



Scottish Qualifications Authority Qualification Support Team (QST): Professional Cookery

Note of Meeting 3 held on Monday 7 June 2021 (via Microsoft Teams)

Members: South Lanarkshire College West Lothian College Perth College Dumfries and Galloway College City of Glasgow College Orkney College West College Scotland New College Lanarkshire Fife College Forth Valley College		
Officers: Christine Keenan Carol McEvoy		
By Invitation: Senior External Verifier		
REF	AGENDA Item	NOTES OF DISCUSSION
3/1	Welcome and Apologies	Members were welcomed to the meeting.
3/2	Note of Previous meeting	The team reviewed the note of the previous meeting and agreed that it is an accurate record. It was noted that the previous meeting was specifically arranged to discuss and agree the professional cookery subject/critical competence guidance.
3/3	Matters Arising	The team agreed that there were no outstanding actions or matters arising for meeting 1.
3/4	Delivery and assessment issues for 21/22	It was reported that SQA's Research and Policy team had gathered views from a wide range of practitioners and learners on retaining the alternative approaches to assessment used this year, ie, the decision tree and the subject and critical competence guidance. All feedback fully supported the decision to allow the alternative approaches to assessment to be applied in 2021/2022 if required. It is expected that formal

		<p>communication will be issued to centres in mid-June – this will align with communications for National Qualifications.</p> <p>It was noted that feedback had highlighted the possible need for improved guidance around grading (when the graded unit is not used) and that this could be published at the start of the academic year if required.</p> <p>The team discussed the use of the Graded Units for Professional Cookery - majority confirmed that they would prefer to deliver the Graded units.</p> <p>The team agreed that they had found the guidance for the professional cookery frameworks helpful and workable and welcomed early confirmation that the alternative approaches to assessment can be used again in 2021/22, as it will help with planning for next session.</p>
3/5	Transition Issues	<p>The team discussed their experiences this year and shared their thoughts on moving on to the new frameworks in the new session. Most had delivered the new NCs at levels 5 and 6 and plan to progress to the new HNC after the summer. Most students will be progressing to HN from NC rather than direct entry onto HNC.</p> <p>The following was noted:</p> <ul style="list-style-type: none"> • It has been a difficult time, especially for students - students who had completed the NC at level 5 last year and progressed to level 6 this year have effectively endured 2 years of disruption to their learning • Although many students have part-time jobs in the industry, employers are only allowing limited release to attend college • Very little food service has been carried out, although some colleges have introduced a counter service where students prepare and serve food to other students and college staff • Lack of restaurant/food service has had a negative impact on students' skills, eg, lack of presentation skills, struggling with speed, not able to multi-task • Ongoing issues with students being anxious about travelling to and coming into college • Employers are starting to contact the college to ask if students are available for work • Some students have dropped out to take-up opportunities out with hospitality • The new NCs have been well received and students who have transitioned from level 5 to level 6 can see real progression • It will be easier for students who have completed the new NC at level 6 to transition to the new HNC • Very few students will need to defer

		It was highlighted that there are issues with centres applying for approval of professional cookery courses and not understanding the standards required to deliver, eg access to commercial grade kitchens and equipment, occupationally competent teaching staff, etc.
3/6	HN Next Gen Update	<p>An update on the Next Gen project was provided:</p> <ul style="list-style-type: none"> • The next gen work is about the next generation of qualifications across the whole SQA portfolio, but initial focus is on HN qualifications <ul style="list-style-type: none"> – Valerie Innes has been appointed as Head of Service for Next Generation Qualifications and Standards on a 2-year secondment from UHI. In addition to the Next Generation work Val will also oversee work around standards and Apprenticeships linking in with SDS. • In addition, 2 New Product Development Managers have been appointed to support the project • Phase 1 areas are Creative Industries (TV) and Computing and Data Science • Phase 2 areas are Engineering (carried forward from phase 1), Accounting, Fitness, Care (Social and Child), Social Sciences and 2nd year of the phase 1 subjects. <ul style="list-style-type: none"> – Centres will be able to submit applications (eg for specialist/niche areas) to test out the model for centre led developments • Phase 3 will cover a broader range of subjects. QSTs may need to consider the relationship of related frameworks such as areas of commonality may need to be explored. • The QST reflected on some of the main design principles being piloted including: <ul style="list-style-type: none"> – HNC and HND being discrete qualifications – both of 15 credits. – 10 of the 15 credits must be at the level of the award – Incorporation of meta skills (a starting point could be to identify the key skills across the related sectors and what are the means of developing them) • Grading – the pilot is testing different grading models (none of which are based on Graded Units but all to some extent grade qualification wide). • Larger credit units to encourage more streamlined approaches to assessment <p>There is no defined end date by which all HNs will be recast using the revised design principles, it will be a continuous rolling programme from now on although firmer timelines should emerge after initial evaluation activity from the Phase 1 pilots. Progress can be followed via the newly dedicated webpage set up at https://www.sqa.org.uk/sqa/97984.10511.html and it will be a standing item on QST agendas.</p>
3/7	UShare	The team were reminded that the facility to share links to resources/information via UShare is available. If staff have used any open source materials they have found particularly useful in delivery of the courses, perhaps newly discovered resources suitable for remote delivery they are encouraged to upload links.

		It was highlighted that Glasgow Caledonian University have been awarded funding to develop an online training course on the impact food waste has on the environment and practices that can be implemented in commercial kitchens to tackle it – when available this tool would be ideal for UShare.
3/8	Any Other Business	<p>It was noted that People 1st have developed two new qualifications for the SVQ suite:</p> <ul style="list-style-type: none"> • SVQ for Production Chef at SCQF level 5 – this is intended as a replacement for the current SVQ in Food Production at SCQF level 5 • SVQ for Senior Production Chef at SCQF level 5 – this is intended as a progression route for the level 5 qualification <p>People 1st will be submitting the rationale for the qualifications, qualification products (eg structures, assessment strategy, etc) to SQA Accreditation for approval. If approved, the new qualifications would need to go through the business case process to decide if SQA awarding body will offer the new qualifications. It is understood that the contract for updating all of the hospitality/professional cookery NOS has been approved. It was noted that the SDS criteria for updating/reviewing NOS includes changes to operations/new practices that have resulted from COVID and/or Brexit.</p>
3/9	Date of Next Meeting	Mid-September 2021 – date to be confirmed