

Fashion and Textile Technology
Health and Food Technology
Hospitality: Practical Cake Craft
Hospitality: Practical Cookery



This update contains information relevant to your subject and details of the support available to you.

We also publish updates on the new National Courses in the 'Updates and Announcements' section of the relevant [subject pages](#). I would encourage you to make regular use of our subject pages, where you will find support documents, answers to common questions, and links to other areas of interest. You can also sign up for 'My Alerts', SQA's e-mail update service, that notifies you whenever content you are interested in for a specific subject is added or updated on our website. Visit www.sqa.org.uk/myalerts to register.

I hope you find the following update helpful, and please contact me if you have any questions.

Graeme Findlay
Qualifications Manager

The Qualifications Team

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Key messages from Diet 2014–15

Course Reports

We strongly recommend that you read the annual Course Reports for the subject(s) and levels you are teaching. These reports are produced following the annual diet of exams and are published by the end of October. The reports provide informed and valuable comment on the assessment for each Component in the Course, and include a summary of:

- candidate performance in the Course assessment
- areas in which candidates performed well
- areas which candidates found demanding

The reports also contain advice on preparing future candidates, and statistical data relating to grade boundaries. Course Reports are available from the relevant [subject pages](#) of our website.

Verification Key Messages

Key messages from round 2 of verification in session 2014–15 were published over the summer. They are available from the relevant [subject pages](#), where you can access them from the 'Verification and Course Reports' heading in the 'Assessment Support' section.

Documents and assessment support materials

It is important that you read the full suite of documents for your Course, as well as those relating to assessment, and that you refer to the latest versions.

Information on documents and assessment support materials for National 1 to Advanced Higher can be found at www.sqa.org.uk/supportdocuments.

National 3 to Higher documents

As communicated in our May 2015 subject update, various documents were updated for use in session 2015–16, which included:

Fashion and Textile Technology

Course and Unit Support Notes, National 3 to Higher:

- New information and wording amended for clarification.

Health and Food Technology

Course and Unit Support Notes, National 3 to Higher:

- Wording amended for clarification.

Hospitality: Practical Cake Craft

Course and Unit Support Notes, National 5

- Image changed to display good practice.

You can find more details of these revisions in the [May 2015 subject update](#).

Additionally, in September 2015, the National 4 Health and Food Technology Added Value Unit Specification was updated. The wording in Assessment Standard 1.1 has been amended for clarification.

National 3 to Higher Unit assessment support

In August 2015, we updated some Unit assessment support materials for National 3 to Higher following feedback gathered from centres during session 2014–15.

Please refer to the 'Notification of Changes' tables for your curricular area, as these provide a summary of the changes to each document and include details of the revised version numbers. These are available from www.sqa.org.uk/cfesubjectchanges.

The use of SQA-produced Unit assessments is not mandatory; however, if you are using them, we strongly encourage you to use the most up-to-date versions. Please note that you may continue to use existing versions of the Unit assessments until the end of session 2015–16 and both will be accepted for verification purposes.

The updated Unit assessment support materials are available from our secure website and you can arrange access to them through your SQA Co-ordinator.

Further information on the reasons for the changes to Unit assessment support, and guidance on the next steps to take, is provided below. This information was also communicated to centres in August 2015.

Subject	Reason for change	Next steps for centres
National 3 to National 5 Health and Food Technology	<p>The Health and Food Technology Unit assessment support packs have been amended to add further advice and guidance to help teachers/lecturers:</p> <ul style="list-style-type: none"> • The wording of the judging evidence table in the National 4 Added Value Unit assessment has been amended for clarification. • The candidate assessment records in the National 3 to National 5 Unit assessment support packs have been amended to facilitate ease of use of assessors. • The candidate workbooks in the National 4 and National 5 Unit assessment support packs have been amended to improve clarity for candidates. 	Centres are advised to be aware of these changes.
Higher Health and Food Technology	The candidate task in Unit assessment support packs 1 and 3 have amended instructions and additional text to improve clarity for candidates, following verification.	Centres are advised to be aware of these changes.
Higher Fashion and Textile Technology	Some wording in the 'Outcomes and Assessment standards' section, the candidate assessment record and the candidate task in Unit assessment support pack 1 for Fashion/Textile Item development has been amended to provide clarification.	Centres are advised to be aware of these changes.
National 3 to National 5 Hospitality: Practical Cookery	<p>Amendments have been made to ensure that recording documentation forms are consistent across all levels to assist with bi-level teaching/assessment.</p> <p>The revised forms reduce the amount of paperwork required for recording evidence and now include provision to record evidence of internal verification.</p> <p>The candidate tasks have been amended and there is now provision for candidates to include photographic evidence of completed dish(es).</p>	Centres are advised to be aware of these changes.

<p>National 5 Hospitality: Practical Cake Craft</p>	<p>Amendments to Cake Baking Unit assessment support pack 1:</p> <ul style="list-style-type: none"> • Candidate assessment record inserted for consistency across Units assessment support packs. • Wording in candidate workbook amended to ensure consistency across Unit assessment support packs. <p>Amendments to Cake Finishing Unit assessment support pack 1:</p> <ul style="list-style-type: none"> • Candidate assessment record inserted for consistency across Unit assessment support packs. • Amendment made to candidate checklist to remove 'assessor's signature and date'. • Assessment Standard 1.3 changed from 'for the filling' to 'for the filling and/or coating' to allow personalisation and choice. • Order of techniques amended in 'Plan for finishing' section. <p>Amendments to pack 2 combined and pack 3 portfolio Unit assessment support packs:</p> <ul style="list-style-type: none"> • Various amendments to wording for clarification. 	<p>Centres are advised to be aware of these changes.</p>
<p>National 5 Hospitality: Practical Cake Craft Course Assessment Specification</p>	<ul style="list-style-type: none"> • Amendment to mark allocations on pages 5 and 6. Amendment to page 9 finishing application techniques for clarification. • Amendments to Structure and Coverage of the Course assessment section to show revised mark allocation for Stages. • Amendment to Further Mandatory information on Course coverage section to remove 'colouring' from Finishing decoration techniques section. 	<p>Centres are advised to download new copies of the revised documents.</p>

Please note, space for candidate evidence may be altered, where appropriate, eg within National 3 to National 5 Unit assessment support packs and also National 4 Added Value Unit assessments, to enable clearer candidate responses.

Unit assessment support materials are available from our secure website and you can arrange access to them through your SQA Co-ordinator.

To find out more about using our Unit assessment support packs, visit www.sqa.org.uk/unitassessment.

National 5 and Higher Coursework information

National 5 Health and Food Technology

Coursework assessment task; general assessment information; instructions for candidates document and the candidate workbook:

- Coursework briefs have been removed from the Coursework assessment task document and displayed in a separate document for easy identification.
- The candidate workbook has also been removed from documents as the official PDF or Word version containing the candidate flyleaf should be used.
- Amendments have been made to wording throughout each document for clarification.

Higher Health and Food Technology

Coursework assessment task and general assessment information documents:

- Coursework briefs have been removed from the Coursework assessment task document and displayed in a separate document for easy identification.
- Amendments to wording have been made throughout both documents for clarification.

National 5 Fashion and Textile Technology

Coursework assessment task; general assessment information; instructions for candidates and the practical activity template documents:

- Coursework briefs have been removed from the Coursework assessment task document and displayed in a separate document for easy identification.
- The practical activity template has also been removed from documents as the official PDF or Word versions should be used.
- Amendments have been made to wording throughout each document, in particular the general marking instructions and candidate marking information, for clarification of standard of expected candidate responses.

Higher Fashion and Textile Technology

Coursework assessment task and general assessment information documents:

- Coursework briefs have been removed from the Coursework assessment task document and displayed in a separate document for easy identification.
 - Amendments have been made to wording and allocation of marks throughout both documents, in particular to the general marking instructions/principles, detailed marking instructions, candidate marking information, and construction techniques sections.
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National 5 Hospitality: Practical Cookery

Coursework assessment task and general assessment information documents:

- Assessment conditions have been amended for clarification.
- Additional information to support marking has been added. Marking instructions have been revised to reflect a holistic approach to awarding marks.

National 5 Hospitality: Practical Cake Craft

Coursework assessment task and general assessment information documents:

- Assessment conditions have been amended for clarification.
- Additional information to support marking has been added. Marking instructions have been revised and mark allocations have been altered in the Designing and Implementing sections.

Advanced Higher Health and Food Technology documents

In April and May 2015, we updated the mandatory documents, Course/Unit Support Notes and Unit assessment support for Advanced Higher Health and Food Technology. The following revisions were made:

Course Specification; Course Assessment Specification; Unit Specifications:

- Amendments to wording and content for clarification.

Unit assessment support (package 1 and package 2):

- Amendments to wording and additional information included for clarification.

Course/Unit Support Notes:

- Amendments to wording to reflect changes in mandatory documents and additional information included.

Further information on these revisions can be found in the [May 2015 subject update](#).

You can also view the Notification of changes spreadsheets for National 3 to Higher, and Advanced Higher at www.sqa.org.uk/cfesubjectchanges.

Advanced Higher Exemplar Question Papers

In December 2015, we will publish Exemplar Question Papers for all new Advanced Higher Courses that include a question paper as part of the Course assessment.

Coming up in 2015–16

Understanding Standards 2015–16

From the end of October 2015, we will publish further Understanding Standards packs for National 1 to Higher. These packs contain candidate evidence and commentaries for Unit assessment and internally assessed Components of Course assessment.

From November 2015 to January 2016, we will hold subject-specific Understanding Standards events for teachers and lecturers. The main focus of these events will be on Course assessment for Higher Fashion and Textile Technology, Higher Health and Food Technology and National 5 Hospitality: Practical Cookery. The events will take place on the following dates:

- **Higher Fashion and Textile Technology**
 - 9 November 2015, Dunblane
- **Higher Health and Food Technology**
 - 3 November 2015, Stirling
 - 13 November 2015, Stirling — please note, this date is full
 - 16 November 2015, Aberdeen
- **National 5 Hospitality: Practical Cookery**
 - 20 November 2015, Stirling — please note, this date is full
 - 23 November 2015, Aberdeen
 - 25 November 2015, Stirling — please note, this date is full

For more information, visit www.sqa.org.uk/understandingstandards.

An Understanding Standards Nominee event for Advanced Higher Health and Food Technology will take place in January 2016.

Details of the Understanding Standards materials for each subject are available from the [subject pages](#).

National 5 Hospitality: Practical Cookery Coursework assessment task

The Coursework assessment task for session 2015–16 will be available on SQA's secure website at the end of January 2016.

National 4 Added Value Units

You now have the option of developing your own National 4 Added Value Unit assessments for use with candidates.

Please note that this is not a requirement and you can continue to use SQA-produced Added Value Unit assessments. Most SQA-produced Added Value Unit assessments already allow

considerable flexibility in the choice of a context for the assessment, while some provide a context that you can change.

If you choose to develop your own Added Value Unit assessment, we strongly advise submitting it to us for prior verification before using it with candidates.

Further information can be found at www.sqa.org.uk/unitassessment.

Marker recruitment opportunities for 2016

We are now accepting Marker applications from teaching professionals to contribute to the 2016 examination diet. If you are interested in joining us as a Marker please visit the [appointee opportunities](#) section of our website where you will find a marker advert for all subjects and levels, with details of the role.

Our current Markers will confirm to you that the experience of marking helps increase their awareness of the demands of Course assessment and that marking is excellent professional and personal development.

Please check www.sqa.org.uk/appointees regularly for other appointee opportunities which may be of interest to you.

Contact us

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