



## **Qualification Support Team (QST): Professional Cookery**

**Note of meeting 8 held on Monday 20 November 2023 (via Microsoft Teams)**

### **Members:**

City of Glasgow College  
Dumfries and Galloway College  
Dundee and Angus College  
Fife College  
Forth Valley College  
New College Lanarkshire  
Peth College  
South Lanarkshire College  
West College Scotland  
West Highland College  
West Lothian College

### **SQA Officers:**

Christine Keenan  
Carol McEvoy

### **By Invitation:**

Senior External Verifier

### **Agenda Item 1: Welcome**

Members were welcomed to the meeting and apologies noted.

### **Agenda Item 2: Note of Previous meeting**

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

### **Agenda Item 3: Matters Arising**

It was agreed that the learner and centre surveys should be circulated in February with a completion date of April. This will enable the team to discuss any responses received at the next QST meeting.

### **Agenda Item 4: New QST MS Teams Page**

It was confirmed that the Professional Cookery MS Teams page has now been set-up and QST members have access to this.

### **Agenda Item 5: Team Feedback on This Year's Programmes / Student Groups**

Team members discussed their experiences of delivering the qualifications so far this year:

- Team members reported good numbers across all levels of professional cookery, with good student engagement and minimal withdrawals.

- It was noted that some students can struggle with the written and theory work, in particular with the volume of evaluations required for the NC at level 6. Staff will continue to monitor this and put support in place as appropriate.
- Colleges are continuing to develop partnerships with their local schools to deliver hospitality qualifications to senior phase students.

### **Agenda Item 6: New Approvals**

It was noted that there has been increased interest from school centres for approval of the National Progression Awards (NPA) in Professional Cookery at SCQF level 4. It was agreed that any centre applying for approval to offer professional cookery qualifications should have appropriate resources or have a partnership in place so that students can experience a commercial kitchen environment.

### **Agenda Item 7: Next Gen: HN Update**

The following update on the Next Gen: HN project was provided:

- New areas are being identified for development under the Next Gen principles and are likely to include some areas within the wider Creative, Sport and Hospitality team.
- The Next Gen team have been carrying out evaluation activity, including learner engagement, with another round planned for May 2024.
- It was noted that the Next Gen design principles have evolved – the updated principles are available from this [link](#).

### **Agenda Item 8: New Model Apprenticeships Update**

The following update on the New Model Apprenticeships (NMA) being developed by SDS and People 1<sup>st</sup> was provided:

- The original proposal was for an NMA titled Service, with strands for customer service, retail, travel, and hospitality. However, following feedback from industry hospitality was separated out to become a distinct strand, along with professional cookery, each with one qualification / apprenticeship framework at SCQF level 5 and one at level 6.
- Production Chef and Senior Production Chef are out of scope of the NMA, as it was felt that there hasn't been enough time to establish demand for them.
- Originally, all NMA apprenticeships were to be based on work situations, created specifically for the NMAs, however it has now been agreed that work situations should only be created if the NOS are deficient. This has led to a hybrid approach with the structures containing a mixture of new work situations and existing NOS.
- Once the apprenticeship frameworks are approved by the regulator, awarding bodies can seek approval for the qualification component.
- It was noted that the current suite of hospitality and professional cookery SVQs is accredited until 30.06.2025.

### **Agenda Item 9: AI – SQA position statement for 23-24**

It was noted that SQA had recently published its position statement on the use of [generative artificial intelligence \(AI\) tools in SQA assessments](#).

### **Agenda Item 10: Any Other Business**

It was noted that the ASP for the HN unit Hospitality Supervision states that assessment task 1, covering Outcome 1, should be completed under closed book conditions, but no pass mark has been included in the suggestion solution. It was agreed that lecturers should use their professional judgement to confirm that students have covered the evidence requirements when making their assessment decisions. It was agreed that the closed book conditions could be removed from the ASP.

It was noted that following feedback about the ASP for Professional Cookery with Management: Graded Unit 2 that the case study will be reviewed and revised to provide more clarification on the requirements.

### **Agenda Item 11: Date of Next Meeting**

To be confirmed