

Our ref: GF/HEHosp10/1

**June 2010**

To: SQA Co-ordinator  
Schools and FE colleges

Action by recipient
Response required
√ Note and pass on
None — update/information only

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Dear Colleague

### **National Qualifications Update — Home Economics and Hospitality**

The contents of this update, which provides information and advice to centres in relation to National Qualifications in Home Economics and Hospitality Courses at all levels, should be passed to members of staff responsible for the subjects.

#### **Clare West — Qualifications Officer, Hospitality**

I would like to take this opportunity to introduce our new Qualifications Officer for Hospitality, Clare West. Clare is taking over from Roz Walker, who will be departing with our best wishes on maternity leave at the end of June. Clare's contact details can be found at the end of this update.

#### **General issues**

##### **Assessment Panel**

The next time the Panel meets is 4 November 2010. If you have any questions for the Panel, please get in touch with us by the end of October 2010.

##### **British Nutrition Foundation**

The British Nutrition Foundation (BNF) is holding their Scottish conferences again this year and we will be providing an update on our work. We look forward to meeting with colleagues across the country and this year's dates are as follows:

- ◆ 3 September Kingsmills Hotel, Inverness
- ◆ 4 September The Marriott Hotel, Aberdeen
- ◆ 10 September Radisson Blu, Glasgow
- ◆ 11 September Radisson Blu, Edinburgh

Information on how to book a place at these events can be found on the BNF's website: [www.nutrition.org.uk](http://www.nutrition.org.uk).

## **Curriculum for Excellence**

### ***New Qualification Progress Reports***

Progress Reports summarise the findings and conclusions of SQA's research and engagement, and provide advice and guidance for the development of qualifications in the curriculum areas. The reports also highlight the key issues affecting qualifications.

The first of our reports are now available for seven of the eight curriculum areas: expressive arts, health and wellbeing, languages, mathematics, sciences, social studies and technologies. A Progress Report for literacy and numeracy is also available. Work on the report for religious and moral education is continuing and this will be published in July.

To view the Progress Reports, please visit <http://www.sqa.org.uk/sqa/42139.html>. A feedback facility is available on the website.

The Progress Reports will inform the development of the *Curriculum Area Overview* and *Suites of Courses* for each curriculum area, which will be available on the website in July. Our Qualifications Design Teams (QDTs) will then take the recommendations forward into the design of qualifications within individual subjects such as French, Physics or History.

### ***Subject Working Groups***

Subject Working Groups (SWGs) to help us develop the next generation of National Qualifications will be established from summer 2010 to carry out discrete pieces of work, for example, developing the rationale and Course summary, Unit specification or Unit support pack for a particular subject area.

If you are interested in helping us with this work, please visit <http://www.sqa.org.uk/sqa/34644.html> and take a few minutes to read the information then complete and submit the 'Registration of Interest' form.

## **Events**

Hospitality Skills for Work — we recently held a support network for this Course at Forth Valley College. It was a very well attended day and thanks to Aiveen McAllister, Mandy Fraser and their students for making it a success. Alan Gibb, Head Chef at The Gleneagles Hotel, gave a talk on how he started in the industry and gave an insight into his current role.

Hospitality Practical Skills training days — we held events this session at Glasgow Metropolitan and Perth Colleges. Delegates prepared dishes and carried out knife and garnishing skills under the tutelage of college staff. Many thanks to Willie McCurrach from Glasgow Met and Ian Gibb from Perth College and their staff for their work with our delegates.

For further information on forthcoming events, please check the appendices.

### **Examination teams**

We would like to express our gratitude and extend our thanks to all those who have undertaken duties this year. We appreciate the work that all the teams carry out and look forward to working with them during session 2010/11.

### **External Assessment Reports**

The External Assessment Reports will be posted on the web after this year's diet. These documents contain detailed information relating to this year's examinations and are an excellent tool for preparing future candidates.

### **Low uptake policy**

We would like to remind you that, as stated in the December 2009 update letter, Professional Patisserie (Higher) will be removed from the catalogue after the 2010 examination diet. The Units which make up the Course will be retained.

The following Courses also fall into the low uptake category, but will be retained in the NQ catalogue as they meet one or more of the criteria for retention:

- ◆ Home Economics: Health and Food Technology (Advanced Higher)
- ◆ Hospitality: General Operations (Intermediate 2)
- ◆ Hospitality: Professional Cookery (Intermediate 2 and Higher)

They may be reconsidered in line with the policy at a later date if they remain in the low uptake category.

If you would like more information on the low uptake policy or the reasons the Courses listed above fall within in it, please contact Linda Murray at [linda.murray@sqa.org.uk](mailto:linda.murray@sqa.org.uk) or on 0845 213 5568.

### **Markers**

Marking is an extremely important, and highly valued, part of the education system in Scotland. Many people undertake the role to further their own understanding of the examination process, and as part of their Continuous Professional Development. If you are interested in becoming a marker for next year's diet of examinations, and have three years' experience of teaching in Home Economics or Hospitality, please contact us by e-mailing [markers@sqa.org.uk](mailto:markers@sqa.org.uk) or calling the marker helpline on 0131-561 6825.

## **Scottish Food and Drink Federation (SFDF)**

The Scottish Food and Drink Federation are interested in identifying schools that have partnerships with companies in the food industry. If your school falls into this category, please contact the SFDF using the details below with the information of your centre/industry partner.

Flora MacLean  
Director  
Scottish Food and Drink Federation (SFDF)  
[Flora.mclean@sdfd.org.uk](mailto:Flora.mclean@sdfd.org.uk)

Further subject specific information is contained in the following appendices:

- ◆ Appendix 1      Home Economics
- ◆ Appendix 2      Hospitality

Should you require any further information regarding the content of this letter, or any other matter relating to Home Economics or Hospitality subjects, please contact, Romana, Clare or myself using the details listed below:

Romana Howells — Qualifications Officer, Home Economics  
0845 213 5480 or [romana.howells@sqa.org.uk](mailto:romana.howells@sqa.org.uk)

Clare West — Qualifications Officer, Hospitality  
0845 213 5489 or [clare.west@sqa.org.uk](mailto:clare.west@sqa.org.uk)

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

We would like to take this opportunity to wish you all an enjoyable holiday and look forward to working with you in the 2010/11 session.

Yours faithfully



Graeme Findlay  
Qualifications Manager  
Home Economics and Hospitality

## **Appendix 1 Home Economics**

### **Technological Projects**

A large number of Technological Projects were submitted with missing pages. We would ask that you ensure candidates are happy that their completed project has been submitted. The Technological Projects guidance documents and pro formas are updated annually. Please ensure that you use the most current versions.

### **Verification**

An update guidance document clarifying evidence that is required for verification will be available on the Home Economics webpage (in the guidance document section).

### **Course information**

#### **Higher Home Economics**

We will be holding an Understanding Standards day near the end of this year which will focus on preparing candidates for the Question Paper. Information on how to apply for this will be sent to centres in due course.

## **Appendix 2 Hospitality**

### **Course information**

#### **Practical Cookery Intermediate 1 and 2**

The Planning Booklet guidance has been updated and will be posted on the Understanding Standards section of our website by autumn 2010.

#### **Hospitality Skills for Work Intermediate 1 and 2**

We will be holding a support network again next year. This is a great way to find out more about the Courses and to share best practice. More information will be available in our winter update.

#### **Creative Cake Production Intermediate 2**

The numbers for this Course continue to increase and, as it is assessed by Visiting Assessment, the demand for Visiting Assessors has increased. We would welcome interest from teachers/lecturers who are delivering the Course to apply to become Visiting Assessors. Information on how to do this can be found at <http://www.sqa.org.uk/sqa/41253.2293.html>.

We have recently introduced an online gallery of examples of candidates' work. This can be viewed at <http://www.sqa.org.uk/sqa/38226.html>. If you would like your candidates' work to be considered for this feature, please get in touch with Clare in the first instance.

#### **Food Hygiene**

Centres should now be using the new Food Hygiene for the Hospitality Industry Units and NABs (F792 09/10/11/12). As there is only one NAB for each Unit, the old NABs can be used for reassessment (D8KY 09/10/11/12) until further NABs are produced for the new Units.

#### **National Progression Award in Bakery level 4 (G9T5 44)**

The National Progression Award in Bakery level 4 has now been validated and is available for delivery as of session 2010/11. The award is made up of the following Units:

- ◆ F993 11 Pastry
- ◆ F98Y 10 Bread Making: An Introduction
- ◆ F992 10 Cake Decoration: An Introduction
- ◆ F4ST 10 Craft Baking: An Introduction

The aim of the award is to give candidates an insight into the skills required for a career in the bakery industry. The Arrangements document, Unit specifications and Assessment Support Packs will be made available on SQA's website.