

Our ref: GF/HE&HOSP

June 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

Dear Colleague

National Qualifications update — Home Economics and Hospitality

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

General issues

Assessment Panel

The next time the Panel meet is in November 2008. If you have any questions for the Panel, please get in touch with us by the end of October 2008.

British Nutrition Foundation

The British Nutrition Foundation (BNF) are holding their Scottish conferences again this year and the dates are:

5 September 2008 — Dynamic Earth, Edinburgh

6 September 2008 — Hilton, Glasgow

12 September 2008 — Kingsmills, Inverness

13 September 2008 — Copthorne, Aberdeen

We will be providing an update on the work we are currently carrying out and look forward to meeting with colleagues from across Scotland.

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 2008/09. If you would be interested in becoming a team member and have three years experience of teaching in the subject area, please contact us using the details below. Please note it is essential that you have current experience in the subject and level at which you would like to work.

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 Home Economics or Hospitality National Qualifications subjects, and have three years' experience of teaching in these subject areas, please contact us by e-mailing markers@sqa.org.uk or calling the Marker Helpline on 0131-561 6825.

National Qualifications for the Future

The outcomes for 'A Curriculum for Excellence' have now all been published. Please remember that Home Economics and Hospitality subject content can be found in two areas — *Health and Wellbeing* and *Technologies*. To get involved in the consultation and to comment on the outcomes, please go to the Learning and Teaching Scotland website (www.ltscotland.org.uk), select the 'Curriculum for Excellence' link and complete the online questionnaires. The feedback that you give will be used to formulate the finished outcomes so make sure that you give detailed justification with your comments.

A consultation on the future arrangements for National Qualifications will be led by the Scottish Government. For more information on this, please check their website (www.scotland.gov.uk/consultations).

For more information relating to our work on National Qualifications for the Future and our work in relation to the Curriculum for Excellence programme, please contact Lena Gray, SQA's Business Manager for A Curriculum for Excellence, by e-mail at: lena.gray@sqa.org.uk.

REHIS/Food Standards Agency

Graham Walker, Director of Education for REHIS, has asked that we bring to your attention the opportunity to apply for funded Food Hygiene training for your centre. The Food Standards Agency is providing funding towards the cost of student registration and course booklets for the Elementary Food Hygiene certificate. For more information on how to apply, please contact the FSA at scotland@foodstandards.gsi.gov.uk, or by calling on 01224 285100.

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, 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

Lesley Clark — Qualifications Officer, Home Economics
0845 213 5490 or lesley.clark@sqa.org.uk

Roslynn Walker — Qualifications Officer, Hospitality
0845 213 5489 or rosslynn.walker@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 2008/09 session.

Yours faithfully,

A handwritten signature in black ink that reads "Graeme Findlay". The signature is written in a cursive style with a clear, legible font.

Graeme Findlay
Qualifications Manager
NQ Home Economics & Hospitality

Appendix 1 – Home Economics

Distribution of Intermediate 1 Practical Assignment and Intermediate 2 and Higher Technological Project briefs

Please note, the 2009 Practical Assignment and Technological Project briefs will be made available on the Home Economics page of SQA's website from September 2008.

Access 3

New National Course and Units for 2008/09

We have been carrying out a revision of our Access 3 provision and have now developed a new Course:

- ◆ *C254 09 Home Economics: Health and Food Technology (Access 3)*

As a result of this development, the current C118 09 *Home Economics: Health and Food Technology* Course will be removed from the catalogue as of July 2008. Please note that centres will no longer be able to enter candidates for this Course.

Centres can enter candidates for the component Units in session 2008/09 which could allow them to complete the Course if they have already achieved some of the Units.

This new Course has been developed to give candidates and centres more choice at Access 3 level and to provide a foundation for candidates who wish to progress to study *Home Economics: Health and Food Technology* at a higher level. The Course comprises the following Units:

- ◆ *F399 09 Healthy Cooking (Access 3)*
- ◆ *D9NV 09 Food Product Development (Access 3)*
- ◆ *F39A 09 Technology in the Kitchen (Access 3)*

There was a very successful launch event for the above Course on 25 April 2008 at the Carnegie Conference Centre and we would like to extend our thanks to Helen Hannan of Newbattle Community High School for her very entertaining and informative presentation.

The Course Arrangements document is available on the Home Economics page of SQA's website (www.sqa.org.uk), and the NABs are available on the secure area and can be accessed via your SQA Co-ordinator.

Intermediate 1

Revised exemplification for the Practical Assignment is available on the Home Economics page of SQA's website (www.sqa.org.uk).

Standard Grade

Following discussions at the diet 2007 Grade Boundary Setting Meeting, we carried out a review of the format of the Standard Grade Foundation paper.

Both candidate performance and the outcome of this review indicated that the current style of this paper is such that it makes excessive demands of candidates, so the decision was made to revise it for diet 2009.

Full details of the changes and a specimen paper are currently available on the Home Economics page of SQA's website (www.sqa.org.uk).

Please note that the Credit and General papers are unaffected.

We appreciate that while this change will be welcomed by teaching staff in principle, it will result in additional work, developing resources, etc. To help minimise this, we will produce a bank of specimen questions which will be available on SQA's website by the end of September 2008.

Intermediate 2 and Higher

Half marks

In line with SQA policy, from diet 2009, half marks will be removed from the question paper for each of the above. Specimen questions illustrating the change will be available on the Home Economics page of SQA's website (www.sqa.org.uk) by the end of September 2008.

Technological Projects

We would like to remind all centres that revised Guidance Documents (for both teachers and candidates) and a revised Technological Project proforma were published on the Home Economics page of SQA's website (www.sqa.org.uk) in August/September 2007 for Intermediate 2 and Higher. It is essential the all projects are submitted on the correct version of the proforma as failure to do so may disadvantage candidates.

Low uptake

As part of this development we are withdrawing the following Units from the catalogue. If this will cause your centre any difficulties please contact Lesley Clark.

Unit title	Unit code
Health and Consumers	D19Y 04
Health and Food Choices	D19X 04

Appendix 2 — Hospitality

Access 3

New National Courses and Units for 2008/09

C201 09 Hospitality: Practical Cookery (Access 3)

This Course is effectively a retitling of the current *Home Economics: Health and Food Technology* Course, and comprises the following mandatory Units:

- ◆ *D263 09 Food Preparation Techniques: An Introduction (Access 3)*
- ◆ *D264 09 Cookery Processes: An Introduction (Access 3)*
- ◆ *D9NL 09 Hospitality: Organisational Practical Skills (Access 3)*
- ◆ *D8KY 09 Food Hygiene for the Hospitality Industry (Access 3)*

There was a very successful launch event for the above Course in April 2008 at the Carnegie Conference Centre.

The Course Arrangements documents are available on the Hospitality page of SQA's website (www.sqa.org.uk), and the NABs will be available on the secure area of the website and can be accessed via your SQA Co-ordinator.

Creative Cake Production

We are still receiving requests to assess candidates work out with their month of completion. Please note, if you are entering candidates for this Course, they must be assessed during the month in which you have indicated they will finish, ie February/May/September/November.

General Operations, Intermediate 2

SQA policy demands that half marks are no longer to be awarded. From diet 2009, half marks will be removed from the General Operations project. Exemplification will be produced to reflect these changes and made available on the Hospitality page of SQA's website.

Implementation of policy on low uptake National Courses

Please note the following Courses will be removed from the catalogue as of 31 July 2008.

- ◆ *Hospitality — Reception and Accommodation Operations (Intermediate 2)*
- ◆ *Food Production Supervision (Higher)*
- ◆ *Hospitality — Food and Drink Service (Higher)*

If the withdrawal of any of these Courses will cause your centre difficulties, please contact Linda Murray, Project Manager, at linda.murray@sqa.org.uk, as soon as possible, outlining your concerns.

Note: The Units making up the above Courses will be retained in the NQ Catalogue.

We are withdrawing the following Units from the catalogue. If this will cause your centre any difficulties please contact Rosslynn Walker.

Unit title	Unit code
Accommodation and Facilities Servicing (5140006)	EF07 04
Catering Equipment (5130006)	EF0B 12
Cocktails (5130146)	D0T5 11
Dairy Foods and Eggs (5130046)	D0SY 11
Dietary Advice: Applications for the Community (96064)	E9A6 12
Dry Food Ingredients and Flavourings (97426)	E9DG 11
Fats and Oils (97425)	E9DF 11
Food Production Operations (97609)	D0N9 13
Food Service 4 (63205)	E7R4 12
Food Service Unit Operations (63210)	D0JC 13
Pests (67108)	E87V 11
Product Knowledge: Dairy Produce (5120297)	EF9T 11
Product Knowledge: Delicatessen (5120307)	EF9W 11
Product Knowledge: Fruit and Vegetables (5120327)	EF9V 11
Product Knowledge: Meat (5120347)	EF9S 11
Product Knowledge: Seafood (5120357)	EF9X 11
Product Knowledge: Wine (5120367)	EF9Y 11
Provision of Linen Supply (5140126)	D0TX 11
Taste of Europe (7250580)	EA3C 11

National Certificate in Hospitality

The new National Certificate in Hospitality at SCQF level 4 will be available for delivery in Centres as of 1 August 2008. This award is aimed at giving candidates an overview of the Hospitality Industry and is made up of 12 credits, six mandatory and six from a list of options. There is also an option for candidates to achieve the Skills for Work Hospitality and Hospitality Practical Cookery Intermediate 1 Courses, which are included in the framework.

The mandatory Units are:

Unit Code	Unit Title	Level	Credits
D8KY 10	Food Hygiene for the Hospitality Industry (0.5)	4	0.5
New Unit	Working Safely in the Hospitality Industry (0.5)	4	0.5
New Unit	Food and Beverage Service – Counter	4	1
New Unit	Kitchen Skills: An Introduction	4	1
New Unit	Accommodation Operations	4	1
New Unit	Hospitality Front Office Skills	4	1
New Unit	Skills for Customer Care	4	1

The optional Units are:

Unit Code	Unit Title	Level	Credits
New Unit	Food and Beverage Service — Table	4	1
New Unit	Healthy Cookery	4	1
F19G 10	*Hospitality: Working in the Professional Kitchen	4	1
F19J 10	*Hospitality: Working Front of House	4	1

F19K 10	*Hospitality: Introduction to Events	4	1
F19E 10	*Hospitality: Working in the Hospitality Industry	4	1
Revised	Craft Baking: An Introduction	4	1
D264 10	**Cookery Processes: An Introduction	4	1
D262 10	**Food Preparation Techniques: An Introduction	4	1
D9NL 10 or D0T8 11	**Hospitality: Organisation of Practical Skills Organisation of Practical Skills 3	4 5	0.5 1
D281 11	Meal Production and Design	5	1
D670 11	Hospitality Costing	5	1
	External Assessment Credit		
X201 10	**Hospitality: Practical Cookery	4	1

* These are the component Units of the Skills for Work Hospitality Intermediate 1 Course. For candidates to be certificated for the overall Course they will have to be entered for C244 10 as well as the component Units.

** These Units are component Units of the Intermediate 1 Practical Cookery Course.

Practical Cookery

Professional Development Workshop — February 2008

Thanks to Evelyn Robertshaw (Principal Assessor), Mhairi MacKay (Senior Verifier), Tara McGibbon (External Verifier) and George Smith of Adam Smith College for their contribution to what was an excellent and informative day. A DVD of George's demonstration has been produced and will be distributed to all schools.

Progression routes

We have recently produced a table of all qualifications across National and Higher National Certificate and Scottish Vocational Qualifications (SVQs) in order to provide stakeholders with an up-to-date guide to current Courses.

The table contains possible progression pathways within Hospitality and it will provide you with an at glance guide of the Courses currently on offer.

SCQF	SQA National Courses and Group Awards	Higher Education	Scottish Vocational Qualifications (SVQs)
8		HND <ul style="list-style-type: none"> ◆ Hospitality Management ◆ Professional Cookery 	
7		HNC <ul style="list-style-type: none"> ◆ Hospitality ◆ Professional Cookery 	SVQ Level 3 <ul style="list-style-type: none"> ◆ Hospitality Supervision ◆ Professional Cookery: Patisserie and Confectionery
6	Higher <ul style="list-style-type: none"> ◆ Professional Cookery ◆ Professional Patisserie 		<ul style="list-style-type: none"> ◆ Professional Cookery ◆ Professional Cookery: Preparation and Cooking ◆ Customer Service
5	Intermediate 2 <ul style="list-style-type: none"> ◆ Hospitality Practical Cookery ◆ Hospitality Skills for Work ◆ Hospitality: General Operations ◆ Professional Cookery ◆ Creative Cake Production 		SVQ Level 2 <ul style="list-style-type: none"> ◆ Professional Cookery ◆ Professional Cookery: Preparation and Cooking ◆ Food and Drink Service ◆ Food and Drink Service: Food Service only ◆ Food and Drink Service: Drink Service only ◆ Front Office ◆ Housekeeping ◆ Multi-skilled Hospitality Services ◆ Cleaning and Support Services (Food Premises) ◆ Food Processing and Cooking ◆ Customer Service
4	Intermediate 1 <ul style="list-style-type: none"> ◆ National Certificate in Hospitality ◆ Hospitality Practical Cookery ◆ Hospitality Skills for Work 		SVQ Level 1 <ul style="list-style-type: none"> ◆ Food Prep and Cooking ◆ Food and Drink Service ◆ Front Office ◆ Housekeeping ◆ Quick Service ◆ Multi-skilled ◆ Cleaning and Support Services
3	Access 3 <ul style="list-style-type: none"> ◆ Hospitality Practical Cookery 		

Professional Cookery Intermediate 2 HIT Scotland 2007 scholarship

Hospitality Industry Trust (HIT) Scotland, a charity which raises funds to support and encourage excellence in the hospitality industry, awarded Debbie Robson of Adam Smith College a scholarship for being the best student in diet 2007. Debbie and her tutor Pamela Fowlis recently spent eight days out in Cyprus cooking at two of the top restaurants on the island. Using local produce and adding a Scottish twist, they catered for 140 guests each night, with Debbie thoroughly enjoying the experience.

We are very grateful to David Cochrane and HIT Scotland for their continued support and sponsorship of a similar nature for 2008's top candidate.

REHIS Customised Award — information for centres

- ◆ Candidates who have attained or in the process of attaining the Food Hygiene Units at NQ level/HN level are eligible to gain a Customised Award certificate with REHIS.
- ◆ At NQ level, the NAB material **must** be used if a candidate wishes to be eligible for the Customised Award certificate.
- ◆ To gain a Customised Award certificate, candidates need to be entered for the SQA Unit **and** the Customised Group Award. There is an additional charge (per person) for the Customised Award certificate.
- ◆ Entries for the REHIS customised award should be submitted to SQA in your normal manner.

The Customised Award numbers and related NQ/HN Unit numbers can be found below:

SQA Unit No	NQ/HN Unit Title	Level	REHIS Equivalence	Customised Award Number	Certification Cost
NQ Level					
D8KY 09	Food Hygiene for the Hospitality Industry	Access 3	REHIS Introductory award	G6T2 04	£5.25*
D8KY 10	Food Hygiene for the Hospitality Industry	Int 1	REHIS Elementary award	G6T3 04	£5.25*
D8KY 11	Food Hygiene for the Hospitality Industry	Int 2	REHIS Elementary award	G6T4 04	£5.25*
D8KY 12	Food Hygiene for the Hospitality Industry	Higher	REHIS Intermediate award	G6T5 04	£5.25*
HN Level					
DC0V 34	Food Hygiene Intermediate	HN unit	Food Hygiene Practices: Intermediate	G75W 04	£10.50**

* From 1 August 2008 price will be £5.40

** From 1 August 2008 price will be £10.80

The entry of candidates for the Customised Award can be done retrospectively. If you have any problems entering candidates, please contact our Data Services team on 0131-561 6960 or e-mail **national.qualifications@sqa.org.uk**.

Skills for Work in Hospitality

The *Hospitality — Skills for Work Intermediate 2* Course was launched in April and will be available from 2008/09 onwards. Many thanks to Lynn Smith of Blairgowrie High School, her pupils Emma Low and James Bridges, Ian Gibb of Perth College, May Hobson of Kingussie High School, and industry colleagues Lydie Boquillon of the Auld Alliance Restaurant, Kingussie and Sarah Summers, HR Manager of the Crieff Hydro Hotel+for their contribution to what was again an excellent day. The feedback was that this type of event, where best practice is shared, is very welcome. As such, we will endeavour to provide a similar type of event during session 2008/09.

Course and Unit specifications are now available on the Skills for Work page of SQA's website and the National Assessment Bank materials are in the secure area, access being via your SQA Co-ordinator.

Research has been carried out to inform the roll out of the Courses. This is available on the Scottish Government website and can be accessed using the following link:

<http://www.scotland.gov.uk/Publications/2008/02/29105118/0>

Thanks to Sheila Howorth (Development Manager) for her excellent contribution towards the success of the Courses over the past two years. She leaves with our very best wishes.