Route map through assessment

Course: Health and Food Technology   Level: National 4

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 health and food technology, 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 Health and Food Technology National 4.
http://www.educationscotland.gov.uk/resources/nq/h/nqresource_tcm4744368.asp

Health and Food Technology National 4 course content

The main SQA health and food technology page is found at http://www.sqa.org.uk/sqa/45738.html. Pages specifically relating to National 4 are at http://www.sqa.org.uk/sqa/47393.html. Staff should 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_N4_HealthWellbeing_HealthFoodTechnology.pdf.

You may also find a course comparison of help to you as this details points of change and areas of stability across the National 3 to National 5 courses.
http://www.sqa.org.uk/sqa/files_ccc/HFT_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_N4_HealthWellbeing_HealthFoodTechnology.pdf
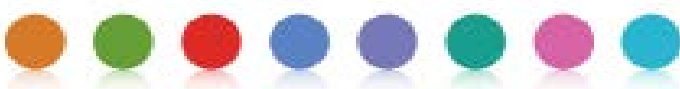
Unit assessment

Units are mandatory when taken as part of the Health and Food Technology National 4 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_N4_HealthWellbeing_HealthFoodTechnology.pdf

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

Health and Food Technology: Food for Health
http://www.sqa.org.uk/files_ccc/CfE_Unit_N4_HealthandFoodTechnology_FoodforHealth.pdf

Health and Food Technology: Food Product Development
http://www.sqa.org.uk/files_ccc/CfE_Unit_N4_HealthandFoodTechnology_FoodProductDevelopment.pdf

Health and Food Technology: Contemporary Food Issues
http://www.sqa.org.uk/files_ccc/CfE_Unit_N4_HealthandFoodTechnology_ContemporaryFoodIssues.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 the 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. However, it is likely that there will be a move towards a combined and/or portfolio approach as the confidence of staff grows, thus reducing the burden of assessment. Unit assessment support is available on the SQA Secure website.

Added Value Assignment

Added Value Unit assignment
http://www.sqa.org.uk/files_ccc/CfE_Unit_N4_HealthandFoodTechnologyAssignment_AddedValueUnit.pdf

The Added Value Unit is a mandatory unit of the Health and Food Technology National 4 course and is also available as a free-standing unit.

Learners will undertake an assignment that will allow them to demonstrate challenge and application of skills, knowledge and understanding to make a food product in response to a given brief. The task will be sufficiently open and flexible to allow for personalisation and choice.

The assignment is set by centres within SQA guidelines and conducted under some supervision and control.

Further information on conducting the Added Value Unit assignment is available on the SQA Secure website. This includes general assessment information, gathering evidence and a judging the evidence table, reassessment arrangements, recording documentation and instructions for learners, including a learner's workbook. In the first **two** years of implementation (2013/2014 and 2014/2015) all schools **must** use the SQA-published Added Value Unit assessments.

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. Currently this can take anything from six weeks to three months to complete. The department must ensure that internal quality assurance has taken place before submission. The number of available assessments on the SQA Secure website is limited therefore staff should allow their assessments to be published so that an increasing range of assessments will become available for everyone to use.

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
www.sqa.org.uk/sqa/66847.html
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.

Education Scotland support materials

Advice and support for new national qualifications (Glow password required):
http://www.educationscotland.gov.uk/nqcoursematerials/subjects/healthandfood/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/zt6ngk7