

10 February 2009

To: SQA Co-ordinator  
Secondary schools and FE colleges  
Customer Account Managers

Action by Recipient	
	Response required
✓	Note and pass on
	Note — update/information only

Contact: Graeme Findlay  
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E-mail: [graeme.findlay@sqa.org.uk](mailto:graeme.findlay@sqa.org.uk)

Dear Colleague

### **Hospitality Practical Cookery Intermediate 1 and 2 – Coursework Tasks 2009**

This letter should be passed to members of staff involved in the delivery of Hospitality Courses.

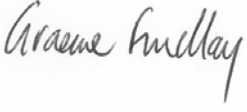
The Hospitality Practical Cookery Intermediate 1 and 2 Coursework Tasks 2009 documents are now available and can be accessed at <http://www.sqa.org.uk/sqa/35012.html>.

After scrutinising our marking schemes at the Hospitality Practical Cookery Intermediate 1 and 2 2008 Grade Boundary meeting, the SQA Senior Management team identified an issue of consequential error. Candidates were being penalised twice if their dishes were not served within the time tolerance – they were losing marks both for flow of work and for serving their dishes late.

As a result of this, the examination team has reviewed the Hospitality Practical Cookery Intermediate 1 and 2 Practical Assignment marking schemes. The 5 marks that were previously awarded for the flow of work have been removed and reallocated within the recipes. This will provide more of a focus on the practical activities and clearer differentiation.

If you have any questions regarding the changes, please do not hesitate to contact me using the details above.

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 Construction, Home Economics and Hospitality subjects