

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

The Qualifications Team

Graeme Findlay

Qualifications Manager

Manuela De Freitas and Suzanne Train

Qualifications Officers

Mara Lindsay

Subject Implementation Manager — Health and Food Technology; Hospitality: Practical Cake Craft; and Hospitality: Practical Cookery

Amber Reid

Subject Implementation Manager — Fashion and Textile Technology

Linda Adam

Subject Consultant — Fashion and Textile Technology

Diet 2018

Course reports

The annual course reports for Fashion and Textile Technology, Health and Food Technology, Hospitality: Practical Cake Craft and Hospitality: Practical Cookery are now available. The reports provide information on how candidates performed in the 2018 diet.

The reports include a summary of areas candidates performed well in and areas candidates found demanding. They also contain advice on preparing future candidates and statistical data relating to grade boundaries. Course reports are available from the subject pages of our website at www.sqa.org.uk/nqsubjects.

Coursework

Conditions of assessment for coursework

To ensure fairness for all candidates, it is essential that you apply the specified assessment conditions for coursework. During the 2018 diet, we saw an increase in incidences of potential malpractice, where some centres had not followed the required conditions of assessment.

Please ensure you refer to the following documents when conducting coursework with your candidates. These documents detail the specific conditions of assessment that must be applied:

- course specification (National 5 and Higher)
- course assessment specification (Advanced Higher)
- coursework assessment task

You must also refer to our [Guidance on conditions of assessment for coursework](#), which provides important information on the time and volume of assessment, the use of resources, and the supervision, control and authentication of assessment, including examples.

Submitting coursework

Please ensure your candidates use the current, published coursework assessment tasks. It is important that candidates use the SQA-devised candidate workbooks. Do not submit evidence using centre-devised workbooks.

Changes to documents following Diet 2018

Higher Health and Food Technology and Fashion and Textile Technology candidate workbooks

Higher [Fashion and Textile Technology](#) and [Health and Food Technology](#) assignments now have an SQA-devised workbook for candidates to complete.

The candidate workbooks can be found on the subject pages and are available in two formats:

- a Word version for downloading, with spaces for candidates to enter their work electronically
- a PDF version for printing, with space for candidates to handwrite their work

Coursework photographs

Where requested, centres must ensure that candidates include photographic evidence to support their work. Failure to include photographic evidence can result in candidates not being able to access the full mark allocation.

Please note, for Hospitality: Practical Cake Craft, it is important that a colour photograph is included for the completed cake, in order that candidates' assignments can be marked correctly.

Hospitality: Practical Cake Craft

The coursework assessment task was updated in August 2018 to provide further clarification in the marking criteria for Finishing Decoration Techniques.

Higher

Online resources to help you prepare for Higher assessment

As part of our Understanding Standards programme, we are providing a range of online resources to help you develop your understanding of the standards required in the revised course assessments for Higher. We have tailored this to each subject, and resources may include:

- **Presentations with audio** — a subject-specific presentation with an audio narration, to talk you through the requirements of the Higher assessment.
- **Webinar recordings** — recordings of recent online CPD webinar sessions delivered by our subject implementation managers, to guide you through the changes to assessment.
- **Candidate evidence and commentaries** — examples of candidate assessment evidence with a written commentary, to explain why the evidence has or has not met the required standards for the revised assessment.

You can access them via the 'Understanding Standards' tab on the Higher subject page.

Find out more about the Understanding Standards programme at www.sqa.org.uk/understandingstandards.

Units that were previously part of a Higher course

The units that were previously part of a Higher course are now available as freestanding units at SCQF level 6.

We have removed references to Higher courses from the freestanding unit specifications, which are available from the freestanding units web page for each subject. There is a link to the freestanding units page from the 'see also' section on the subject landing page at www.sqa.org.uk/nqsubjects.

Advanced Higher

Changes to assessment in Advanced Higher Health and Food Technology course from session 2019–20

We will remove units and unit assessments from the Advanced Higher Health and Food Technology course for session 2019–20.

We have started our review of the Advanced Higher course assessments and we have been working closely with our National Qualifications Support Team (NQST) to identify the appropriate changes for each subject. Our NQST includes teachers who currently deliver National Courses and representatives of professional associations.

New and revised Advanced Higher materials will be published as follows:

End of April 2019	Revised Advanced Higher course specifications
End of May to end of September 2019	Course support notes New and revised specimen question papers New and revised specimen coursework assessment tasks

We will provide further information about the changes to Advanced Higher assessment by the end of January 2019.

Further information and guidance

Understanding Standards events

The following Understanding Standards events are taking place in session 2018–19:

Fashion and Textile Technology: National 5

- Tuesday 30 October, Dunblane

Health and Food Technology: National 5

- 23 October, Dunblane

Health and Food Technology: Advanced Higher

- 23 November, Dunblane

Hospitality: Practical Cake Craft: National 5

- 13 November, Dunblane

Hospitality: Practical Cookery: National 5

- 31 October, Dunblane
- 9 November, Aberdeen

To book a place, please use our online events booking system at <https://athena.sgameet.net>

Please note, if the event is full, your name will be added to the reserve list and you will be contacted if a space becomes available.

Materials from these events will be published online after each event in due course.

We have also held very successful skills development days for Hospitality: Practical Cake Craft; Hospitality: Practical Cookery; and Fashion and Textile Technology. Materials from these events, including video footage of the activities undertaken, will be published on the Understanding Standards website in due course.

Understanding Standards — web material

Materials from our Understanding Standards events are available from our [Understanding Standards website](#). You can also access them via the 'Understanding Standards' tab on the relevant subject page.

A comprehensive guidance document on textile construction techniques is now available via the 'Understanding Standards' tab on the Fashion and Textile subject pages, or by clicking the following link <https://www.understandingstandards.org.uk/Subjects/FashionandTextiles/>

Wool4School UK design competition

Registrations are now open for a new Wool4School UK competition, which is open to candidates aged between 16 and 18.

Candidates are invited to design an innovative, creative and multifunctional outfit, containing a minimum 80% Merino wool. While candidates do not have to make their designs, they must illustrate and describe the textiles used in their work.

Lesson plans and a wide range of further resources aligned to SQA's National 4, 5 and Higher Fashion and Textile Technology courses are available online to support implementation of Wool4School in the classroom. The first 350 teachers who register their class will receive an additional free resource pack for the classroom.

Full details, resources and lesson plans can be found on www.wool4school.co.uk along with details of the prizes for candidates and teachers.

Stay informed

Subscribe to Centre News

Our weekly Centre News newsletter contains the latest news and updates for centres delivering SQA qualifications. The newsletter is sent to your SQA co-ordinator and you can also subscribe directly at <http://mailer.sqa.org.uk/centrenews/step1>.

Sign up to MyAlerts

To receive e-mail alerts when content you are interested in has been added to, or updated, on our website, subscribe to MyAlerts at www.sqa.org.uk/myalerts.

Follow us online

Twitter: [@sqanews](#)

Facebook: [Scottish Qualifications Authority](#)

LinkedIn: [Scottish Qualifications Authority](#)

YouTube: [SQAonline](#)

Contact us

Please contact our Customer Support Team:

Tel: 0303 333 0330

Fax: 0345 213 5000

E-mail: mycentre@sqa.org.uk
