



Qualification Verification Summary Report

NQ Verification 2018–19

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Section 1: Verification group information

Verification group name:	Health and Food Technology
Verification event/visiting information:	Event
Date published:	June 2019

National Units verified:

Unit code	Level	Unit title
H200 73	National 3	Contemporary Food Issues
H200 74	National 4	Contemporary Food Issues
H200 75	SCQF level 5	Contemporary Food Issues
H200 76	SCQF level 6	Contemporary Food Issues
H1YT 73	National 3	Food for Health
H1YT 74	National 4	Food for Health
H1YT 75	SCQF level 5	Food for Health
H1YT 76	SCQF level 6	Food for Health
H1YT 77	Advanced Higher	Food for Health
H1YX 73	National 3	Food Product Development
H1YX 74	National 4	Food Product Development
H7WC 77	Advanced Higher	Food Science Production and Manufacturing

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Section 2: Comments on assessment

Assessment approaches

All centres made use of assessment materials from the relevant unit assessment support packs available from the SQA secure website, or derived from these. Centres are reminded that if they wish to use a table to gather evidence, they must ensure that the headings match the evidence to be gathered and are not misleading to candidates.

Assessment judgements

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

Food for Health unit:

- ◆ Assessment standard 1.1 — 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.
- ◆ Assessment standard 1.1 — At Advanced Higher, centres should note that, although it is stated in Appendix 1: Commentary on assessment judgement, column 4, that candidates' responses should include all of the foods in the lunch, this is not mandatory as this information is not provided in the candidate task instructions.
- ◆ Assessment standard 1.2 — At Advanced Higher, candidates must provide sufficient specific nutritional advice for one life stage of an individual, but there is no requirement to refer to dietary reference values to meet this assessment standard.
- ◆ Assessment standard 1.3 — At National 3 and National 4, candidates should describe the effects on health of each nutrient and not simply state the function, eg '*Calcium is needed to form strong bones **so that we don't develop weak bones in later life***'.
- ◆ Assessment standard 1.3 — At SCQF level 5, candidates should explain the function and effects of each nutrient on health, 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*'.
- ◆ Assessment standard 1.4 — At National 3 and National 4, candidates should describe the effects of diet-related conditions or diseases on health, eg '*If we have anaemia, we may **feel tired a lot of the time***', rather than stating how the condition or disease could be prevented.
- ◆ Assessment standard 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:

- ◆ Assessment standard 1.1 — At National 4, candidates must select and give a description about how at least two factors can affect food choice, eg '*Budget: people with a limited income may choose foods which are cheaper such as a supermarket's own brand*'. Some candidates explained the factor but had not described how this may affect **food choices** which is required at this level.

- ◆ Assessment standard 1.3 — At National 4, 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.

Food Science, Production and Manufacturing unit:

- ◆ Assessment standard 1.1 — At Advanced Higher, candidates are expected to select a food product with more than one food component, eg macaroni cheese has two components — the cheese sauce and the macaroni. However, if a candidate has chosen a food product with only one main component, eg cupcakes, it would be expected that the candidate adds a topping or sauce as a second component to make this a valid product.
- ◆ Assessment standard 2.1 — Centres are reminded that candidates should evaluate market research methods in respect of their suitability for the food sector — generic comments about market research methods that are not related to the food sector are not acceptable at this level.
- ◆ Assessment standard 2.2 — The research technique adopted at this assessment standard does not need to be evaluated as it does not state this in the candidate task.
- ◆ Assessment standard 2.3 — Recipe quantities need to be stated to allow the recipe to be manufactured by a third party.

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Section 3: General comments

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

Many centres had adopted a thorough approach to internal verification which went beyond cross-marking, eg notes of meetings to discuss approaches to assessment, or 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 at: www.sqa.org.uk/IVtoolkit.