

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

The Curriculum for Excellence Higher Courses draw on the strengths of popular areas of study from 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 Higher Course assessment. The advice in this document reflects questions selected from 2011 to 2013 [past papers](#). If you click on the highlighted links in the columns below, this will take you to the relevant past paper.

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 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 Higher General Marking Principles and reflect the form of detailed Marking Instructions as published in the 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 Higher
- ◆ marking of the learner's response to the question adheres to the General Marking Principles in the Higher Specimen Question Paper
- ◆ Marking Instructions are amended to reflect the style of the Higher detailed Marking Instructions

The details below for the Higher 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–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 style="text-align: center;"><b>Information from the Course Assessment Specification</b></p> <p>Each Section of the Question paper will be made up of restricted/extended response questions. Questions will <b>sample</b> the knowledge and understanding and apply skills described in the <b>Further mandatory information on Course coverage section.</b></p>	<p style="text-align: center;"><b>The columns below identify additional support questions from Higher Past Papers 2011 to 2013.</b></p>		
	<b>Higher</b>		
	<b>Use question as published</b>	<b>Amend question context/source</b>	<b>Amend question style/structure</b>
<b>The relationship between health, food and nutrition</b>			
Nutrients: functions, food sources and effects on health	<a href="#">2012</a> P1 Q2 (b)		<a href="#">2011</a> P1 Q1 (a) — St/Str <a href="#">2012</a> P1 Q1 (a) — St/Str <a href="#">2013</a> P1 Q1 (a) — St/Str
Dietary needs of individuals		<a href="#">2011</a> P1 Q3 (a) — C <a href="#">2012</a> P1 Q3 (c) — C <a href="#">2013</a> P1 Q3 (b) — C	<a href="#">2013</a> P1 Q4 (d) — St
Current dietary advice	<a href="#">2011</a> P1 Q2 (e)	<a href="#">2011</a> P1 Q1 (c) — C <a href="#">2012</a> P1 Q1 (d) — C <a href="#">2012</a> P1 Q3 (b) — C <a href="#">2012</a> P1 Q1 (c) — C <a href="#">2013</a> P1 Q4 (a) — S	
Diet-related diseases			<a href="#">2011</a> P1 Q1 (d) — St <a href="#">2011</a> P1 Q4 (c) — St <a href="#">2012</a> P1 Q1 (e) — St <a href="#">2012</a> P1 Q2 (c) — St <a href="#">2013</a> P1 Q1 (b) — St
<b>The food product development process</b>			
Stages in the food product development process	<a href="#">2011</a> P1 Q2 (a) <a href="#">2012</a> P1 Q2 (a) <a href="#">2013</a> P1 Q2 (a)		<a href="#">2011</a> P1 Q2 (a) — St <a href="#">2011</a> P1 Q2 (b) — St <a href="#">2012</a> P1 Q2 (a) — St <a href="#">2012</a> P1 Q2 (b) — St <a href="#">2013</a> P1 Q2 (a) — St <a href="#">2013</a> P1 Q2 (b) — St

Functional properties of ingredients	<a href="#">2011</a> P1 Q3 (d) <a href="#">2012</a> P1 Q3 (d) <a href="#">2012</a> P1 Q4 (a)	<a href="#">2011</a> P1 Q3 (d) — C <a href="#">2012</a> P1 Q3 (d) — C <a href="#">2013</a> P1 Q3 (e) — C	
Food hygiene and safety	This topic is treated slightly differently in the new Higher Course, therefore there are no equivalent questions.		
<b>Current consumer issues and how to make informed consumer decisions</b>			
Factors affecting consumer food choice		<a href="#">2011</a> P1 Q2 (c) — C <a href="#">2013</a> P1 Q3 (d) — C	<a href="#">2012</a> P1 Q3 (a) — St
Technological developments in food production		<a href="#">2011</a> P1 Q2 (d) — C <a href="#">2013</a> P1 Q2 (d) — C <a href="#">2013</a> P1 Q4 (b) — C	
Contemporary food issues		<a href="#">2011</a> P1 Q3 (c) — C <a href="#">2011</a> P1 Q4 (e) — C <a href="#">2012</a> P1 Q4 (e) — C <a href="#">2013</a> P1 Q3 (c) — C	
Consumer organisations		<a href="#">2011</a> P1 Q3 (e) — C <a href="#">2012</a> P1 Q3 (e) — C <a href="#">2013</a> P1 Q2 (c) — C <a href="#">2013</a> P1 Q4 (e) — C	
<b>Resources</b>			
SQA past papers <a href="http://www.sqa.org.uk/pastpapers/findpastpaper.htm">www.sqa.org.uk/pastpapers/findpastpaper.htm</a>	Additional Higher assessment support material is available here:  Education Scotland <a href="http://www.educationscotland.gov.uk/">www.educationscotland.gov.uk/</a>  Glow <a href="http://www.educationscotland.gov.uk/usingglowandict/">www.educationscotland.gov.uk/usingglowandict/</a>  Glow Log-in <a href="https://secure.glowscotland.org.uk/login/login.htm">https://secure.glowscotland.org.uk/login/login.htm</a>		