NQ verification 2022–23 round 2

Qualification verification summary report

Section 1: verification group information

Verification group name:	**Health and Food Technology**
Verification activity:	**Event**
Date published:	**June 2023**

National Course components and/or National Units verified

Unit code	Unit level	Unit title
H200 73	National 3	Health and Food Technology: Contemporary Food Issues
H200 74	National 4	Health and Food Technology: Contemporary Food Issues
J1Y9 75	SCQF level 5	Health and Food Technology: Contemporary Food Issues
J220 76	SCQF level 6	Health and Food Technology: Contemporary Food Issues
H1YT 73	National 3	Health and Food Technology: Food for Health
H1YT 74	National 4	Health and Food Technology: Food for Health
J1Y2 75	SCQF level 5	Health and Food Technology: Food for Health
J21P 76	SCQF level 6	Health and Food Technology: Food for Health
H1YX 73	National 3	Health and Food Technology: Food Product Development
H1YX 74	National 4	Health and Food Technology: Food Product Development
J1Y6 75	SCQF level 5	Health and Food Technology: Food Product Development
J21X 76	SCQF level 6	Health and Food Technology: Food Product Development

Section 2: comments on assessment

Assessment approaches

The majority of centres used assessment materials from the relevant SQA unit assessment support packs to assess their candidates. If centres wish to use their own assessment approach, this should be sent to SQA for prior verification before being used to assess candidates. The evidence must be designed to enable candidates to meet the assessment standards.

Assessment judgements

The majority of centres assessed their candidates in line with national standards. There are a number of recommendations, which relate to the assessment judgements, as outlined below.

National 3 and 4 Food for Health unit

♦ Assessment standard 1.3 — At National 3 and 4, candidates should describe the effects on health of each nutrient and not simply state the function, for example: 'Calcium is needed to form strong bones, so we don't develop weak bones in later life'.

♦ Assessment standard 1.4 — At National 3 and National 4, candidates should describe the effect of diet-related conditions or diseases on health, for example: 'If we have anaemia, we may feel tired a lot of the time' — rather than stating how the condition or disease could be prevented.

SCQF level 5 Food for Health unit

♦ Assessment standard 1.2 — At SCQF level 5, candidates are required to identify and describe in detail at least three pieces of current dietary advice and include in these descriptions specific information relating to the advice, for example: 'The Dietary Goals for Scotland recommend we decrease intake of saturated fat to no more than 11% of food energy'.

♦ Assessment standard 1.3 — At SCQF level 5, candidates are required to explain the function and effects on health of the main nutrients. Centres should ensure that candidates are meeting this assessment standard fully, as some candidates are providing the function only and this does not meet the assessment standard. A suitable response at this level is: Nutrient: Iron, Effect on health: Produces haemoglobin, which prevents anaemia.

Food Product Development unit

♦ Assessment Standard 1.1 — At SCQF level 6, candidates are required to explain the impact of the functional properties of ingredients in food products on the food product development process. For at least three ingredients, candidates should explain how at least one functional property of each would be used in an identified food product and explain the possible impact of the functional properties of the identified ingredients on the process of development of a food product. Some of the responses provided by candidates were not functional properties but were judged to have met the assessment standard. A suitable response at this level is: 'Butter will give flavour to the product. Although butter gives the pastry the best flavour, it is the most expensive fat to use, so the manufacturer might replace some or all of the butter in the product with margarine'.

♦ Assessment Standard 1.2 — At SCQF level 5, candidates are required to explain at least four food product development stages and include the main characteristics or features of each selected stage and its importance in the food product development process. Candidates must provide an explanation, not a description of the stage, for example: 'Product testing — a sample of the product is given to small panel of tasters to get their opinions on it, so that the manufacturer can make changes based on these opinions'.

Contemporary Food Issues unit

♦ Assessment Standard 1.5 — At SCQF level 5, candidates are required to explain how information on food labels helps consumers make informed choices. Candidates are required to identify at least four pieces of information from a food label and explain how

each piece of information helps consumers to make informed choices. Candidates must explain how this information will help consumers to make informed choices, for example: 'Information: list of ingredients, Explanation: this will tell the consumer all of the ingredients in the food product so they can avoid buying anything they are allergic to'.

Section 3: general comments

There was a good standard of candidate evidence submitted.

There were a few submissions where no assessment judgements had been made by the centre. Verification ensures that national standards have been met so a centre must have made assessment judgements to enable this to happen. There were also a few administration errors. Centres should ensure that the evidence submitted matches the verification sample form and the candidate assessment record.

Centres are reminded that for verification, all evidence (complete and interim) that has been produced and assessed by the centre should be sent to SQA. For the portfolio, this should cover assessment standards from more than one unit.

Many centres had adopted a thorough approach to internal verification, which went beyond cross-marking, for example notes of meetings to discuss approaches to assessment; minutes of meetings where candidates' work was discussed in detail.

Further advice and guidance on internal verification can be found in the SQA Internal Verification Toolkit on SQA's website,