



# NQ verification 2022–23 round 2

## Qualification verification summary report

### Section 1: verification group information

<b>Verification group name:</b>	<b>Practical Cookery</b>
<b>Verification activity:</b>	<b>Visit</b>
<b>Date published:</b>	<b>June 2023</b>

### National Course verified

<b>Course code</b>	<b>Course level</b>	<b>Course title</b>
C877 75	National 5	Practical Cookery

### Section 2: comments on assessment

#### Assessment approaches

This year saw a larger number of centres being visited for round 2 verification at National 5, when compared to that of 2021–22.

All centres visited used the recipes provided by SQA to carry out the practical activity.

Assessors should ensure they are familiar with the assessment arrangements prior to the commencement of marking. If a centre is selected for visiting assessment, the first assessment of their cohort to take place must involve the visiting verifier.

Holistic marking instructions were provided by SQA, and most centres produced their own recording grids to implement these. Many centres sent these to the visiting verifier prior to the assessment which is good practice and provided the verifier with ample time to familiarise themselves with them, which aided the smooth running of many visits. Centre staff are becoming more confident in applying the holistic marking instructions effectively and completing SQA paperwork appropriately.

The planning stage of the assessment, identified as the assignment, is marked by SQA. Please note, centre staff must not mark the assignments. The original must be submitted to SQA for marking.

A copy of the assignment must be returned to candidates, for amending if needed, before they undertake their practical activity. This was not evident in all centres. Some centres had candidates using time plans that did not work. Had these time plans been used, candidates would have been considerably disadvantaged.

If, even with support, the time plans are still not to an appropriate standard, only then should a candidate be issued with a centre-devised plan to ensure they are not disadvantaged. Under no circumstances should candidates be given a centre time plan because it is deemed to be better than their own usable one.

Candidates should have their time plan visible throughout the practical activity. If a candidate does however need to use a centre-devised time plan, they should be given adequate time to familiarise themselves with this. Centre time plans that were used by some candidates this year were all typed, and in some cases, colour coded for ease of following.

There is no set time for the visiting verification to start, but the optimum starting time to allow all processes and procedures to take place would be between 10am and 11.30am. This will ensure adequate time is available for discussion after the assessment has taken place, and centre staff do not feel pressured to remain behind after their working day. A 10am start also provides adequate time for candidates to get organised and set up for their assessment. This year some candidates were weighing and measuring ingredients during their assessment time, which disadvantages them as it should be done in advance.

## **Assessment judgements**

### **Implementing stage**

Centres reported the recipes to be fair and achievable in the time permitted, with the majority of candidates able to serve all three courses on time, and to a good standard.

Each year a practical activity PowerPoint presentation is uploaded on to SQA's secure site to support assessors with the marking of the implementation stage. This presentation is for use by centre staff only, and under no circumstances should it be shared with candidates in the lead up to their assessment.

## **Section 3: general comments**

### **Visiting verification**

It is good practice for centre staff not to assess their own candidates, and, if possible, to plan with colleagues to assess each other's candidates.

This year saw most centres implement an effective Internal Verification policy and greater use of [SQA's IV toolkit](#).

### **National 5 — Course assessment**

In preparation for their assignment, candidates are permitted to practice the skills used in their assessment, however they are not permitted to use very similar recipes with only minor amendments. Each dish can also only be practised once in its entirety, as detailed in the assessment guidelines. Centres were also well prepared for candidates in the provision of sufficient ingredients, appropriate equipment, and a designated area for the service of dishes.

All candidates visited this year were suitably prepared for this level, but many did struggle with the various vegetable cuts, and distinguishing between chopping and dicing. Piping skills also saw a decline in standard. Please note, UHT cream is not permitted for use during the assessment as it is impossible for candidates to over whisk it.

Finally, centres are reminded that visiting verification is in place to support centres in the assessment of candidates, and to ensure national standards are understood by all who deliver the courses. If centre staff are ever in doubt about what is or is not acceptable, they should contact SQA directly.