

NQ Verification 2017–18 Key Messages Round 1

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Section 1: Verification group information

Verification group name:	Health and Food Technology
Verification event/visiting information	Event
Date published:	March 2018

National Courses/Units verified:

Unit code	Level	Unit title
H200	74/75/76	Contemporary Food Issues
H1YT	73/74/75/76	Food for Heath
H1YX	74/75/76	Food Product Development
H203	74	Added Value Unit

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Section 2: Comments on assessment

Assessment approaches

The majority of centres had used assessment materials from the relevant unit assessment support packs from the SQA secure website or materials derived from these.

However, a small number of centres had used an invalid approach to assessment. If centres wish to use their own assessment approach, this should be sent to SQA for prior verification before being used to assess candidates.

It should be noted that if candidates are being presented for the National 5 Health and Food Technology course, then there is no requirement for candidates to complete the units for verification. The units can continue to be used for learning and teaching, however, they should only be submitted to SQA for verification if the candidate is being presented for units only.

Assessment judgements

The majority of centres are assessing their candidates in line with national standards. There are a number of recommendations, which relate to the assessment judgements, as outlined below.

Food for Health unit

- Outcome 1.1 At SCQF level 5, candidates should **describe** at least two ways in which a balanced and varied diet benefits health, eg 'A balanced and varied diet will not contain a lot of saturated fat, so this will reduce the risk of coronary heart disease'. Several candidates had listed ways in which a balanced and varied diet benefits health, which is not acceptable at this level.
- ♦ Outcome 1.3 At SCQF level 5, candidates should explain the function and effects on health of each nutrient, eg 'Calcium is needed for the formation and maintenance of strong bones and teeth. If we do not eat enough calcium, we may be at risk of developing weak bones and osteoporosis in later life'.
- Outcome 2.2 At all levels, it is essential that an assessor checklist and/or signed photographic evidence is included, with commentary, to confirm that the product has been made safely and hygienically using the identified ingredients and cooking method.

Contemporary Food Issues unit

- Outcome 1.1 at National 4 level, candidates must select and give a description of how at least two factors can affect food choice, eg 'Budget: people with a limited income may choose foods which are cheaper such as supermarket own brands'. Some candidates had explained the factor but had not described how this may affect food choice, which is required at this level.
- Outcome 1.3 at National 4 level, candidates must select and give a description of how at least one technological development affects food choice, eg 'UHT: some consumers may choose UHT foods as they do not need to be stored in the fridge until they are opened, but some consumers may avoid these as they may taste different from fresh products'. Some candidates had explained the technological development but had not described how this may affect food choice, which is required at this level.

03 Section 3: General comments

There was a high standard of candidate evidence submitted, the majority of which had been correctly judged by assessors.

A number of centres provided evidence for one or two complete units for verification, which ensured that beneficial and supportive feedback could be provided. All centres are encouraged to follow this good practice if selected for verification.

Many centres had adopted a thorough approach to internal verification, which went beyond cross-marking, eg notes of meetings to discuss approaches to

assessment; minutes of meetings where candidates' work was discussed in detail.

Where an assessor feels the candidate has not met an assessment standard, this should be internally-verified before the re-assessment activity, to ensure the judgement is in line with national standards. Further advice and guidance on internal verification can be found in the SQA Internal Verification Toolkit, which is available on the SQA website.

www.sqa.org.uk/IVtoolkit