



Higher Health and Food Technology Assignment Assessment task brief

This document provides information for teachers and lecturers about the coursework component of this course in terms of the skills, knowledge and understanding that are assessed. It **must** be read in conjunction with the course specification.

Valid for session 2018-19 only.

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Briefs

You must use one of the following briefs as a basis for your Higher Health and Food Technology assignment:

- ◆ Develop a high-protein snack suitable for athletes.
- ◆ Develop a lunch product for a nursery that takes into account food allergies.

Administrative information

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History of changes

Version	Description of change	Date

Note: you are advised to check SQA's website to ensure you are using the most up-to-date version of this document.

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