



National 5
Coursework
Assessment Task



National 5 Practical Cookery

Assignment and practical activity

Assessment task

Specimen – valid from session 2025-2026 and until further notice.

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Introduction

This document contains marking instructions, recording documentation and instructions for candidates for the National 5 Practical Cookery assignment and practical activity. It must be read in conjunction with the course specification.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

There are three course assessment components. The other component is a question paper worth 30 marks, which contributes 25% of the overall mark for the course assessment.

The assignment and practical activity are inter-related and are assessed using one activity. Candidates carry out one task – planning and producing a meal – which provides evidence for both components.

The assignment and practical activity combined task has two stages:

Stage 1: planning (assignment) has 18 marks

Stage 2: implementing (practical activity) has 82 marks

Please note: candidates must have access to their planning booklet during stage 2. If this stage is completed electronically, candidates must have electronic access to the candidate booklet only. **It is not permissible for candidates to access the recipes electronically.**

This specimen assignment and practical activity has recipes included for exemplification only. **SQA will publish recipes for each session.**

Marking instructions

In line with SQA's normal practice, the following marking instructions are addressed to the assessor. They will also be helpful for preparing candidates for course assessment.

The assignment: stage 1: planning, is submitted to SQA for external marking.

The practical activity: stage 2: implementing, is internally marked and quality assured by centre staff, in line with the marking instructions provided in this document.

The marking instructions indicate how marks should be awarded for the practical activity. These marks should be recorded appropriately by the assessor using the recording table. The assessor should use the practical activity assessment record for the overall mark achieved.

General marking principles

Always apply these general principles. Use them in conjunction with the detailed marking instructions, which identify the key features required in candidates' responses.

- a Marks for each candidate response must always be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.

Information on mark allocations

Marks are allocated to stage 1: planning and stage 2: implementing as outlined below.

Stage	Criteria		Mark allocation	Total
Planning	Completing a time plan		10	18
	Requisitioning equipment		4	
	Completing service details		4	
Implementing	Skills and techniques		29-35	66
	Tasting and seasoning		1-2	
	Cookery processes		7-11	
	Service		21-27	
	Professional practice:	Weighing and measuring ingredients	4	16
		Demonstrating hygienic working practices	4	
		Demonstrating safe working practices	4	
		Working in an organised manner	4	
	TOTAL			

Detailed marking instructions

The detailed marking instructions indicate how marks are to be awarded holistically for each of the food preparation techniques, cookery processes, service and professional practices assessed within the practical activity. The assessor should select the descriptor which most closely represents the evidence presented. Once the descriptor with the best fit has been determined, award marks as follows:

- ◆ Where the evidence is close to the level above, award the highest available mark from the range.
- ◆ Where the evidence just meets the standard described, award the lowest mark from the range.
- ◆ Where the evidence lies somewhere between the parameters outlined above, award an appropriate mark from the middle of the range.

The assessor must record the marks for the practical activity, this should be done using the assessment record provided in this document.

Marking instructions – Smoked bacon toasts (19 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 7 marks)	<ul style="list-style-type: none"> ◆ dice ◆ chop ◆ grate ◆ slice ◆ portion 	5 marks All food preparation techniques were carried out correctly.	3-4 marks Almost all food preparation techniques were carried out correctly.	1-2 marks Some food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.	
	<ul style="list-style-type: none"> ◆ tasting and seasoning 	1 mark Tasting and seasoning has been carried out.	0 marks No tasting or seasoning has been carried out.			
Cookery processes (max 3 marks)	<ul style="list-style-type: none"> ◆ shallow fry ◆ grill ◆ stewing 	3 marks All cookery processes were carried out correctly on each occasion as per recipe.	1-2 marks Some cookery processes were carried out correctly on each occasion as per recipe.	0 marks No cookery processes have been carried out correctly as per recipe.		

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Service (max 9 marks)	<ul style="list-style-type: none"> ◆ smoked bacon toasts served on 4 warm, clean plates ◆ smoked bacon toasts served as 4 identical portions ◆ smoked bacon toasts served warm ◆ smoked bacon toasts are well flavoured ◆ smoked bacon toasts are light golden brown in colour ◆ texture of smoked bacon toasts is correct ◆ smoked bacon toasts are garnished appropriately ◆ smoked bacon toasts are served according to service details 	9 marks Service of the smoked bacon toasts meets all of the service criteria.	7-8 marks Service of the smoked bacon toasts meets almost all of the service criteria.	4-6 marks Service of the smoked bacon toasts meets some of the service criteria.	1-3 marks Service of the smoked bacon toasts meets a few of the service criteria.	0 marks Service of the smoked bacon toasts meets none of the service criteria. Service of the smoked bacon toasts was outwith the service window. (+ 5 mins)

Marking instructions – Stir fried chicken with noodles (22 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 10 marks)	<ul style="list-style-type: none"> ◆ blend ◆ cut matchsticks ◆ cut ◆ peel ◆ chop ◆ slice 	10 marks All food preparation techniques were carried out correctly.	7-9 marks Almost all food preparation techniques were carried out correctly.	4-6 marks Some food preparation techniques were carried out correctly.	1-3 marks Few food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
	<ul style="list-style-type: none"> ◆ tasting and seasoning 	1 mark Tasting and seasoning has been carried out.	0 marks No tasting or seasoning has been carried out.			
Cookery processes (max 4 marks)	<ul style="list-style-type: none"> ◆ stir fry ◆ boil 	4 marks All cookery processes were carried out correctly on each occasion as per recipe.	2-3 marks Most cookery processes were carried out correctly on each occasion as per recipe.	1 mark Some cookery processes were carried out correctly on each occasion as per recipe.	0 marks No cookery processes have been carried out correctly as per recipe.	

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Service (max 8 marks)	<ul style="list-style-type: none"> ◆ stir fried chicken with noodles served in a clean, hot dish ◆ stir fried chicken with noodles served hot ◆ stir fried chicken with noodles well flavoured – noodles and stir-fried chicken ◆ texture of stir-fried chicken with noodles is correct – noodles and stir-fried chicken ◆ stir-fried chicken with noodles is garnished appropriately ◆ stir-fried chicken with noodles served according to service details 	8 marks Service of the stir-fried chicken with noodles meets all of the service criteria.	6-7 marks Service of the stir-fried chicken with noodles meets almost all of the service criteria.	4-5 marks Service of the stir-fried chicken with noodles meets some of the service criteria.	1-3 marks Service of the stir-fried chicken with noodles meets a few of the service criteria.	0 marks Service of the stir-fried chicken with noodles meets none of the service criteria. Service of the stir-fried chicken with noodles was outwith the service window. (+ 5 mins)

Marking instructions – Peach and coconut gateau (25 marks)

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
Food preparation techniques (max 14 marks)	<ul style="list-style-type: none"> ♦ line ♦ whisk ♦ fold ♦ portion ♦ chop ♦ mix ♦ coat ♦ pipe 	15 marks All food preparation techniques were carried out correctly.	11-14 marks Almost all food preparation techniques were carried out correctly.	6 -10 marks Some food preparation techniques were carried out correctly.	1-5 marks Few food preparation techniques were carried out correctly.	0 marks No food preparation techniques have been carried out correctly.
Cookery processes (max 1 mark)	<ul style="list-style-type: none"> ♦ bake 	1 mark Cookery process was carried out correctly as per recipe.	0 marks Cookery process was not carried out correctly as per recipe.			
Service (max 10 marks)	<ul style="list-style-type: none"> ♦ gateau is served on a clean, room temperature plate ♦ gateau is served at room temperature ♦ gateau shows four portions with piped cream ♦ gateau is level ♦ gateau has been assembled correctly 	10 marks Service of the gateau meets all of the service criteria.	7-9 marks Service of the gateau meets almost all of the service criteria.	4-6 marks Service of the gateau meets some of the service criteria.	1-3 marks Service of the gateau meets a few of the service criteria.	0 marks Service of the gateau meets none of the service criteria.

Activity	Skills, techniques and criteria	Marks	Marks	Marks	Marks	Marks
	<ul style="list-style-type: none"> ◆ gateau is well flavoured ◆ gateau is decorated appropriately ◆ gateau is correct texture ◆ gateau is served according to service details 					Service of the gateau was outwith the service window. (+ 5 mins)

Professional Practice: allocation of marks (16 marks)

Activity	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Weighing and measuring (max 4 marks)	4 marks All weights and volumes have been measured accurately.	3 marks Most weights and volumes have been measured accurately.	1-2 marks Some weights and volumes have been measured accurately.	0 marks Weights and volumes have not been measured accurately.
Hygiene (max 4 marks)	4 marks All tasks were carried out to an acceptable standard of hygiene.	3 marks Most tasks were carried out to an acceptable standard of hygiene.	1-2 marks Some tasks were carried out to an acceptable standard of hygiene.	0 marks Frequent lapses in hygiene. A significant hygiene lapse, which would result in the end product being unsafe to eat, would result in 0 marks being awarded.
Organisation (max 4 marks)	4 marks Working in an organised manner was demonstrated throughout the whole practical activity.	3 marks Working in an organised manner was demonstrated on most occasions throughout the whole practical activity.	1-2 marks Some organisational skills were demonstrated throughout the practical activity.	0 marks Poor organisational skills demonstrated.
Safety (max 4 marks)	4 marks All tasks were carried out with due regard to safe working practices.	3 marks Most tasks were carried out with due regard to safe working practices.	1-2 marks Some tasks were carried out with due regard to safe working practices.	0 marks Frequent lapses in safety. If assessor intervention is required to ensure the safety of a candidate, then 0 marks would be awarded.

Planning (18 marks)

Skill	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Time planning (max 10 marks) Marks are awarded for time plans which are sufficiently detailed to provide help during the implementation of the practical activity. Time plans should include: <ul style="list-style-type: none"> ♦ logical sequence of work showing dovetailing of dishes ♦ tasting for seasoning ♦ oven control ♦ appropriate hygiene points ♦ service times 	10 marks All essential and desirable tasks included and logically sequenced.	6-9 marks All but a few or almost all essential and desirable tasks included and logically sequenced.	1-5 marks Most, some, few essential and desirable tasks included and some logical sequencing evident.	0 marks Most essentials and desirables missing and/or no logical sequencing evident.
Equipment requisition (max 4 marks) Marks are awarded for identification of minimum equipment needed to successfully complete the identified dishes.	4 marks All minimum equipment listed for three dishes.	3 marks Almost all minimum equipment listed for the three dishes.	1-2 marks Some minimum equipment listed for the three dishes.	0 marks No equipment identified.

Skill	Allocation of marks	Allocation of marks	Allocation of marks	Allocation of marks
Service plan (max 4 marks) Marks are awarded for details of the presentation of each dish. This should include details of: <ul style="list-style-type: none"> ♦ temperature of food ♦ description of the serving dish, temperature of the serving dish ♦ garnish and decoration component and preparation technique and positioning 	4 marks Detailed description of how all dishes will be presented.	3 marks Description for dishes is mostly clear, but with some lapses in detail.	1-2 marks Dishes have some description but lacking in detail.	0 marks Presentation of all dishes is unclear or cannot be visualised.

Recording documentation

The following recording document should be used by teachers and lecturers to record the marks awarded to candidates.

National 5 Practical Cookery practical activity assessment record (A3 size)

In the case of assessment by observation or oral questioning, evidence should include assessor comments and other relevant supporting evidence that shows clearly the basis on which assessment judgments have been made.

Centre: _____ Class/group: _____ Assessor: _____

Date: _____

Candidate initials	Starter 19 marks			Main course 22 marks			Dessert 25 marks			Professional practice 16 marks				Total
	Food prep techniques	Cookery processes	Service	Food prep techniques	Cookery processes	Service	Food prep techniques	Cookery processes	Service	Weighing and measuring	Hygiene	Safety	Organi- sation	
	7	3	9	10	4	8	14	1	10	4	4	4	4	82

Recording table (A3 size)

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Starter (19 marks)																
Food preparation techniques (7 marks)																
Dice – red onion, green pepper																
Chop – bacon (small pieces)																
Grate – cheese																
Slice – bread (8 x 2cm)																
Portion – 4 equal portions																
Tasting and seasoning (1 mark)																
Taste and season – sauce																
Cookery processes (3 marks)																
Shallow fry – step 7																
Grill – step 10, 14																
Stewing – step 8																
Service (9 marks)																
Smoked bacon toasts served on four warm, clean plates.																
Smoked bacon toasts served as four identical portions.																
Smoked bacon toasts served warm.																
Smoked bacon toasts are well flavoured.																
Smoked bacon toasts are light golden brown in colour.																
Texture of smoked bacon toasts is correct.																
Smoked bacon toasts are garnished appropriately.																
Smoked bacon toasts are served according to service details.																
Total marks																
Main course (22 marks)																
Food preparation techniques (10 marks)																
Blend – step 1																
Cut matchsticks – red pepper, carrot																
Cut – mangetout (diagonally 1.5 cm), chicken (thin strips)																
Peel – ginger																
Chop – ginger																
Slice – onion																
Tasting and seasoning (1 mark)																
Taste and season – sauce (step 16)																

[Candidate initials]																
Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Cookery processes (4 marks)																
Stir fry – steps 10,11,13,14																
Boiling – step 12																
Service (8 marks)																
Stir fried chicken with noodles served in a clean, hot dish.																
Stir fried chicken with noodles served hot.																
Stir fried chicken with noodles well flavoured – noodles and stir-fried chicken.																
Texture of stir-fried chicken with noodles is correct – noodles and stir-fried chicken.																
Stir-fried chicken with noodles is garnished appropriately.																
Stir-fried chicken with noodles served according to service details.																
Total																
Dessert (25 marks)																
Food preparation techniques (14 marks)																
Line – 2 x 15 cm tins																
Whisk – steps 4, 10																
Fold – steps 5, 10																
Portion – steps 6, 16																
Chop – peaches																
Mix – step 11																
Coat – step 15																
Pipe – cream																
Cookery processes (1 mark)																
Bake – sponges																
Service (10 marks)																
Gateau is served on a clean, room temperature plate.																
Gateau is served at room temperature.																
Gateau shows four portions with piped cream.																
Gateau is level.																
Gateau has been assembled correctly.																
Gateau is well flavoured.																
Gateau has been decorated appropriately.																
Gateau is the correct texture.																
Gateau is served according to service details.																
Total																

Skills to be marked	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total	Mark	Total
Professional Practice (16 marks)																
Weighing and measuring (4 marks)																
Red onion (50 g)																
Green pepper (50 g)																
Red pepper (30 g)																
Carrot (30 g)																
Mangetout (30 g)																
Ginger (15 ml)																
Garlic (15 ml)																
Onion (100 g)																
Chicken (200 g)																
Hygiene (4 marks)																
All tasks carried out to an acceptable standard of hygiene.																
Most tasks carried out to an acceptable standard of hygiene.																
Some tasks carried out to an acceptable standard of hygiene.																
Frequent lapses in hygiene.																
Organisation (4 marks)																
Worked in an organised manner throughout whole practical activity.																
Worked in an organised manner on most occasions throughout whole practical activity.																
Some organisation demonstrated throughout practical activity.																
Poor organisational skills.																
Safety (4 marks)																
All tasks carried out with due regard to safe working practices.																
Most tasks carried out with due regard to safe working practices.																
Some tasks carried out with due regard to safe working practices.																
Frequent lapses in safety.																
Total																
Overall total																

Instructions for candidates

This assessment applies to the assignment and practical activity for National 5 Practical Cookery.

The assignment and practical activity are inter-related and are assessed using one activity. You must carry out one task – planning and producing a meal – which provides evidence for both components.

The assignment and practical activity are together worth 100 marks. The marks contribute 75% of the overall marks for the course assessment.

Your assignment and practical activity make up two of the three course assessment components. The other component is a question paper.

The assignment and practical activity combined task has two stages:

Stage 1: planning (assignment) has 18 marks

Stage 2: implementing (practical activity) has 82 marks

Your assignment is submitted to SQA for marking. The practical activity is marked by your teacher or lecturer. Your teacher or lecturer will let you know the required conditions for carrying out the assignment and practical activity.

You must plan, prepare and serve a three-course meal, following the given recipes for:

- ◆ Smoked bacon toasts
- ◆ Stir-fried chicken with noodles
- ◆ Peach and coconut gateau

If you have a special dietary requirement, you may use alternative ingredients when producing the dishes. If you have any questions relating to this or any other aspects of the practical activity, please ask your teacher or lecturer.

In stage 1: planning (assignment), you have up to 1 hour 45 minutes to complete your planning booklet with the following information:

- ◆ a time plan for these three recipes
- ◆ a requisition for the equipment required to complete all three recipes
- ◆ service details for the dishes

In stage 2: implementing (practical activity), you prepare, cook and present the three dishes within the 2 hour 30 minute time allocation.

You must follow the recipes and service instructions given below.

Recipes

Smoked bacon toasts

Ingredients

Red onion	50 g (prepared weight)
Green pepper	50 g (prepared weight)
Garlic clove, peeled	1
Smoked bacon	2 rashers
Cheddar cheese	75 g
French stick	piece to give 8 x 2cm slices
Sunflower oil	10 ml
Passata	100 ml
Dried oregano	1.25 ml

Method

- 1 Finely dice the red onion and green pepper.
- 2 Crush the garlic.
- 3 Chop the bacon into small pieces.
- 4 Grate the cheese and reserve.
- 5 Slice the bread into 8 pieces, each 2cm thick.
- 6 Heat the oil and add the red onion, green pepper, garlic and bacon.
- 7 Fry gently until soft.
- 8 Add the passata. Simmer gently until reduced by half.
- 9 Taste for seasoning and reserve.
- 10 Grill the bread on one side until golden.
- 11 Turn the bread over and divide the tomato mixture equally among the slices.
- 12 Sprinkle on the dried oregano.
- 13 Sprinkle on the grated cheese.
- 14 Grill for 5 minutes or until the cheese has melted.
- 15 Serve the warm toasts on 4 individual clean, warm plates and garnish appropriately.

Stir-fried chicken with noodles

Ingredients

Cornflour	10 ml
Light brown sugar	5 ml
Pineapple juice	45 ml
White vinegar	30 ml
Soy sauce	30 ml
Water	30 ml
Red pepper	30 g (prepared weight)
Carrot, peeled	30 g (prepared weight)
Mange-tout	30 g (prepared weight)
Ginger	15 ml (prepared weight)
Garlic, peeled	15 ml (prepared weight)
Onion, peeled	100 g (prepared weight)
Beansprouts	75 g
Chicken	200 g (prepared weight)
Salt and black pepper	
Sunflower oil	30 ml
Medium egg noodles	100 g
Sesame oil	10 ml
Appropriate garnish	

Method

- 1 Blend the cornflour, light brown sugar, pineapple juice, white vinegar, soy sauce and water, and reserve.
- 2 Cut the red pepper and carrot into matchsticks.
- 3 Cut the mangetout diagonally into 1.5 cm pieces.
- 4 Peel and finely chop the ginger.
- 5 Finely chop the garlic.
- 6 Thinly slice the onion.
- 7 Wash the beansprouts.
- 8 Cut the chicken into thin strips and season with salt and black pepper.
- 9 Heat the pan and add the sunflower oil.
- 10 Add the ginger and the garlic and stir-fry for 1 minute.
- 11 Add the chicken to the pan and stir-fry to colour.
- 12 Cook the noodles in boiling water for 4 minutes.
- 13 Add the carrot and onion to the pan. Stir-fry for 2 minutes.
- 14 Add the red pepper, mange-tout and beansprouts to the pan and stir-fry for 1 minute.
- 15 Stir the sauce ingredients into the pan and cook for 1 minute.
- 16 Taste. Season if necessary.
- 17 Drain the water from the noodles and stir in the sesame oil. Place the hot noodles in a clean, hot serving dish.
- 18 Arrange the hot stir-fried chicken on top of the noodles. Garnish appropriately and serve.

Peach and coconut gateau

Ingredients

Self-raising flour	75 g
Eggs	3 medium
Caster sugar	75 g
Tinned peaches, drained	75 g
Fresh whipping cream	200 ml
Icing sugar	10 ml
Vanilla essence	1.25 ml
Juice from tinned peaches	20 ml
Desiccated coconut	40 g
Appropriate decoration	

Oven 200°C/Gas Mark 6 — temperature may vary if using a fan-assisted oven

Method

- 1 Preheat the oven.
- 2 Grease, line and re-grease 2 x 15 cm sponge tins.
- 3 Sieve the flour.
- 4 Whisk the eggs and the caster sugar until thick and creamy.
- 5 Re-sieve the flour on top of the egg mixture and fold in.
- 6 Divide the mixture evenly between the two sponge tins.
- 7 Bake for 10-12 minutes or until ready.
- 8 Allow the sponges to cool slightly before turning out onto a cooling rack. Allow to cool completely.
- 9 Chop the peaches into small pieces and pat dry with absorbent paper.
- 10 Whisk the cream until it stands in soft peaks then fold in the icing sugar and vanilla essence.
- 11 Remove 1/3 of the cream into a bowl and mix in the chopped peaches.
- 12 Sprinkle the juice from the tinned peaches evenly onto the base of the sponges.
- 13 Sandwich the sponges together with the peach and cream mixture.
- 14 Spread half of the remaining whipped cream round the sides of the gateau.
- 15 Use the desiccated coconut to coat the sides of the gateau.
- 16 Using the remaining cream, cover the top of the gateau and pipe to show four portions.
- 17 Decorate appropriately and serve on a clean plate at room temperature.

Service instructions

Dish	Service time	Service dishes
Smoked bacon toasts	2 hours after start time	4 individual clean, warm plates
Stir-fried chicken with noodles	2 hours 15 minutes after start time	Clean, hot dish
Peach and coconut gateau	2 hours 25 minutes after start time	Clean plate at room temperature

Administrative information

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History of changes

Version	Description of change	Date
2.0	Course re-named.	July 2019
3.0	<ul style="list-style-type: none">♦ The mark allocation table on page 3 was updated to reflect changes to the mark allocations; wording was changed to match marking instructions; and the table now includes the introduction of tasting and seasoning to food preparation techniques and working in an organised manner to the professional practice.♦ The holistic marking instructions table was removed and marking instruction tables in a new layout have been added.♦ An A3 version of the recording table and assessment record has been added with updated mark allocations.♦ All mark allocations have changed for the recipes but the total marks remain the same. <p>What you need to do differently</p> <ul style="list-style-type: none">♦ Make sure you use the most-up-to-date version of this specimen coursework assessment task with candidates.♦ Update your teaching and assessment notes.♦ No changes have been to the specimen recipes or methods, so you can still use these.	August 2025

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