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National  
Qualifications

Total  
Marks

**X836/75/02**

**Health and Food Technology  
Assignment  
Candidate Workbook**

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth

Day

Month

Year

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Scottish Candidate Number

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**Candidate Declaration**

I confirm that:

- I understand that this coursework will be submitted to SQA for marking
- I have read SQA's *Your Coursework* booklet and I understand its contents
- I understand that SQA may impose a penalty on my award if I have not followed the rules in the *Your Coursework* booklet

Signature \_\_\_\_\_ Date \_\_\_\_\_

**For Centre Action**

In ticking this box it is confirmed that any potential child welfare concerns arising from the content of the materials enclosed are being or have been addressed.




FOR SQA USE ONLY

Health and Food Technology National 5 Assignment

Skills, knowledge and understanding	Marks available	Marks awarded
1a Exploring the brief	6	
1b Carrying out research	15	
1b Generating ideas	6	
2a Information about the product	10	
3a Product testing	11	
4a Evaluation	12	
	60	

Insert your chosen assignment brief below.



## Section 1: Planning (27 marks)

### 1a Exploring the brief (6 marks)

You should:

- identify three key issues from the brief (3 marks)
- explain why each key issue is important to the brief (3 marks)

Key issue	Why is this issue important to the brief?
1.	
2.	

3.

Identify the target group  
(if not already identified  
within the brief)

1b Carrying out research (15 marks)

For each key issue you have identified from the brief, you should now carry out an investigation to find out information about the issue.

You should use at least two different investigative techniques to find out information about the key issues.

Key issue	Investigative technique
1.	
2.	
3.	

Present the information you have gathered from each investigation. You may use any suitable format. (15 marks – 5 marks for each investigation)

The information you present from each investigation should:

- identify the investigative technique you used
- identify the source(s) of the information

You must make sure the results of your investigation are clear. You must select and summarise three main points of information from each investigation which can be used to develop your product.

Insert the information you have gathered from your research below.

**Investigation 1**



## Investigation 2

## Investigation 3

**1b continued**

From the investigations you have carried out, you must present **three** ideas for your food product.

This must include:

- a detailed description of each idea (3 marks)
- a justification of why you think each idea might be suitable for the brief (3 marks)

Insert your food product ideas below.

Food Product Ideas
1.
2.

3.



**2a continued**

You will be assessed on the relevance of the food product idea you develop in order to meet the issues in the brief. **(8 marks)**

Justify why you have chosen this product from the range of ideas you gave in the previous section.

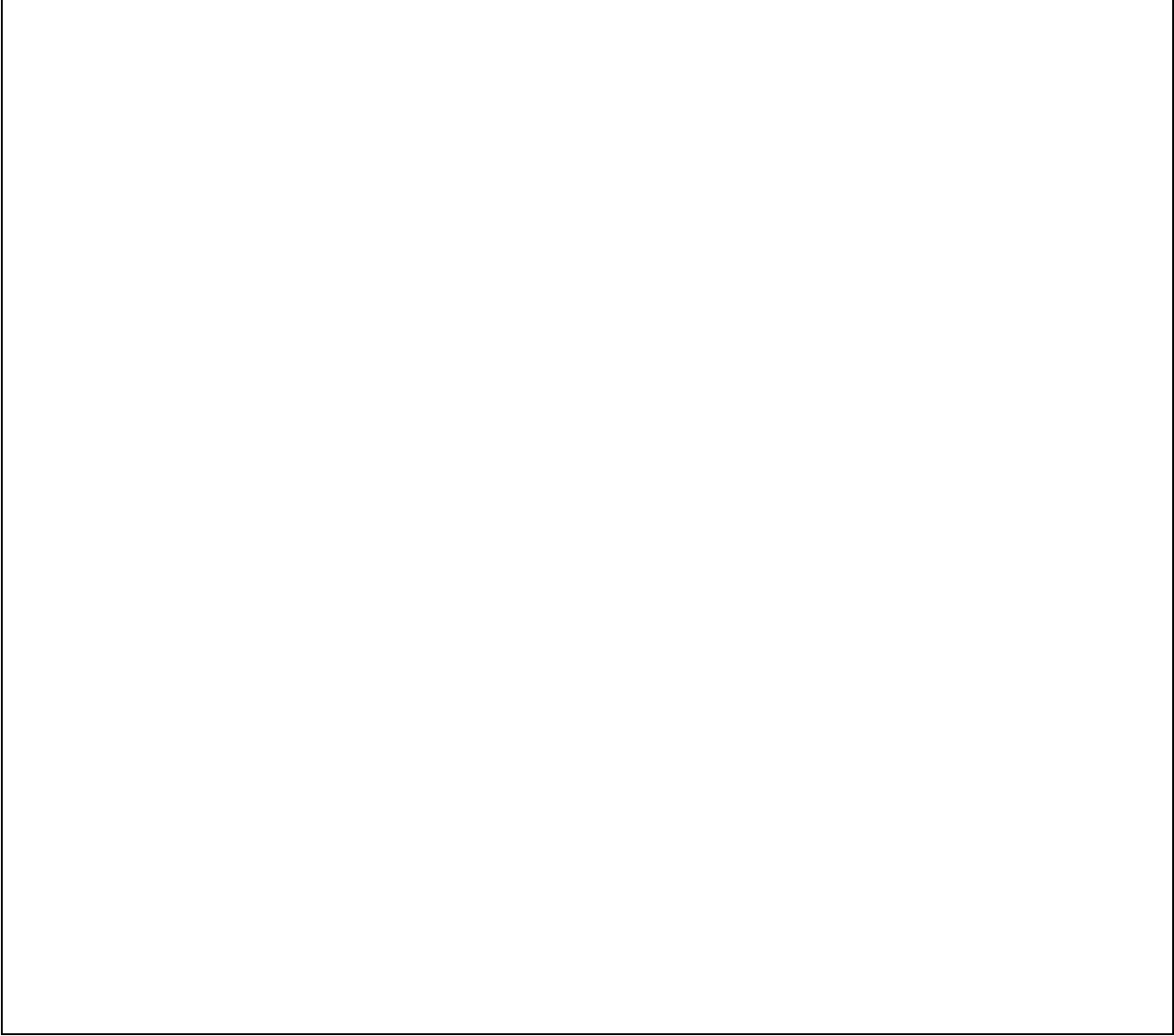
Your justifications must be related to at least:

- **three ingredients** used in the product
- **one cooking method** used in the product
- **two features** of the product

Justifications

You must now make your product so that you can use it as a basis for sensory testing and evaluation.

Insert a photograph of your food product below.







## Section 4: Evaluation (12 marks)

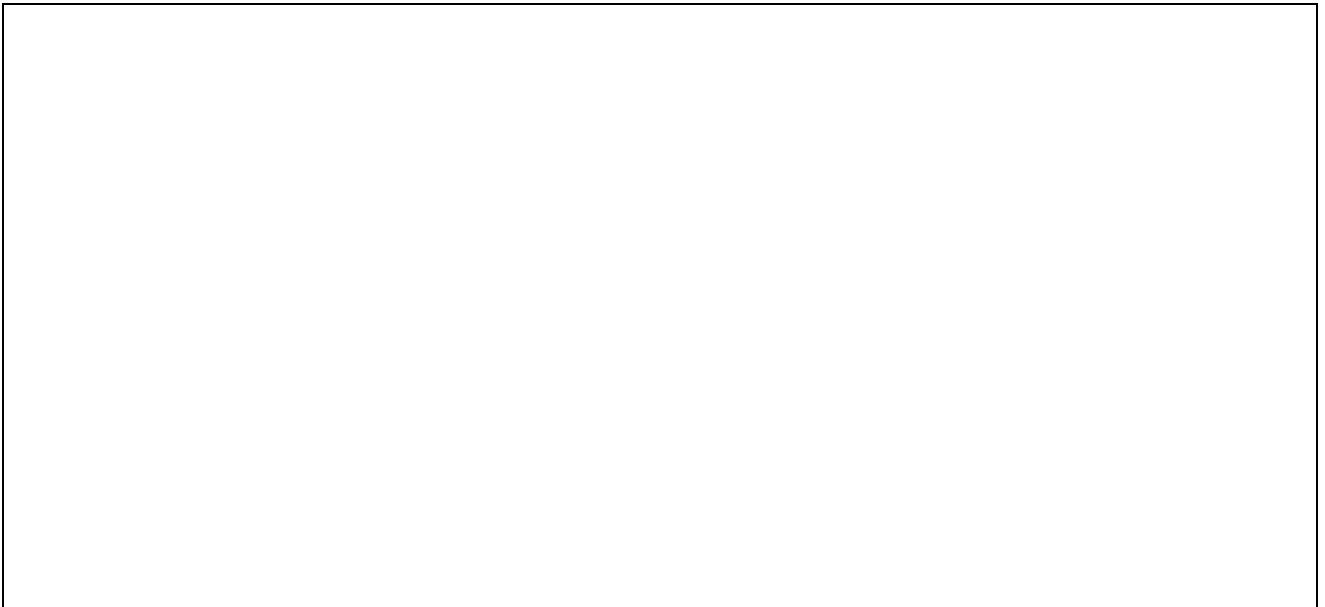
### 4a Evaluation (12 marks)

You will be assessed on the relevance and depth of your evaluation of the food product you have made.

Evaluate the suitability of your food product for the brief based on the **results of your investigations**. (3 marks)

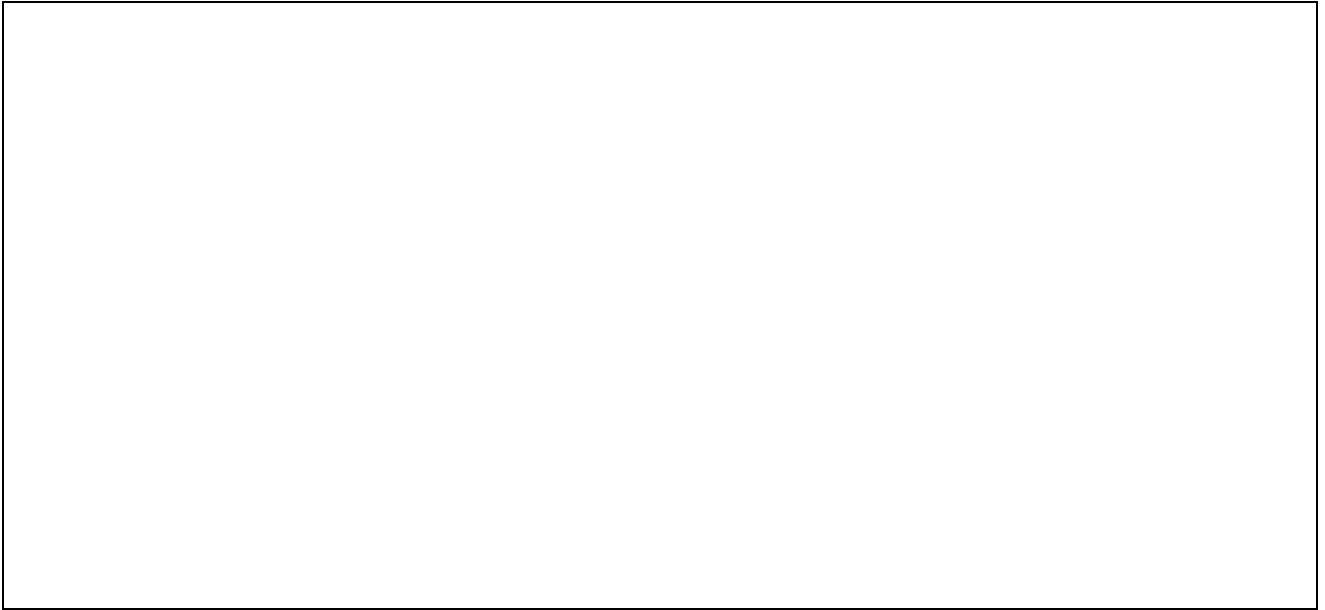


Evaluate the suitability of your food product for the brief based on the **sensory testing you have carried out**. (2 marks)



Describe any **adaptations, improvements or variations** that you could make to improve your food product. (2 marks)

Give a reason why each adaptation/improvement/variation would be suitable. (2 marks)



Make **final conclusions** about how well your food product meets the needs of the brief overall. (3 marks)

