



Questions & Answers

Changes to assessment in National 5 Practical Cookery

1 Question Paper

Why will the specimen paper be on the open site?

The specimen question paper is a guidance document, and so is published on the open site. Only live assessment materials are published on the secure site.

Will there be questions in the paper about food preparation techniques?

Any of the course content could be sampled in the question paper.

For the characteristics of food, could it be any ingredient or is there a list of specific ingredients to work from?

The categories of ingredients are listed in the Course Specification.

Will there be a choice of questions within the characteristics, ie choose origin or the use, or will it be one or the other?

The questions will be specific.

How should seasoning and small amounts of herbs to be shown in costings? For example, if costing is less than a penny, will pupils be expected to show them as one penny?

Not all ingredients need to be costed. Some costs will be provided for candidates. Candidates would not be asked to cost an ingredient where there would be doubt about the correct answer.

Will the questions in the question paper be linked to the dishes in the practical activity?

No, there will not be a direct link between questions in the question paper and the dishes in the coursework assessment.

Will the question paper have scenario based questions similar to National 5 Health and Food Technology?

There may be scenario-based questions in the question paper.

Will the costing question be worth 10 marks?

The costing question will be part of a 10 mark question. It may not be the full mark allocation.

If candidates have to convert quantities to grams or millilitres will there be space on the table to record this data and assist candidates with the organisation of the figures?

Candidates would not be expected to carry out any conversions. The information would be given in appropriate quantities.

Would another suitable answer for the cheese in question 2c in the Specimen Question Paper be around appearance?

In the specimen paper, candidates are asked to give one evaluative comment on each ingredient listed. It would have been possible to give an acceptable answer linked to the appearance of the cheese, but instead of the response on flavour, not in addition to.

What dietary advice will a question on current dietary advice be linked to?

A question would be sufficiently open to enable candidates to refer to any current dietary advice.

Are there guidelines in the specimen paper and marking scheme about how the types of questions will be balanced?

The specimen paper will contain a mixture of the different question types. The precise balance may not be the same from year to year, but will always be within a few marks.

Could SQA provide a prelim paper for the question paper?

SQA do not produce prelim papers.

Can you give any advice on creating a prelim paper?

Once the specimen paper is published, questions can be adapted to create a prelim paper. There are also Intermediate 2 Professional Cookery past papers on our website that provide some questions which may help in the creation of a prelim paper.

2 Assignment and Practical Activity

For practical skills and techniques, will we still be teaching batons and matchsticks or will it be back to using culinary terms, eg julienne etc.?

There has been no change to the terminology used.

With the increased workload for teachers, is it possible for the practical activity recipes to be produced earlier for centres, to allow a bit more flexibility due to holidays etc?

There are no plans to change the timing of the publication of the recipes.

Is it okay to have a practice of the practical activity before planning stages?

Candidates would be expected to have done one practice of each individual dish before the planning stage.

If centres want to demonstrate the recipe first, is this breaching the conditions?

It is fine to demonstrate each recipe, as long as pupils only practice the dish once. Ideally, the demonstration would be in the same lesson as the practice.

Is SQA going to provide a workable plan of work for pupils who cannot achieve that themselves?

SQA will not provide a workable time plan. Candidates must be given every opportunity to improve their own time plan. Centres should only produce a workable plan for candidates who have made an attempt to improve their original plan, but is still deemed unworkable, even after teacher input.

Does the assignment have to be completed in one sitting or can this be split over say two double periods?

It should be completed in one sitting.

For the time plan, if pupils cut the recipes up and stick them into place, will that then need to be typed up before it's sent, or can we send it exactly as it is?

Candidates cutting up recipes and sticking them in order would not be deemed a timeplan. Candidates should be identifying the key points from the recipes and combining them in a way that will assist them during the practical activity.

Can pupils complete the time plan in colour on the computer? Or would they have to highlight after completion and sent to SQA?

It would not be necessary to submit a colour-coded time plan. A candidate may opt to colour-code/highlight their copy for use during the practical activity.

Time plans used to be marked for pupils to follow in the practical activity. How will this happen now?

Centres must photocopy the plans before submitting. Teachers will then be able to discuss the copy with candidates, and provide help/advice for improvements if necessary.

How long should we be giving pupils to collect ingredients for the practical activity?

There is no set time. Some centres set up ingredients the day before, some do it the morning of the practical activity. The time of an hour and a half is a good bench mark.

Do you have the exact date for submission of the assignment in March?

The date for submission is the 21st March 2018.

Have centres to produce their own holistic marking scheme?

Centres must use the SQA published documentation.

How can a single person department go about internally verifying marking?

If possible, best practice is to come to an arrangement with a teacher from a nearby centre.

During internal verification, how many markers should be in the room for eight pupils?

There could be one assessor and one internal verifier. Ideally, ASN candidates would not be included in a session which is being internally verified, as this can result in an excessive number of adults being present in the room.

Will evidence of internal verification need to be submitted along with practical activity marks?

No, only marks need to be submitted.

3 General

How do you apply to be a marker?

Applications are via the Appointee Management Portal
<http://www.sqa.org.uk/sqa/23566.html>

Will pupils entitled to extra time still get this for both practical and written paper?

This should be confirmed with Assessment Arrangements at SQA for each individual candidate. Information can be found at <https://www.sqa.org.uk/sqa/14976.html>