

Fashion and Textile Technology

Health and Food Technology

Practical Cake Craft

Practical Cookery

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New course codes for Practical Cake Craft and Practical Cookery

Following a survey we carried out with teachers and lecturers of Hospitality: Practical Cake Craft and Hospitality: Practical Cookery, we have removed 'Hospitality' from the title of these courses and renamed them 'Practical Cake Craft' and 'Practical Cookery'. The courses also have new course codes:

- ◆ National 5 Practical Cake Craft — C876 75
- ◆ National 3 Practical Cookery — C877 73
- ◆ National 4 Practical Cookery — C877 74
- ◆ National 5 Practical Cookery — C877 75

Please ensure you use the correct course codes when entering candidates for these courses in session 2019–20.

Diet 2019

Changes to documents following Diet 2019

Fashion and Textile Technology

National 4 — updated added value unit assessment support pack

We have made amendments to the assessment support pack for the National 4 Fashion and Textile Technology added value unit (H253 74) to make information clearer in the following sections:

- ◆ assessment overview (page 3)
- ◆ assessment conditions (page 4)
- ◆ judging evidence table — assessment standard 1.4 (page 9)

We have also updated 'Appendix 1: Instructions for candidates' (page 15) and the candidate workbook (page 17), to align with the National 5 and Higher assignment candidate workbooks.

The unit assessment support pack, dated July 2019, is available from our secure website. You can arrange access through your SQA co-ordinator.

Health and Food Technology

National 4 Food for Health unit assessment support pack — minor amendment to candidate workbook

We have made a minor amendment to the wording in unit assessment support pack for the Health and Food Technology: Food for Health (National 4) unit (H1YT 74). In the candidate workbook (page 15), we have amended the wording in task 1 to clarify that candidates should include information on at least three pieces of current dietary advice, and how the advice can be applied.

The updated unit assessment support pack is available from our secure website. You can arrange access through your SQA co-ordinator.

National 5 assignment

We have amended the detailed marking instructions for the coursework assessment task to clarify the breakdown of marks for each section of the assignment. We also updated the 'Instructions for candidates' section and the candidate workbook to clarify that it is mandatory to submit a photograph of the final food product.

The updated coursework assessment task, dated July 2019, is available to download from the [National 5 Health and Food Technology subject page](#).

Higher specimen question paper and assignment

We have amended the detailed marking instructions for question 1(e) of the Higher specimen question paper to clarify the responses expected from candidates.

The updated specimen question paper, dated August 2019, is available from the [Higher Health and Food Technology subject page](#).

We also amended the detailed marking instructions for the Higher coursework assessment task to clarify the breakdown of marks for each section of the assignment.

The updated coursework assessment task, dated July 2019, is available to download from the [Higher Health and Food Technology subject page](#).

Advanced Higher course specification — correction to skills list

We have added the following skill to the 'Skills, knowledge and understanding' section of the Advanced Higher course specification, for session 2019–20 onwards:

- ◆ 'select appropriate primary and secondary research techniques to be used to gather information about health or consumer issues'

Please ensure that you and your candidates refer to the updated course specification. The course specification, dated July 2019, is available from the [Advanced Higher Health and Food Technology subject page](#).

Food Science, Production and Manufacturing unit (SCQF level 7) — updated unit assessment support pack

We have amended the wording in the judging evidence table regarding assessment standard 2.2 of the Food Science, Production and Manufacturing unit at SCQF level 7 (H7WC 77).

In the column headed 'Assessment information for candidates (Appendix 1): commentary on assessment judgements', we have amended the wording to indicate that candidates should use the results of their evaluation in assessment standard 2.1 to choose appropriate investigation technique(s) to use in assessment standard 2.2.

The updated unit assessment support pack is available from our secure website. You can arrange access through your SQA co-ordinator.

Please note: this unit no longer contributes to the Advanced Higher Health and Food Technology course.

Practical Cookery

National 4 — updated unit assessment support packs

In order to fully meet the requirements of National 4, we have updated the recipes for spicy carrot and parsnip soup, savoury flat bread, spaghetti bolognese, and strawberry and white chocolate cream roulade in the National 4 added value unit assessment support packs.

We have amended the judging evidence tables for these recipes, in addition to the recipes for Thai-style chicken curry and rice, and apple and cardamom pinwheel cobbler, to clarify expected candidate responses.

Understanding and Using Ingredients unit (SCQF level 4)

We have amended the candidate workbook in the Understanding and Using Ingredients unit at SCQF level 4 (H20L 74) unit assessment support packs to clarify the response required for using local and seasonal produce.

Organisational Skills for Cooking unit (SCQF level 3)

We have amended the method in the Italian mince recipe in the Organisational Skills for Cooking unit at SCQF level 3 (H20M 73) unit assessment support pack to specify that candidates should add pepper.

The updated unit assessment support packs are available from our secure website. You can arrange access to them through your SQA co-ordinator.

Practical Cake Craft

Updated marking instructions for coursework

We have made changes to the detailed marking instructions for the assignment and practical activity to make them clearer and to support teaching staff with marking the assignments.

We have also updated the candidate workbook to clarify the evidence requirements for 'Stage 2: implementing — practical activity' to make it clear that photographs are mandatory.

The updated coursework assessment task, dated July 2019, is available to download from the [National 5 Practical Cake Craft subject page](#).

Course reports

Please read the annual course reports for Fashion and Textile Technology, Health and Food Technology, Practical Cake Craft, and Practical Cookery. We produce these reports following the exam diet and they provide information on how candidates performed in course assessment for National Qualifications.

Course reports include a summary of areas candidates performed well in and areas candidates found demanding. They also contain advice on preparing candidates for future assessment, 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

Submitting coursework

The submission dates for your candidates' externally assessed coursework materials are as follows:

- | | |
|--|---------------|
| ◆ National 5 Fashion and Textile Technology | 23 April 2020 |
| ◆ National 5 Health and Food Technology | 18 March 2020 |
| ◆ National 5 Practical Cake Craft | 23 April 2020 |
| ◆ National 5 Practical Cookery | 23 April 2020 |
| ◆ Higher Fashion and Textile Technology | 23 April 2020 |
| ◆ Higher Health and Food Technology | 23 April 2020 |
| ◆ Advanced Higher Health and Food Technology | 23 April 2020 |

Please ensure candidates use the current, published coursework assessment tasks.

Further information can be found in our [Coursework for External Assessment](#) document and the subject pages of our website at www.sqa.org.uk/nqsubjects.

Candidate workbooks

We have removed the flyleaves from the candidate workbooks that accompany the following coursework assessment tasks:

- ◆ National 5 Fashion and Textile Technology assignment and practical activity
- ◆ Higher Fashion and Textile Technology assignment and practical activity
- ◆ National 5 Health and Food Technology assignment
- ◆ Higher Health and Food Technology assignment
- ◆ National 5 Practical Cake Craft assignment and practical activity
- ◆ National 5 Practical Cookery assignment and practical activity

We have not made any other changes to the candidate workbooks. SQA will issue flyleaves to your centre.

Please use the updated candidate workbooks, published on the subject page under 'Coursework'. The workbooks are available in Word, PDF, and Google Docs formats.

Information and guidance

National 5 and Higher Fashion and Textile Technology and National 5 and Higher Health and Food Technology 2019 coursework briefs

We published the 2019–20 coursework briefs for National 5 and Higher Fashion and Textile Technology and National 5 and Higher Health and Food Technology at the end of September 2019. These are located on the subject pages of our website:

- ◆ [National 5 Fashion and Textile Technology](#)
- ◆ [Higher Fashion and Textile Technology](#)
- ◆ [National 5 Health and Food Technology](#)
- ◆ [Higher Health and Food Technology](#)

Understanding Standards events

The presentations from the Understanding Standards events delivered this session can be accessed via the 'Understanding Standards' tab on the subject pages of our website at www.sqa.org.uk/nqsubjects.

This session's events included Higher Fashion and Textile Technology, Higher Health and Food Technology, Advanced Higher Health and Food Technology, and the practical skills day for Health and Food Technology.

Advanced Higher Health and Food Technology

Online resources to help you prepare for Advanced Higher Health and Food Technology assessment

As part of our Understanding Standards programme, we are providing a range of supportive resources to help you develop your understanding of the standards required in the revised course assessments for Advanced Higher Health and Food Technology. This includes published specimen candidate evidence and commentary materials and a webinar recording.

You can access the Understanding Standards materials via the 'Understanding Standards' tab on the [Advanced Higher Health and Food Technology](#) subject page .

Units that were previously part of the Advanced Higher courses

The units that were previously part of the Advanced Higher courses are now available as freestanding units at SCQF level 7. These units no longer contribute to the Advanced Higher courses. We have removed references to Advanced 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.

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