

Subject guidance for internally assessed qualifications in 2021-22

Please read this document in conjunction with [guidance for the assessment of internally assessed qualifications issued to centres in August 2021](#).

Group Award title:	NC Bakery
Group Award code:	GD2Y 45

Units and/or outcomes where conditions of assessment can or cannot be altered

The assessment of the *Food Hygiene for the Hospitality Industry* unit must remain closed book. This may be undertaken by using remote proctoring.

Mandatory units

The following amendments have been made to the mandatory units:

Craft Baking – FT9W 11

Outcomes 2 and 3 – a minimum of one yeast product, two powder aerated products and two sponge/cake products should be made.

Measuring and Mixing – FT9Y 11

Outcome 3 - a minimum of two products must be produced.

Prepare and Produce Dough Products – FV00 11

Outcomes 2, 3 and 4 – a minimum of two dough products/items to be produced, a minimum of one example of placing products in a tray.

Flour Confectionery Processes – FV01 12

Centres can change the conditions of assessment from closed book to open book for Outcome 1. However, please note that when an open book approach is adopted, SQA ASPs cannot be used and centre-devised assessments will need to be used/created. For Outcomes 2, 3 and 4 – a minimum of 3 products must be made.

Post Baking Processes – FV02 11

Outcomes 1, 2, 3 and 4 - a minimum of one product from two categories must be prepared along with a minimum of three finishing/filling processes.

Aeration – FT9X 11

Outcome 2 – a minimum of one application of the aeration methods.
Outcome 3 – can be carried out in open book conditions.

Optional units

For centres who would like to adapt the conditions of assessment in any of the optional units, we would recommend you notify operationshmvq@sqa.org.uk so our subject experts can provide virtual guidance and support at the planning stage.

The recording of all evidence is important, along with a statement in relation to how COVID-19 restrictions impacted on candidates ability to carry out tasks, in order to satisfy any subsequent quality assurance activity that may take place this session.

Adaptations to evidence requirements to help manage assessment

Where possible, practical assessments should be integrated/carried out holistically to reduce the volume. A checklist should be completed to indicate when evidence has been carried out successfully across units.

Rationale

The practical requirements have been reduced to ensure manageability of assessment because of on-going social distancing.

Additional guidance and information

For centres that would like to move to a combined assessment approach/adapt the conditions of assessment, we would recommend you contact operationshmvq@sqa.org.uk so our subject experts can provide virtual guidance and support at the planning stage.