



Scottish Qualifications Authority Qualification Support Team (QST): Professional Cookery

Note of Meeting 4 held on Thursday 4th June 2021 (via Microsoft Teams)

Members:

South Lanarkshire College
West Lothian College
Perth College
Dumfries and Galloway College
City of Glasgow College
West College Scotland
New College Lanarkshire
Fife College
Forth Valley College

Officers:

Christine Keenan
Carol McEvoy

By Invitation:

Senior External Verifier

Agenda Item 4/1: Welcome and Apologies

Members were welcomed to the meeting and apologies noted.

Agenda Item 4/2: Note of Previous Meeting

The team reviewed the note of the previous meeting and agreed that it is an accurate record.

Agenda Item 4/3: Matters Arising

The team discussed how delivery has gone so far this session and their plans for delivering/assessing up to the end of the year. This included:

- Many colleges now being able to have more students in the kitchen at one time (although not fully back to pre-pandemic numbers) which has allowed them to deliver a full programme. However some colleges are still working under the restriction of 1 metre distance with reduced class sizes.
- Many college restaurants are open or plan to open in the next block, however, shortage of front of house students has caused challenges.
- It was noted that operating the restaurant with lower numbers has helped to build students confidence and it was agreed that it would be worth considering keeping the covers low to start with and gradually building up over the year.
- Many colleges are offering a take-away service to give students the opportunity to communicate and interact with others.
- Additional activities are being arranged to help students from last year who have fallen behind to catch-up.
- Some students are leaving college to take up work opportunities - lots of job vacancies with good rates of pay which is contributing to student drop-out rates

The team discussed the guidance on credit transfer between old and units that has been produced and agreed that the information on credit transfer in the Group Award Specification could be supplemented with the additional guidance produced. However, it was recognised that credit transfer/recognition of prior learning is ultimately a centre decision.

The SEV recognised the work and challenges involved in supporting students during the pandemic and pointed out that much of what colleges have been doing when assessing using alternative assessment approaches and considering critical competences can be applied in credit transfer situations.

It was confirmed that the Production Chef Modern Apprenticeship frameworks have now been published:

- [Production Chef at SCQF Level 5](#)
- [Senior Production Chef at SCQF Level 6](#)

It was noted that People 1st are in the process of updating the hospitality and professional cookery National Occupational Standards (NOS) and have set up a survey to gather feedback on the changes. Details of the revisions and access to the survey, which closes on 18th November 2021 are available [here](#).

Agenda Item 4/4: Alternative Approaches to Assessment for 2021-22

It was confirmed that the alternative approaches to assessment agreed last year remain available for centres to use this session and that there are no changes to the guidance on alternative approaches to assessment and critical competencies produced for the professional cookery awards last year.

Agenda Item 4/5: Next Gen: HN Update

An update on the Next Generation: HN project was provided:

- The full team is now in place with the appointment of 4 Product Development Managers
- Applications for pilot centres for phase 2 closed on 24th September and centres selected will be confirmed soon.
- The next subjects to be re-cast into the next gen principles beyond phase 2 have still to be confirmed, however, it is expected that planning for this will start in January 2022
- As a result of how the new HNC/D Professional Cookery has been updated it is likely that it will transition relatively smoothly
- Recording of webinars held in September are now available at the [Next Gen: HN web page](#)
- A course has been created to give an introduction and overview to NextGen: HN. It is intended for anyone who wants to find out more about NextGen: HN and covers the background and purpose of the project. This is available via [SQA Academy](#). Further modules on the SQA academy are planned to cover Metaskills and Grading.
- The phase 1 HN in Television being piloted by South Lanarkshire and Edinburgh Colleges appears to be working well and is being well received

Agenda Item 4/6: School/College Partnerships

The team discussed the school/college partnerships in their areas, with most colleges having successful established schools programmes.

It was agreed that the level 3 and 4 NPAs in Professional Cookery are suitable for delivery in a school environment. However, at levels 5 and 6 arrangements should be made for

students to attend college where they will have access to the professional environment with industrial standard equipment.

Agenda Item 4/7: Any Other Business

The team noted the information provided about allergy labelling (ie Natasha's Law) and calorie labelling and agreed that this area should continue to be a watching brief until it becomes a legal requirement.

Agenda Item 4/8: Date of Next Meeting

To be confirmed