

Our ref: GF/HE&HOSP

**December 2008**

To: SQA Co-ordinator  
Schools and FE colleges

Action by Recipient
Response required
✓ Note and pass on
Note — update/information only

Contact: Graeme Findlay  
Direct line: 0845 213 5492  
E-mail: [graeme.findlay@sqa.org.uk](mailto:graeme.findlay@sqa.org.uk)

Dear Colleague

### **National Qualifications update — Home Economics & Hospitality**

The contents of this letter should be passed to members of staff responsible for the subjects of Home Economics and Hospitality.

#### **General issues**

##### *Consultation on the next generation of National Qualifications*

As colleagues will know the Scottish Government consultation on the next generation of National Qualifications ended on 31 October 2008. Responses are being analysed by Ipsos MORI. It is anticipated that the Government's formal response will be published in the spring of 2009. SQA is currently establishing a new 'Curriculum for Excellence' Qualifications Development Team to lead the development of new and revised qualifications emerging from the consultation

##### *Action research projects*

Following the success of last year's projects and their showcase at the Scottish Learning Festival in September, we are delighted to announce that six new projects have recently been commissioned. The six — at Bathgate Academy, Brannock Academy, Cumnock Academy, Kersland School, North Lanarkshire Council and St Roch's Secondary — involve participant led exploration of assessment, attainment and achievement through existing SQA qualifications with a view to informing innovation and change within Curriculum for Excellence. Projects include developments in online assessment; Supply Chain Management and Core Skills; vocational approaches to modern languages; and personal development.

For further detail on any of this work please contact John Allan, Policy and New Products team ([john.allan@sqa.org.uk](mailto:john.allan@sqa.org.uk)).

## **Appointees**

Our work is an extremely important and highly valued part of the education system in Scotland and we would like to express our gratitude, and extend our thanks to all appointees who have helped us by undertaking duties this year.

We always welcome applications from those that have not been involved before. Many people undertake a role to further their own understanding of the examination process, and as part of their Continuous Professional Development. If you are interested in becoming involved in any capacity with Home Economics or Hospitality National Qualifications, and have three years' experience of teaching either of the subject areas, please contact us using the details below.

## **Awards in diet 2008**

Congratulations go to the following in recognition of their success during diet 2008:

### **British Hospitality Association**

*Hospitality Practical Cookery Intermediate 1*

Scott R McArthur and teacher Karen Moore from Vale of Leven Academy.

Scott and the school received equipment vouchers.

### **British Nutrition Foundation Awards**

*Standard Grade Home Economics*

Emma Waddell and teacher Nikki Donnelly from Inverkeithing High School.

*Advanced Higher Health and Food Technology*

Clare Read and teacher Valerie Drew from Linlithgow Academy.

The winners received £50, with £100 going to their respective school, at the BNF's Annual Awards day. They were also presented with a framed certificate from HRH The Princess Royal.

### **Hospitality Industry Trust Scotland**

David Cochrane, Chief Executive of HITScotland, has kindly offered a scholarship to this year's outstanding candidate, who has yet to be identified. Last years recipient, Debbie Robson from Adam Smith College, received a once in a lifetime work placement in Cyprus, accompanied by her tutor Pamela Fowlis.

### **Quality Meat Scotland**

*Higher Health and Food Technology*

Amanda Gillooly and teacher Marena Webster from Eastwood High School.

Amanda received £250 and the school a £250 meat voucher so they can use Scotch Beef, Scotch Lamb and Specially Selected Pork for use in Home Economics and Hospitality courses.

## **Scottish Chefs Conference**

### *Hospitality Skills for Work Intermediate 1*

Willie Pike, founder of the conference, kindly donated 20 free places for school pupils. These places were awarded to Blairgowrie and Kingussie High Schools for their endeavours in the Course.

## **SQA Star Awards**

Audrey Gibson of Larbert High School Academy, Principal Assessor for Higher Home Economics, was Highly Commended in the Appointee of the Year Award.

## **Diet 2008**

The following information is now available on SQA's website:

### **Marking instructions**

All marking instructions are now on SQA's website and can be accessed at **www.sqa.org.uk** > NQ > Home Economics / Hospitality (from drop-down menu) > Marking Instructions.

### **External Assessment reports (formerly known as the Principal Assessor report)**

The External Assessment reports are now on SQA's website (**www.sqa.org.uk**). These can be found at: **www.sqa.org.uk** > NQ > Home Economics/Hospitality (from drop-down menu) > External Assessment Reports. These reports contain information relevant to the 2008 diet — please remember, the grades/cut-off scores can be used when estimating for the 2009 examinations.

### **Internal Assessment reports (formerly known as the Senior Verifier report)**

Verification plays an important part in our yearly procedures and is in place to ensure that teachers/lecturers are maintaining standards. This year's reports can now be viewed on SQA's website at **www.sqa.org.uk** > NQ > Home Economics/Hospitality (from drop-down menu) > Internal Assessment Reports.

### **Verification dates for session 2008/09**

The verification process will start in February. **Please remember that you will only be notified if you are selected for verification.** The relevant dates are:

#### *Visiting Verification*

Standard Grade Home Economics	26 January to 6 March
Intermediate 1 Home Economics	9 March to 3 April
Intermediate 2 Hospitality: General Operations	25 March to 15 May
Intermediate 1 and 2 Hospitality: Practical Cookery	25 March to 15 May
Intermediate 2 and Higher Hospitality: Professional Cookery	25 March to 15 May
Hospitality Skills for Work	October 2008 onwards

*Central Verification*

NQ Home Economics

21 April

NQ Hospitality

21 and 22 April

Further subject-specific information is contained in the following Appendices:

**Appendix 1 — Home Economics**

**Appendix 2 — Hospitality**

**Appendix 3 — Progression Pathways**

Should you require any further information regarding the content of this letter, or any other matter relating to Home Economics or Hospitality subjects, Lesley, Roz or myself can be contacted using the details listed below:

Graeme Findlay — Qualifications Manager, Home Economics and Hospitality  
0845 213 5492 or [graeme.findlay@sqa.org.uk](mailto:graeme.findlay@sqa.org.uk)

Lesley Clark — Qualifications Officer, Home Economics  
0845 213 5490 or [lesley.clark@sqa.org.uk](mailto:lesley.clark@sqa.org.uk)

Roz Walker — Qualifications Officer, Hospitality  
0845 213 5489 or [rosslynn.walker@sqa.org.uk](mailto:rosslynn.walker@sqa.org.uk)

We would like to take this opportunity to wish you all the best for the festive season.

Yours faithfully,



Graeme Findlay  
Qualifications Manager  
NQ Home Economics & Hospitality subjects

## Appendix 1 — Home Economics

### Intermediate 1

Revised candidate and teacher guidance is now available on SQA's website ([www.sqa.org.uk](http://www.sqa.org.uk)), together with updated exemplification of the Practical Assignment.

Please note we have made a minor amendment to the mark distribution in the Practical Assignment:

The mark that was previously given for correctly completing the requisition form (awarded only when the teacher ticked the relevant box) has been removed and added into Step 4. Step 4 is therefore now worth a total of 3 marks.

### Intermediate 2 and Higher

SQA policy demands that ½ marks are no longer to be awarded. From diet 2009 no examination papers will have questions that carry a ½ mark allocation. Exemplification has been produced to reflect these changes and is now available on SQA's website. <http://www.sqa.org.uk/sqa/5964.html>

In Intermediate 2, in order to help candidates identify which questions are *Knowledge and Understanding (KU)*, *Drawing Conclusion (DC)* or *Evaluation (EV)* related, the abbreviations *KU*, *DC* or *EV* will be placed beside the marks available for each question. The front cover of the paper will carry the following statement:

*'The breakdown of Knowledge and Understanding (KU) Drawing Conclusions (DC) and Evaluation (EV) marks are indicated beside each question.'*

There is no change to the format of the paper, and no difference to the type and spread of questions. It is anticipated that this additional information will provide the candidates with clearer guidance.

An exemplar based on the 2008 Intermediate 2 Health and Food Technology paper is now available on SQA's website. <http://www.sqa.org.uk/sqa/5516.html>

### Standard Grade

We'd like to remind you that as outlined in our letter of April 2008 a review has been carried out of the Standard Grade Foundation paper. A specimen paper with marking instructions is available on SQA's website along with additional exemplification of questions 1, 2 and 3. <http://www.sqa.org.uk/sqa/5964.html>

### Technological Projects

A number of Technological Projects were submitted this year without the required photographs being attached.

The following extract from *Notes of Guidance for Teacher and Lecturers on the Technological Project* (full version available on the Home Economics page of the SQA's website: [www.sqa.org.uk](http://www.sqa.org.uk)) outlines the detailed requirements.

#### **'Two photographs are required**

- ◆ one should provide evidence of the solution **during manufacture**

- ♦ the other should provide evidence of the **completed solution**.

Although the quality of the photographs is not important, they **must** give an indication of the type of work being carried out and completed by the candidate.

Although no marks are awarded here, **photographic evidence must be provided** of the candidates' solution.

**If photographic evidence is not provided, no further marking of the Technological Project will be carried out as no evidence has been provided on which to base the marking of the next stages of work.**

**If problems occur with photographic evidence, then the teacher/lecturer should contact Graeme Findlay, Qualifications Manager (0845 213 5492) or Lesley Clark, Qualifications Officer (0845 213 5490) immediately.'**

### **Advanced Higher**

Earlier this year SQA communicated to centres the decision to remove *Advanced Higher Home Economics: Health and Food Technology* from the NQ catalogue with the last presentations being in diet 2009.

However, given that Health and Food Technology has only run as a single context for two years, we have decided to hold the decision to remove the Course for a further two years (until Diet 2011) to allow the Course to better establish itself. Course uptake will be monitored under the policy on low uptake National Courses on an annual basis. The outcome of this review will be communicated to centres.

### **Upcoming events — spring 2009**

We will be holding the following events early in the New Year:

- ♦ Higher Home Economics Understanding Standards (Technological Projects)
- ♦ Standard Grade Home Economics Quality Network

Full details of how to apply to attend these events will be sent to centres in due course.

## **Appendix 2 — Hospitality**

### **Practical Cookery**

The recipes for the 2008 Intermediate 1 and 2 examinations will be on the website from 1 February 2009.

### **Food Hygiene for the Hospitality Industry Units**

These Units are being updated to bring them in line with REHIS requirements; information of the changes will follow on completion of the work.

### **Professional Cookery**

SQA policy demands that ½ marks are no longer to be awarded. No examination papers from diet 2009 will have any questions that carry a ½ mark allocation.

The Higher Course falls within the SQA's low uptake policy and as such has been identified for possible removal. We would like to bring this to the attention of centres and the possible consequences this may bring to them and their future candidates.

### **Skills for Work in Hospitality**

A Support Network will be held in March 2009, information will be issued to centres in due course.

### **NCGAs Hospitality**

A launch event for the new NCs in Hospitality at SCQF levels 4 and 5 will be held in Gleneagles Hotel on 26 March 2009. Further information will be sent out to centres in February 2009.

### **Upcoming events — spring 2009**

We will be holding the following events early in the New Year:

- ◆ Hospitality Skills Training for teachers
- ◆ Hospitality Skills for Work Support Network

Full details of how to apply to attend these events will be sent to centres in due course.



## SQA qualifications in Home Economics and Hospitality and possible progression pathways

SCQF	SQA National Courses and Group Awards in Home Economics	SQA National Courses and Group Awards in Hospitality	SCQF
7	<b>Advanced Higher</b> <ul style="list-style-type: none"> <li>◆ Health and Food Technology</li> </ul>		7
6	<b>Higher</b> <ul style="list-style-type: none"> <li>◆ Fashion and Textile Technology</li> <li>◆ Health and Food Technology</li> <li>◆ Lifestyle and Consumer Technology</li> </ul>	<b>Higher</b> <ul style="list-style-type: none"> <li>◆ Professional Cookery</li> <li>◆ Professional Patisserie</li> </ul>	6
5	<b>Intermediate 2</b> <ul style="list-style-type: none"> <li>◆ Fashion and Textile Technology</li> <li>◆ Health and Food Technology</li> <li>◆ Lifestyle and Consumer Technology</li> <li>◆ Standard Grade Credit</li> </ul>	<b>Intermediate 2</b> <ul style="list-style-type: none"> <li>◆ Hospitality Practical Cookery</li> <li>◆ Hospitality Skills for Work</li> <li>◆ Hospitality: General Operations</li> <li>◆ Professional Cookery</li> <li>◆ Creative Cake Production</li> <li>◆ National Certificate Hospitality (in development)</li> </ul>	5

4	<b>Intermediate 1</b> <ul style="list-style-type: none"> <li>◆ Fashion and Textile Technology</li> <li>◆ Health and Food Technology</li> <li>◆ Lifestyle and Consumer Technology</li> <li>◆ Standard Grade General</li> </ul>	<b>Intermediate 1</b> <ul style="list-style-type: none"> <li>◆ National Certificate in Hospitality</li> <li>◆ Hospitality Practical Cookery</li> <li>◆ Hospitality Skills for Work</li> </ul>	4
3	<b>Access 3</b> <ul style="list-style-type: none"> <li>◆ Fashion and Textile Technology</li> <li>◆ Health and Food Technology</li> <li>◆ Lifestyle and Consumer Technology</li> <li>◆ Standard Grade Foundation</li> </ul>	<b>Access 3</b> <ul style="list-style-type: none"> <li>◆ Hospitality Practical Cookery</li> </ul>	3