



Higher National Qualifications

And

Scottish Vocational Qualifications

Senior Verifier Report

2007

Subject: Catering and Hospitality

Sector Panel or SSC: People 1st

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

HIGHER NATIONAL UNITS

FEEDBACK TO CENTRES

General comments:

This was the second year of the new frameworks for both HN Hospitality and HN Professional Cookery. The following was a breakdown of delivery for session 2006-07:

HN Hospitality Year 1 – 10 centres

HN Hospitality Year 2 - 4 centres

HN Professional Cookery Year 1 - 10 centres

HN Professional Cookery Year 2 – 1 centre

There was 100% visiting external verification planned in order to support centres offering for the first time. One new centre was involved in intensive visiting verification which happened early in the session and was deemed to be too early for any evidence to be available for the units selected, and as a result this centre did not undergo visiting verification. One new centre offering HN Professional Cookery requested a development visit which was carried out in January 2007. Candidates were in the main being assessed to the National Standard and were provided with good feedback. The majority of candidates who were interviewed as part of the verification process reported that members of staff were supportive and helpful and where industrial visits were used, the candidates found these to be particularly worthwhile. In centres where there were candidates whose first language was not English, additional support was in evidence to support these candidates.

HN Hospitality: All centres were using the Assessment Exemplars provided by SQA. Centres who were offering the qualification for the first time were verified on the following units, Hospitality Supervision, Accommodation Servicing and Food and Beverage Service. Centres who offered the 2nd year of the qualification were verified on the following units, Management of Food and Beverage Operations and Managing Hospitality Organisations. The majority of centres integrated Hospitality Supervision with Food and Beverage Service in order that candidates could carry out the supervisory activity in a practical situation.

HN Professional Cookery: All centres were using the Assessment Exemplars provided by SQA. Centres were verified on the following units, Hospitality Supervision, Production Cookery: Hot Kitchen and Production Cookery: Cold Kitchen. In the majority of centres the candidates had produced very good evidence including photographic evidence to demonstrate the practical work that they had been involved in. Almost all the centres had integrated Hospitality Supervision supervisory assessment with the practical units, and most centres had integrated the three practical units (Production Kitchen: Hot Kitchen, Production Cookery: Cold Kitchen and Sweets and Desserts), to good effect.

Advice on good practice and areas for further development:

Good Practice observed for both Awards:

- Very good evidence of integration of units to enhance delivery and reduce the assessment burden for candidates in some instances
- Majority of candidates provided very positive feedback of support and guidance from lecturers
- Majority of candidates provided very positive feedback about their chosen Course
- In almost all centres teaching staff provided good positive feedback to candidates
- Where industrial visits were used as part of Course delivery, candidates used the information gathered to inform assessments

Areas for further development:

- Ongoing amendments to unit specifications and Assessment Exemplars by QST, following Unit Comment Forms received from centre staff
- Additional Assessment Exemplars for units to be developed

HIGHER NATIONAL GRADED UNITS

TITLES/LEVELS OF HN GRADED UNITS VERIFIED

HN Hospitality Graded Unit 1 DL4H 34 (SCQF Level 7)
HN Hospitality Graded Unit 2 DL4K 35 (SCQF Level 8)

HN Professional Cookery Graded Unit 1 DL4J 34 (SCQF Level 7)
HN Professional Cookery Graded Unit 2 DL4G 35 (SCQF Level 8)

FEEDBACK TO CENTRES

General comments:

In this second year of delivery, not all centres were selected to send candidate evidence for central verification. All external verifiers in the team attended the event. All centres had used the SQA Assessment Exemplars. All assessments were Project Based Practical Assignments. The majority of candidates had submitted work which was of the required standard, but there were some candidates who had completed the work in pencil, it is recommended that good practice would be to discourage candidates from using pencil when completing summative assessments.

The sample selected was as follows:

HN Hospitality Graded Unit 1 – 4 Centres
HN Hospitality Graded Unit 2 - 4 Centres

HN Professional Cookery Graded Unit 1 – 7 Centres
HN Professional Cookery Graded Unit 2 – 1 Centre

HN Hospitality Graded Unit 1 – There had been a minor amendment to the Case Study and expanded marking scheme had been devised and both had been distributed to centres at the start of this session. In the majority of centres verified there was confusion regarding what the candidates had to do. It must be emphasised that the Planning section is for the project and not the Burns Supper. This led to candidates focusing their research on to the practicalities of the Burns Supper and **not** on how to organize themselves regarding how to proceed with the case study task. In the Developing section it should be noted that the following is **not** required:

- Recipes and methods
- Dish costing – candidates are required to produce a menu that is within the budget
- Wage costing – candidates are required to produce a rota that demonstrates effective use of staff

For the Evaluation section candidates should be evaluating their experience of the planning, developing and learning throughout the Graded Unit

HN Hospitality Graded Unit 2 – An expanded marking scheme had been developed by SQA. In some cases teaching staff had devised their own marking scheme and had used this in tandem with the SQA one. All the candidate evidence was found to be of a very high standard, well presented and well organised. Some candidates commented on how much they had enjoyed the process and how beneficial this had been to them.

HN Professional Cookery Graded Unit 1 – An alternative method for completing the project was developed and issued to presenting centres for this session. Of the centres verified, 4 chose Option ‘A’, which was the original project, and 3 chose Option ‘B’. The majority of candidates sampled had produced work which was well presented and formatted, and many had included photographs of the dishes produced. For those who chose Option ‘A’ it should be noted that candidates should develop a three-course **set** menu. For both options

dish costings should be accurate and where they have had to be re-done, this should be clear and reflect the grade awarded.

HN Professional Cookery Graded Unit 2 – The centre staff had devised and provided a marking scheme for the project which was suitable and useful. All candidates had produced a standard of work commensurate with the level of the Award, which had been well marked and clearly identified the level of assistance provided.

Advice on good practice and areas for further development:

Areas of Good Practice for all Awards:

- Good examples of feedback provided to candidates
- Cross marking evident
- Use of candidate log books
- Use of photographic evidence

Areas for Future development:

- Review the project for HN Professional Cookery Graded Unit 1
- Review the breakdown of marks for HN Hospitality Graded Unit 2
- Ensure that centres submit candidate evidence for the Graded Units across grades, Awards, sites and groups