

National Qualifications Subject Update Sept 2014

Existing Courses in Home Economics and Hospitality;
new Courses in Fashion and Textile Technology,
Health and Food Technology, Practical Cake Craft
and Practical Cookery



Welcome to the first edition of our new-look subject update, which replaces the letter you would have received previously. This update complements our regular monthly and weekly communications, with more information relevant to your subject, and details of what we have been working on.

I would encourage you to make regular use of our subject pages, where you will find support documents, answers to Common Questions, and links to other areas of interest. Documents that must be treated confidentially can be found on our secure site and you can arrange access to these through your SQA Co-ordinator.

I hope you find the following update helpful, and please contact me if you have any questions.

Graeme Findlay
Qualifications Manager

Contacting the team

I would like to take this opportunity to welcome two new Qualifications Officers, Manuela De Freitas and Suzanne Train, who are now working with our subjects. Manuela is involved with Fashion and Textile Technology, Health and Food Technology and Home Economics Courses and Suzanne, Hospitality Practical Cake Craft and Practical Cookery.

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Updates to documents

In the **special edition June 2014 update** on the new National Qualifications, we explained that we would be making updates to National 3 to National 5 Unit assessment support packs.

Unit assessment support packs have been updated in the following subjects:

- ◆ Hospitality: Practical Cake Craft — National 5
- ◆ Hospitality: Practical Cookery — National 3, National 4 and National 5

A high-level summary of these updates can be found in the notification of changes spreadsheet for National 3 to National 5 at **www.sqa.org.uk/cfesubjectchanges**.

Please note, there have been no changes made to the National 3 to National 5 Fashion and Textile Technology or Health and Food Technology Unit assessment support packs.

Assignment Marking Instructions

National 5 Health and Food Technology assignment Marking Instructions were updated during this year's main diet. This was to assist Markers by providing further clarity to ensure consistency across marking.

National 5 Hospitality: Practical Cake Craft Marking Instructions have also been amended to allow for greater differentiation. These Marking Instructions will be updated in September 2014 and relevant associated documents will be updated accordingly.

New Higher

The new Higher Courses in Fashion and Textile Technology and Health and Food Technology are being delivered this session for the first time. The documentation relating to these Courses is available on SQA's website at: **[Browse CfE Subjects](#)**.

The marking of the Higher Fashion and Textile Technology Course has been defined for clarity as follows:

- ◆ Component 1 is an assignment which includes the Design & Plan and Evaluation sections. This work is to be submitted to SQA for external marking.
- ◆ Component 2 is a practical activity which includes the Making the Fashion/textile Item section. This will be marked by centre staff in line with SQA Marking Instructions and quality assured by SQA visiting verification.

There will be an uplift for Component 1 ('Design & Plan' and 'Evaluation' sections) on 23 April 2015. Component 2 will be subject to SQA visiting verification.

Please note, we will not be producing a candidate pro forma/workbook for the new Higher Courses; information on how to create evidence can be found in the: Course Assessment Specification for **[Higher Health and Food Technology](#)** and **[Higher Fashion Textile Technology](#)**.

A high-level summary of these updates can be found in the Notification of changes spreadsheet for Higher at **www.sqa.org.uk/cfesubjectchanges**.

Support and guidance

Finalised Marking Instructions for the 2014 question papers can be found on the relevant subject pages of SQA's website.

Guidance on performance in external Course assessments and evidence generated for internal assessment is published annually. This includes Course Reports, External Assessment Reports and Verification Key Messages, all of which will be available in the autumn via the relevant subject pages of SQA's website. Internal Assessment Reports will not be published for the new National Courses.

The following Verification Key Messages are now available:

- ◆ **[National 3 to National 5 Hospitality: Practical Cookery](#)**
 - ◆ **[National 3 to National 5 Hospitality: Practical Cake Craft](#)**
 - ◆ **[National 3 to National 5 Health and Food Technology](#)**
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◆ **National 3 to National 5 Fashion and Textile Technology**

Please take time to read each of the above reports as they contain useful feedback on candidate performance in 2013–14.

Results Services, which was introduced to support centres and candidates, replacing the assessment appeals process, has been successfully used by centres to support candidates. Both the exceptional circumstances, for those who could not sit the timetabled examination, and post-result services procedures were carried out as planned and updated certificates will be issued to candidates in November.

Looking ahead to 2014–15

British Nutrition Foundation

The British Nutrition Foundation (BNF) is holding their Scottish conference in Glasgow on 15 November 2014. We will be attending and providing an update on our work and look forward to meeting with colleagues from across the country. Information on how to book a place at these events is available on the BNF's website: www.nutrition.org.uk.

Coursework briefs

The briefs for session 2014–15 for the following Courses will be published in September:

- ◆ Home Economics Intermediate 1 practical assignment
- ◆ Home Economics Intermediate 2/Higher technological project
- ◆ National 5 Fashion and Textile Technology practical activity
- ◆ National 5 Health and Food Technology assignment
- ◆ new Higher Fashion and Textile Technology practical activity
- ◆ new Higher Health and Food Technology assignment

We would like to remind centres that they must use the briefs issued for the current academic year in order for their candidates to be able to access the full marks available.

For National 5 Health and Food Technology, the Assignment Candidate Workbook, which is the mandatory template for the Coursework, will be available in two formats; a PDF version and a MS Word document. This provides flexibility for centres and candidates to either produce Coursework electronically through the MS Word version which should then be printed for submission, or for centres to print the PDF versions to provide to candidates in order to hand write their submissions. Please note, these have been produced separately from the Coursework Assessment Task document and the Instructions for Candidates document and have the candidate flyleaf at the front. The two formats of the Assignment Candidate Workbook will be located under the Coursework template tab on SQA's secure website and can be accessed via your SQA Co-ordinator.

Coursework support events

We will be holding events this session to support our National 5 Fashion and Textile Technology, Health and Food Technology, Hospitality: Practical Cake Craft, and Hospitality: Practical Cookery Courses. Information will be sent to centres in due course.

Quality assurance: verification

In preparation for 2014–15 the following guidance documents have been updated and now include the new Higher Unit information: *Types of verification for Units*, *Evidence for visiting verification* and *Evidence for verification events*. These latest versions are dated August 2014. We have also published combined generic *Verification Key Messages 2013-14*, which contains all generic key messages gathered during verification rounds one, two and three.

These documents are available from the 'verification' and 'verification key messages' tabs of our [Quality Assurance web page](#).

We are also updating our guidance on evidence for verification of internally-assessed Coursework, and this will be available by the end of September 2014.

As a result of centres demonstrating a sound understanding of the national standards, there will only be two rounds of verification this session, in February and May 2015. This will apply as follows:

Course	February 2015	May 2015
Fashion and Textile Technology National 3 to Higher	Visiting verification of Units	Visiting verification of Coursework
Health and Food Technology National 3 to Higher	Event verification of Units	
Practical Cake Craft National 5	Event verification of Units	Visiting verification of National 5 Coursework
Practical Cookery National 3 to 5	Event verification of Units	Visiting verification of National 4 Added Value Unit and National 5 Coursework

Quality Meat Scotland (QMS)

QMS will be offering their meat voucher scheme again in session 2014–15. The voucher entitles your school up to £100 worth of red meat products from your local QMS affiliated butcher. If you would like to take advantage of this offer, please look out for email updates direct from QMS to take you to the application form or contact Jennifer Robertson, Health and Education Coordinator, by email jrobertson@qmscotland.co.uk.

For more information on QMS's services, please go to their [website](#).

Recruitment opportunities

We would like to express our gratitude and extend our thanks to all those who have undertaken duties this year. We appreciate the excellent work that all of the teams carry out, especially given the demands faced with the dual running of qualifications, and look forward to working with them during session 2014–15, along with new Appointees who will be undertaking duties for the new Higher Courses.

We are currently in the process of recruiting for a number of vacancies that we are looking to fill between now and February 2015. For more information, please visit [**CfE Appointee Vacancies**](#).

Understanding Standards

Throughout session 2014–15, we will be publishing a range of Understanding Standards materials for both Unit and Course assessment. These materials will include candidate evidence with commentaries and can be used by centres for training and bench-marking purposes.

Further information will follow in SQA's weekly and monthly centre updates.
