

Route map through assessment

Course: Practical Cookery

Level: National 5

This document is intended to assist teachers in planning and delivering the overall vision for Curriculum for Excellence.

The vision for the new national qualifications is to create assessment opportunities that follow and support learning and teaching. This follows the principles laid out in *Building the Curriculum 5* and makes assessment a natural part of learning and teaching.

This route map aims to signpost all of the relevant material that is available to support your subject. Your professional judgement is vital and the documents listed below are intended to support you in deciding the most appropriate ways to generate evidence and assess candidates.

Education Scotland has produced a professional focus paper for practical cookery, and this is a good starting point as it provides support to help develop learning and teaching approaches that take forward the purposes and principles of Curriculum for Excellence through Practical Cookery National 5.

http://www.educationscotland.gov.uk/resources/nq/h/nqresource_tcm4744374.asp

Practical Cookery National 5 course content

The main SQA practical cookery page is found at <http://www.sqa.org.uk/sqa/45681.html>. Pages specifically relating to National 5 are at <http://www.sqa.org.uk/sqa/47439.html>. Staff should also regularly check the updates and announcements section of this page.

The course specification can be found at

http://www.sqa.org.uk/files_ccc/CfE_CourseSpec_N5_SocialStudies_Hospitality_PracticalCookery.pdf.

You may also find a course comparison of help to you as this details points of change and areas of stability across National 3 to National 5 courses.

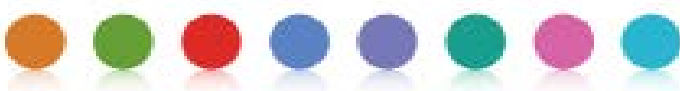
http://www.sqa.org.uk/sqa/files_ccc/Practical_Cookery_Course_comparison.pdf

More detail on course coverage can be found in the course support notes.

http://www.sqa.org.uk/files_ccc/CfE_CourseUnitSupportNotes_N5_SocialStudies_HospitalityPracticalCookery.pdf

Further mandatory information on course coverage is found on page 7 of the course assessment specification. This provides a list of the mandatory skills, knowledge and understanding which provide the basis for the assessment of units of the course.

http://www.sqa.org.uk/files_ccc/CfE_CourseAssessSpec_N5_SocialStudies_HospitalityPracticalCookery.pdf



Course assessment

At National 5 added value will be assessed in the context of a practical activity that will require learners to plan, produce and present a three-course meal to a given specification within a given timescale. A practical activity brief will specify the three dishes to be produced. The practical activity is set by SQA and conducted under a high degree of supervision and control. The course will be graded A–D. Up to 100 marks are available for the practical activity.

http://www.sqa.org.uk/files_ccc/CfE_CourseAssessSpec_N5_SocialStudies_HospitalityPracticalCookery.pdf

The following document provides further information on the assessment of the practical activity component for this course and gives general information and instructions for assessors. It must be read in conjunction with the assessment task for this component of course assessment.

http://www.sqa.org.uk/files_ccc/GAInfoNational5Hospitality_PracticalCookery.pdf

Unit assessment

Units are mandatory when taken as part of the Practical Cookery National 5 course but they can be taken independently. Unit support notes follow on from the course support notes.

http://www.sqa.org.uk/files_ccc/CfE_CourseUnitSupportNotes_N5_SocialStudies_HospitalityPracticalCookery.pdf

Each unit specification gives details of the outcomes and assessment standards.

Cookery Skills, Techniques and Processes

http://www.sqa.org.uk/files_ccc/CfE_Unit_N5_PracticalCookery_CookerySkillsTechniquesandProcesses.pdf

Understanding and Using Ingredients

http://www.sqa.org.uk/files_ccc/CfE_Unit_N5_PracticalCookery_UnderstandingandUsingIngredients.pdf

Organisational Skills for Cooking

http://www.sqa.org.uk/files_ccc/CfE_Unit_N5_PracticalCookery_OrganisationalSkillsforCooking.pdf

Learners must meet all the outcomes and assessment standards with evidence generated through learning and teaching. Assessment evidence can be drawn from a variety of activities and presented in a variety of formats.

Learners should have access to resources to complete the assessment task and no time restrictions should be imposed. Staff should use their professional judgment when looking at the assessment evidence and ensure that minimum competency is met. They should undertake quality assurance regularly.

Three different ways of gathering evidence have been suggested by SQA: a unit-by-unit approach, a combined approach and a portfolio approach. Initially, the more traditional unit-by-unit approach may be more prevalent as staff familiarise themselves with outcomes and assessment standards, but Practical Cookery National 5 lends itself to a combined and/or portfolio approach and these are likely to be adopted by staff to reduce the burden of assessment. Unit assessment support is available on the SQA Secure website.



Verification

The verification process is designed to be supportive and not onerous.

Internal verification is the process of ensuring standards are applied uniformly and consistently within a school in line with national standards. External verification is the process of ensuring that national standards are maintained consistently across all schools.

Information on quality assurance can be found at <http://www.sqa.org.uk/sqa/58448.html>.

Prior verification

http://www.sqa.org.uk/files_ccc/Prior%20Verification%20Centre%20Guidance%20FINAL.pdf

Staff who devise their own assessments can send them to SQA for prior verification, free of charge. This is only necessary where significant changes have been made to the unit assessment provided. It gives departments confidence that their proposed assessment is fit for purpose and meets national standards.

Internal verification

http://www.sqa.org.uk/sqa/files_ccc/InternalVerificationGuideforSQAcentres.pdf

As a matter of course staff should be quality assuring their assessments by carrying out the types of activities they have used previously, for example a sample of learners' work should be marked by more than one staff member in a department, and in single-person departments an arrangement should be made with another local authority school.

External verification

SQA intend that every school will be verified over the first few years. Verification will take place in November, February and May.

http://www.sqa.org.uk/sqa/files_ccc/Evidence_required_for_verificationevents.pdf

Schools must retain the evidence until 31 July of each academic year.

http://www.sqa.org.uk/sqa/files_ccc/SQA_Evidence_retention_requirements_A3_table.pdf

Key messages from verification will be put up on the SQA website.

Recognising positive achievement

http://www.sqa.org.uk/files_ccc/Recognising_Positive_Achievement_N4N5.pdf

This is only applicable to National 5. A learner who achieves 'No Award' in a National 5 course assessment will be able to gain a National 4 course award only if he/she has passed all the internally assessed units of the National 5 course and has passed the National 4 Added Value Unit.

Results services

http://www.sqa.org.uk/sqa/files_ccc/FA6669_SQA_Results_Services_A5_8pp_brochure_web.pdf

<http://www.sqa.org.uk/sqa/65427.html>

The SQA offers two services to replace the appeals service:

- Exceptional Circumstances Consideration Service (details to be provided to SQA within ten days of the learner sitting the external assessment)
- Post Results Service – this consists of a clerical check or marking review if the centre has concerns about the results of an individual or group.

Education Scotland support materials

Advice and support for new national qualifications (Glow password required):

<http://www.educationscotland.gov.uk/nqcoursematerials/subjects/practicalcookery/coursematerials.asp>

Other useful websites

A quick guide to finding vital information about Curriculum for Excellence:

<http://www.educationscotland.gov.uk/keycfesupport/index.asp>

This appears under three headings:

- the latest guidance, updates and plans for embedding Curriculum for Excellence
- information on assessment
- information on the new qualifications.

The BBC has pulled together all their learning content in a new Knowledge and Learning Beta site that includes Class Clips:

www.bbc.co.uk/education

The Bitesize websites have also been updated for National 5:

<http://www.bbc.co.uk/education/subjects/zhtsr82>