

National Course modification summary: Practical Cookery



National 3, National 4 and National 5: session 2021–22

National 3

Modifications for session 2021–22 remain the same as for session 2020–21.

We have removed Outcome 2 from the Understanding and Using Ingredients unit. This should allow teachers and lecturers more time to focus on the delivery of the course, and allow candidates more opportunities to prepare for assessment.

We would encourage combined assessment, and the recording of evidence across units.

National 4

Modifications for session 2021–22 remain the same as for session 2020–21.

We have removed Outcome 2 from the Understanding and Using Ingredients unit. This should allow teachers and lecturers more time to focus on the delivery of the course, and allow candidates more opportunities to prepare for assessment.

We would encourage combined assessment, and the recording of evidence across units.

Added value unit

The requirement to complete the added value unit is removed for session 2021–22. To achieve the overall course award for National 4 this session, candidates must pass all other contributing units in the National 4 course. You must submit a 'pass' result for the added value unit to ensure your candidates are certificated for the course award.

You are not required to gather evidence for the added value unit this session; however, it is important you give candidates opportunities to develop and demonstrate the skills, knowledge and understanding outlined in the National 4 added value unit specification, where possible. This will support your candidates as they progress to further learning and assessment at SCQF level 5.

National 5

Component	Marks	Scaled marks	Duration
Question paper	30	25	1 hour
Assignment	18	13	1 hour and 45 minutes
Practical activity	82	62	2 hours and 30 minutes. If restrictions do not allow this, dishes may be produced individually.

Following feedback from teachers, lecturers and candidates, we have reinstated the link between the assignment and the practical activity, thereby maintaining the rigour and coherence between these two components.

Question paper

There is no change to the question paper.

Retaining the question paper ensures that all knowledge and skills can still be assessed while maintaining validity and rigour of the course.

Assignment

Candidates should complete an assignment based on a set of recipes published by SQA. The completed assignment should be submitted to SQA for marking.

In the assignment, candidates plan for carrying out the practical activity by completing a planning booklet. This includes a time plan, equipment requisition and service details for producing and serving the given dishes for a three-course meal.

Practical activity

Candidates undertake three recipes, which will be published in January 2022 on SQA's secure website.

The assignment should also be based on these recipes, to maintain rigour, coherence, and the vital link with the practical activity. The purpose of this is to assess candidates' ability to plan, prepare and present a three-course meal to a given specification within a given timescale. If restrictions are still in place, dishes can be produced individually, as opposed to in a single-sitting group assessment.

Teachers and/or lecturers should mark this component. SQA will provide marking instructions, to ensure consistency of the application of marks and validity of assessment, and will quality assure it by means of verification.

If you have any questions about these changes, please email qualification.development@sqa.org.uk.