

Guidance on the use of past paper questions for Advanced Higher Health and Food Technology

The Curriculum for Excellence Advanced Higher Courses draw on the strengths of popular areas of study from existing Advanced Higher with the introduction of some new content. The purpose of this support document is to help centres and departments to identify suitable past paper questions/items that could be used, or possibly amended, to support learners in their preparation for sitting question papers (exams) as part of the Advanced Higher Course assessment. The advice in this document reflects questions selected from 2012, 2013 and 2014 [past papers](#).

When utilising any past paper questions, you need to take into account the following:

- ◆ You must select questions that provide the learners with the same level of challenge as those in the Advanced Higher Specimen Question Paper.
- ◆ You may be able to use questions as published or with amendments as suggested in the columns below.
- ◆ You must use questions that adhere to the Advanced Higher General Marking Principles and reflect the form of Detailed Marking Instructions as published in the Advanced Higher Specimen Question Paper.

If any change to a question/items is necessary, you must ensure that:

- ◆ The style and structure matches the Specimen Question Paper for Advanced Higher.
- ◆ Marking of the learner's response to the question adheres to the General Marking Principles in the Advanced Higher Specimen Question Paper.
- ◆ Marking Instructions are amended to reflect the style of the Advanced Higher detailed Marking Instructions.

The details below should be read in conjunction with the relevant:

Mandatory documentation:

- ◆ Course Specification
- ◆ Unit Specifications
- ◆ Course Assessment Specification

Advice and guidance:

- ◆ Course and Unit Support Notes

Assessment:

- ◆ Question Paper Component:
 - general assessment information
 - general marking principles and detailed marking instructions

Related Information as provided in the relevant N5-Advanced Higher Course Comparison Document.

Key for the section below:

- C — amend context as required
- S — amend source as required
- St — amend question style
- Str — amend structure of the question

Not all topic/areas of study will appear every year due to the sampling techniques used in producing question papers.

<p>Information from the Course Assessment Specification The question paper will have 40 marks (40% of the total marks).</p> <p>This question paper will give learners an opportunity to demonstrate the following skills, knowledge and understanding:</p> <ul style="list-style-type: none"> ◆ analysing the relationships between food and health, and the importance of these relationships ◆ demonstrating knowledge and understanding of the science of food ◆ analysing contemporary issues affecting consumer food choices ◆ developing detailed knowledge and understanding of commercial food manufacturing 	<p>The columns below identify additional support questions from Advanced Higher Past Papers from 2012, 2013 and 2014</p>		
<p>Advanced Higher</p>			
<p>Use question as published</p>	<p>Amend question context/source</p>	<p>Amend question style/structure</p>	
<p>Food for Health</p>			
<p>Functions and inter-relationships between nutrients and analyse their impact on health</p>			<p>2012 Sect B Q2 2013 Sect B Q3 2014 Sect B Q1(a)</p>
<p>Dietary needs of individuals and groups at different stages of life.</p>			<p>2013 Sect B Q3 2014 Sect B Q3</p>
<p>Implications for diet and health specific to individuals</p>			<p>2012 Sect B Q2 2013 Sect B Q3 2014 Sect B Q3</p>
<p>Current dietary advice and the impact of the advice on the health of individuals</p>		<p>2012 Sect B Q1(a) S 2013 Sect B Q1(a) S</p>	<p>2012 Sect B Q1(a) 2013 Sect B Q1(a)</p>

Links between nutritional intake, diet-related diseases or conditions and the effect on health		2012 Sect B Q1(a) S 2013 Sect B Q1(a) S	2012 Sect B Q1(a) 2012 Sect B Q2 2013 Sect B Q1(a) 2014 Sect A(b)
Food Science, Production and Manufacturing			
Implications for a food manufacturer of carrying out stages in the product development process		2014 Sect B Q4 C	2013 Sect B Q2 2014 Sect B Q4
Functional properties of a range of ingredients in food products and their impact on the food manufacturing process.			2012 Sect B Q3 2013 Sect B Q5
Contemporary food issues affecting consumer food choice		2012 Sect B Q4 C 2014 Sect B Q4 C	2012 Sect A(b) 2012 Sect A(c) 2012 Sect B Q4 2013 Sect A(c) 2013 Sect B Q4 2014 Sect B Q1(b) 2014 Sect B Q2 2014 Sect B Q4
Effect of technological developments related to the food manufacturing process		2012 Sect B Q4 C	2012 Sect B Q4 2013 Sect A(b) 2013 Sect B Q5
Resources			
SQA past papers www.sqa.org.uk/pastpapers/findpastpaper.htm	Additional assessment support material is available here: Education Scotland www.educationscotland.gov.uk/ Glow www.educationscotland.gov.uk/usingglowandict/ Glow Log-in https://secure.glowscotland.org.uk/login/login.htm		

--	--