Candidates must spend **at least 50% of the allocated time** carrying out practical work. For textile activities this might be one item. For food work it is anticipated that candidates would be undertaking a variety of activities over a period of time.

Candidates are expected to allocate time to both planning and evaluation. The remainder of the time to be allocated should demonstrate how the candidate proposes to use their time, showing the order in which items to be made will be manufactured.

Teachers/ lecturers can provide assistance to candidates by informing them of the number of lessons over which the 10 hours will span. This will allow for effective planning. If the plan is written **retrospectively**, candidates will not be able to access the full marks available.

The first planning task has been completed for the candidates. Candidates must insert the date that planning started, and the length of the lesson.

## **Page 4 of the pro forma — Step 5**

Once the candidate has selected all the items to be manufactured, and has completed their time plan, the requisition sheet should be completed. The requisition sheet has been provided in the pro forma.

Candidates must order **all** equipment, materials and resources required for the manufacture of their selected items.

Centres should, as a matter of course, rectify any obvious omissions from requisition sheets so as not to penalise candidates later in the assignment.

**Note:** Candidates undertaking the Lifestyle and Consumer Technology course have a combined food and textile requisition sheet in their pro forma and this should be used as and when required.

## **Page 5 of the pro forma — Steps 6 and 7**

### **Step 6**

See page 4 — Implementing

### **Step 7 — Stage 1**

Candidates are expected to carry out a simple sensory evaluation test on **all** the items made (star rating chart). Candidates use a three point rating scale to assess the item(s) made.

### **Step 7 — Stage 2**

Candidates have to refer back to their star ratings and make evaluative comments to back up the ratings provided for each of the items made. For Health and Food Technology and Lifestyle and Consumer Technology where candidates have made more than four food based items, candidates should evaluate **only four** under the headings Appearance, Texture and Taste. If candidates have made less than four items, they should evaluate **all** of the items.

**It is considered good practice to transfer star ratings on to the evaluation table.**

Markers will be looking for a direct link between these first two stages of Step 7. Candidates are expected to provide evaluative comment(s).

### **Step 7 — Stage 3**

Candidates are expected to evaluate how well they have met the requirements of the Practical Assignment. To do this, candidates must provide an evaluative comment on how well **each** of the main/additional points has been met by the production of the selected item(s).