

Our ref: GF/HEHosp11/1

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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

This update, which provides information and advice to centres in relation to National Qualifications Courses in Home Economics and Hospitality at all levels, should be forwarded to members of staff responsible for these subjects.

Clare West — Qualifications Officer

Clare's time with us ends on 15 July 2011 and we would like to take this opportunity to say thanks for the excellent job she has done and wish her well for the future. Clare was covering the post vacated by Roz Walker who was on maternity leave. Roz has recently become pregnant again and has decided to leave SQA. We would like to wish her all the very best too, and thank her for the work she carried out in her role over the years.

General issues

British Nutrition Foundation

The British Nutrition Foundation (BNF) is holding a Scottish conference on 5 November 2011. We will be providing an update on our work and look forward to meeting with colleagues across the country. Information on how to book a place at this event will be published on the BNF's website: www.nutrition.co.uk.

After nearly 18 years at the BNF, we say a fond farewell to Stephanie Valentine who has recently retired. A highly experienced educational professional, Stephanie has made an outstanding contribution to food and nutrition education in Scotland. Her positive attitude, constant cheerfulness and wonderful sense of humour will be greatly missed. We would like to wish Stephanie all the best for her retirement.

Curriculum for Excellence

The Courses that are being developed in our subject area are as follows:

- ◆ Home Economics:
 - Health and Food Technology National 4
 - Health and Food Technology National 5
 - Health and Food Technology Higher
 - Health and Food Technology Advanced Higher
 - Practical Fashion and Textile Technology National 4
 - Practical Fashion and Textile Technology National 5

- ◆ Hospitality:
 - Practical Cookery National 4
 - Practical Cookery National 5
 - Practical Cake Baking and Finishing National 5

Draft Course Specifications for National 4 and National 5 have been published. The Course Specifications outline the subject skills, knowledge and understanding that a learner will cover in the Course and which will be assessed at the end of the Course. They also outline how it will be assessed, eg question paper/project. The draft Course Rationale and Summary outlines for [Higher Health and Food Technology](#) have also been published and they specify the proposed content for the new qualification.

Please visit the [Curriculum for Excellence website](#) to view and comment on the documents. Draft documents are being published at each stage of the development process and you can leave feedback via the [Have Your Say](#) facility.

Note

A new Health and Wellbeing Award, which will be flexible enough to include various health and wellbeing contexts from the existing Lifestyle and Consumer Technology Course, such as parenting skills and childcare, is also being developed.

- ◆ The Award will not have any specified 'content' but rather allow learners to do the following types of activity in their chosen context:
 - explore factors that influence health and wellbeing
 - find and use sources of information to support improvements in health and wellbeing
 - make judgements and decisions about health and wellbeing
 - plan and set goals to improve health and wellbeing

- ◆ There are also other opportunities for learners to cover health, parenting skills and childcare in the current Early Education and Childcare Skills for Work Courses (which will be available at National 4 and National 5), in the new Curriculum for Excellence [Childcare and Development \(Higher\)](#) Course, and in the new Personal Development Awards.
- ◆ The new Health and Wellbeing Award and the new Personal Development Award will offer choice to learners, allowing them to develop their knowledge and skills in a wide range of contexts. Schools will be able to personalise these Awards to meet the needs of their learners.
- ◆ The new Health and Wellbeing Award and the new Personal Development Award are still in the early stages of development. Draft documentation will be published on SQA's website in the autumn. Once published, teachers and practitioners will be able to comment on the proposals in the usual way.

Events

NQ Fashion and Textile event

We held a very popular NQ Fashion and Textiles event at the Stirling Management Centre in April. On the agenda was a series of inspirational presentations focusing on best practice, as well as a Fairtrade update, sessions on careers pathways, a Curriculum for Excellence update and practical workshops. Many thanks to all of the schools and candidates who contributed work to the inspirational fashion and textiles showcase at the event, as well as the presenters who did an excellent job.

Hospitality Practical Skills training days

We held events this session at City of Glasgow College and Perth College. Delegates prepared dishes and practised knife and garnishing skills under the tutelage of college staff. Many thanks to Willie McCurrach from City of Glasgow College and Ian Gibb from Perth College and their staff for their excellent input.

Hospitality Skills for Work Support Network

We held a very successful event at Adam Smith College in March. The teachers in attendance welcomed the opportunity to network, share best practice with colleagues, and meet a group of Hospitality Skills for Work candidates, who treated them to a fantastic lunch. We extend special thanks to Bryan McCabe at Adam Smith College for his help with planning the event and to presenters Margaret Craig, Rena Mann, George Smith, Kate Tetley and pupils from Kirkland, Kirkcaldy and Viewforth High Schools who are undertaking the Course.

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 2011/12.

External Assessment Reports

The External Assessment Reports will be published on our website after this year's diet. These documents contain detailed information relating to this year's examinations and are excellent tools for preparing future candidates as well as for providing evidence advice for estimates, absentees and appeals.

Marking

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, and have two years' experience of delivering Standard Grade, Intermediate 1 or Intermediate 2 Courses, or have three years' experience of delivering Higher or Advanced Higher Courses, you will find the Marker application form on the Appointee Management section of our website: <http://www.sqa.org.uk/sqa/35769.html>. We are specifically looking for Home Economics: Lifestyle and Consumer Technology Markers for 2012. Positions, however, may arise in all teams.

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 or myself using the details listed below:

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We would like to take this opportunity to wish you all an enjoyable holiday and look forward to working with you in the 2011/12 session.

Yours faithfully



Graeme Findlay
Qualifications Manager
Home Economics and Hospitality

Appendix 1 Home Economics

Estimates, Absentees and Assessment Appeals 2012

The Home Economics section in the [Estimates, Absentees and Assessment Appeals document for 2012](#) has been updated to contain more detailed information. We hope that you will find this useful.

We have received a number of queries about devising prelims recently. In addition to the *Estimates, Absentees and Assessment Appeals* document highlighted above, an [Estimates, Absentees and Assessment Appeals Toolkit](#) is available. You will find the Arrangements documents, past papers, marking instructions (there are grids at the back of published marking instructions indicating the breakdown of questions), exemplification and External Assessment Reports on the [Home Economics webpage](#), all of which will help you to construct your prelim paper. When generating alternative evidence you are expected to replicate the standard, format, duration and security of an SQA Question Paper. It is good practice to use at least three past papers. All of the sources you have used should be recorded and you must indicate the cut-off scores.

Intermediate 1 exemplification

We are currently updating the Intermediate 1 exemplification — when it is available a bulk e-mail will be issued to SQA Co-ordinators.

Legislation update

The content grids in the Home Economics Arrangements documents are being reviewed to update legislation which has been repealed or replaced. The revised content grids will be published in August with further information.

Standard Grade — Assessment of Practical and Organisational Skills

We would like to remind you that summative assessment for CO5, CO6 and CO7 should be based on the candidate's performance in each Course objective on more than one occasion — it is recommended that you use practical exercises and assignments completed towards the end of the Course. Once you have these grades you should add them together and divide by three. This gives you the final grade to submit to SQA. Please see page 23 of the [Guidance Document for Teachers](#) for further information.

Submission of Practical Assignments/Technological Projects

A large number of candidates submitted projects with missing pages and/or photographs in 2011. Please ensure that candidates are happy that they have submitted their entire project when they complete their project flyleaf. For session 2012, if pages and/or photographs are missing it will be assumed this is due to the work not being completed so it is extremely important that care is taken with submissions.

The project briefs for session 2011/12 will be published at the end of September 2011. The guidance documents and pro formas will be updated and will be available on the [Home Economics webpage](#).

Appendix 2 Hospitality

Course information — Practical Cookery Intermediate 1

In order to ensure that our National Courses are as accessible and inclusive as possible to candidates, it has been decided to amend one of the Units within the Hospitality Practical Cookery Course at Intermediate 1 level.

The rationale and aims of the Course remain unchanged. However, the Unit entitled Cookery Processes: An Introduction (D264 10) has been amended to remove the specific reference to food types in the range of ingredients which must be used within the Unit. This will bring the Hospitality Practical Cookery Course at Intermediate 1 in line with the Hospitality Practical Cookery Course at Intermediate 2.

The note on the range for this Unit will now read:

Cookery processes: stewing, boiling, poaching, baking, steaming, grilling, shallow frying.

Foods: suitable food associated with each process.

This change will be implemented for session 2011/12 and all documentation will be amended accordingly.

Springboard Scotland

For over 20 years, Springboard Scotland has been helping young people into careers in hospitality, leisure and tourism as well as being the industry's natural partner in improving its image, attracting new talent and addressing skills shortages.

Springboard Scotland was born out of a real skills crisis in terms of recruiting enough home grown talent to meet the needs of the vibrant hospitality, leisure, and tourism industries. Every year, Springboard manages to deliver a full range of programmes that reach out to people of all ages and backgrounds. The work is vital, as the industry's recruitment and skills challenges remain, due to a combination of welcome industry growth, demographic impact, a highly competitive labour market, issues around poor image and most recently changes in visa regulations. The emphasis on attracting home grown talent becomes even more important.

Springboard Scotland co-ordinates many educational programmes including Futurechef, our pre-employment training programme IWiSH, secondary school competitions and additional industry Ambassador training programmes. For further information, please visit Springboard's website: www.springboarduk.net or contact Carolyn Baird for Central and Southern Scotland (carolynb@springboarduk.org.uk) or Jenifer Cameron for the Highlands and Islands (jeniferc@springboarduk.org.uk).

Support Materials update

Creative Cake Production NABs

The NABs to accompany the Cake Decorating Unit (D9GL 11) have been revised to remove half marks. These are currently available on the secure website, and should be used by centres.

The Cake Production NABs (D9GM 11) are also being revised. These should be published in time for the start of the new term in August. Centres will be notified when they have been published.

Food Hygiene for the Hospitality Industry NABs

Centres should now be using the new Food Hygiene for the Hospitality Industry Units and NABs (F792 09/10/11/12). New NABs 002 and 003 have now been produced for Access 3, Intermediate 1 and Higher and are available on SQA's secure website. As there are now three NABs for each of these Units, the old D8KY NABs have been removed from the secure website and must not be used. The Intermediate 2 NABs 002 and 003 will shortly be published.