

National Unit Specification: general information

UNIT	Food Technology (Intermediate 1)
NUMBER	D9NW 10
COURSE	Home Economics: Health and Food Technology (Intermediate 1)

SUMMARY

On completion of this Unit candidates should have a knowledge and understanding of recent technological developments in food production and the effects they have on lifestyle.

Candidates will be able to prepare and cook dishes making use of recent technological developments in food preparation and cooking.

OUTCOMES

- 1 Investigate recent technological developments in food production.
- 2 Compare food products manufactured using recent technological developments with those made using fresh ingredients.
- 3 Investigate the effects technological developments in food preparation and cooking have on lifestyle.
- 4 Produce a selection of dishes using recent technological developments in food preparation and cooking.

RECOMMENDED ENTRY

Whilst entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following:

- Cluster award or Units in Home Economics: Health and Food Technology at Access 3
- Standard Grade Home Economics at Foundation level
- Other relevant Home Economics units.

Administrative Information

Superclass: NH

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National Unit Specification: general information (cont)

UNIT Food Technology (Intermediate 1)

CREDIT VALUE

1 credit at Intermediate 1 (6 SCOTCAT points*) at SCQF level 4.

**SCOTCAT points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCOTCAT points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

CORE SKILLS

This Unit gives automatic certification of the following:

Complete core skills for the Unit	None	
Additional core skills components for the Unit	Critical Thinking	Int 1
	Planning and Organising	Int 1

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Food Technology (Intermediate 1)

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit Specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Investigate recent technological developments in food production.

Performance criteria

- a) Recent technological developments in food production are described accurately.

Evidence requirements

Recorded evidence must be provided to show that the performance criteria has been met on one occasion. The proposed instrument of assessment is an investigation covering four technological developments in food production.

OUTCOME 2

Compare food products manufactured using recent technological developments with those made using fresh ingredients.

Performance criteria

- a) Prepare or cook food products manufactured using technological developments.
- b) Produce a selection of dishes using fresh ingredients.
- c) Compare the dishes in terms of time, cost and end result.
- d) Safe and hygienic practices in food preparation are demonstrated.

Evidence requirements

Recorded evidence must be provided to show that each of the performance criteria has been met on one occasion. The proposed instrument of assessment is a practical exercise. Attainment should be recorded by the use of an observational checklist.

Specific advice:

- a) The selection of dishes uses four of the recent technological developments.
- b) Comparable dishes are made using fresh ingredients.
- c) Candidates should record results using a simple comparison sheet containing sensory evaluation, costing and timing sections.
- d) The candidate must wear appropriate clothing, maintain a high standard of personal hygiene, maintain a clean and tidy workstation and use all equipment in a safe manner.

National Unit Specification: statement of standards (cont)

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OUTCOME 3

Investigate the effects technological developments in food preparation and cooking have on lifestyle.

Performance criteria

- a) The effects recent technological developments in food preparation and cooking have on lifestyles are accurately explained.

Evidence requirements

Recorded evidence must be provided to show that the above performance criteria has been met on one occasion. The proposed instrument of assessment is short/restricted response questions. Attainment could be assessed by the use of marking instructions.

OUTCOME 4

Produce a selection of dishes using recent technological developments in food preparation and cooking.

Performance criteria

- a) The dishes are prepared using recent developments in food preparation and cooking.
- b) The dishes are prepared to an acceptable standard.
- c) Safe and hygienic practices in food preparation are demonstrated.

Evidence requirements

Recorded evidence must be provided to show that each of the performance criteria has been met on one occasion. The proposed instrument of assessment is a practical exercise. Attainment could be recorded by the use of an observational checklist.

Specific advice:

- a) Candidate can prepare dishes to show the use of four recent technological developments.
- b) The dishes should meet the required specification.
- c) Candidates must wear appropriate clothing, maintain a high standard of personal hygiene, maintain a clean and tidy workstation and use all equipment in a safe manner.

National Unit Specification: support notes

UNIT Food Technology (Intermediate 1)

This part of the Unit Specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

Outcome 1

Reference may be made to - [British Nutrition Foundation website www.nutrition.org.uk](http://www.nutrition.org.uk)
www.foodag.com/en/additives.htm#q1
www.faia.org.uk/
www.halofoods.co.uk
www.topac.com/map.html

Candidates should select, from a bank of resource materials, information relevant to the recent technological developments in food production shown below:

- chilling/cook-chilling
- freezing
- drying
- food additives
- smart foods
- modified atmosphere packaging

While candidates will only be assessed on four of these technological developments there is an expectation that the investigations will cover all six.

Outcome 2

Candidates should select products manufactured using recent technological developments in food production and cook or prepare them as required.

Candidates should make similar products made using fresh ingredients, for example cook-chill and fresh fajitas; frozen and fresh lasagne; dried soup and fresh soup; ready made vegetarian Shepherd's pie using meat analogues and fresh Shepherd's pie

The products should be compared in terms of sensory qualities using a 3 star rating system under the headings of:

- Taste
- Texture
- Appearance

The products should also be compared in relation to cost, time of preparation and time of cooking. These results should be recorded on a simple comparison sheet.

Safe and hygienic practices in the preparation and cooking of food should be observed at all times.

National Unit Specification: support notes (cont)

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Outcome 3

The candidate can explain the effects on lifestyle of four recent technological developments in food preparation and cooking, as described in outcome 4, in terms of three from:

- variety in the diet
- time, energy and/or labour saving
- reduction in preparation and/or cooking skills
- changes in shopping patterns
- changes in cooking methods
- increased variety of ingredients used
- increase in leisure time

Although the candidate will only be assessed on three of the above, there is an expectation that all the effects on lifestyle will be discussed and linked to each of the technological developments in outcome 4.

Outcome 4

The candidate can prepare dishes to show the use of at least four recent technological developments in food preparation and cooking from:

- bread-maker
- ice-cream maker
- microwave oven
- juicers/drink makers
- food processor/food mixer
- steamer
- multi-cooker
- health grill/toasted sandwich maker
- hand-blender

Although the candidate will only be assessed on four of the above, there is an expectation that candidates will undertake additional practical work linked to others.

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching approach should allow the outcomes to be achieved through candidate participation in practical activities. Theoretical aspects should form an integral part of each practical exercise. The needs and abilities of each candidate should be taken into account in terms of the support and equipment required and time should be given to allow candidates to acquire and practice skills.

Use should be made of the SQA evaluation skills pack issued January 2002

National Unit Specification: support notes (cont)

UNIT Food Technology (Intermediate 1)

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Outcome 1

The candidate should complete investigative work into four recent technological developments in food production from:

- chilling/cook-chilling
- freezing
- drying
- food additives
- smart foods
- modified atmosphere packaging

Satisfactory achievement of this outcome is based on the candidate accurately describing three out of the four recent technological developments.

Outcome 2

Attainment should be recorded by means of an observational checklist modelled upon performance criteria (a) – (d).

Outcome 3

The candidate should complete four restricted response questions to describe the effects on lifestyle of four recent technological developments in terms of three from:

- variety in the diet
- time, energy, and/or labour saving
- reduction in preparation and/or cooking skills
- changes in shopping patterns
- changes in cooking methods
- increased variety of ingredients used
- increase in leisure time

Total 12 marks

A 70% cut off will be applied to indicate success for the outcome.

Outcome 4

a) The candidate can prepare dishes to show the use of four recent technological developments in food preparation and cooking from:

- bread-maker
- ice-cream maker
- microwave oven
- juicers/drink makers
- food processor/food mixer
- steamer
- multi-cooker
- health grill/toasted sandwich maker
- hand-blender

Attainment should be recorded by means of an observational checklist modelled upon performance criteria (a) – (c).

National Unit Specification: support notes (cont)

UNIT Food Technology (Intermediate 1)

SPECIAL NEEDS

This Unit Specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, publication code AA0645).