



Higher  
Coursework  
Assessment Task



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# Higher Health and Food Technology Assignment Marking Instructions

# Marking instructions

In line with SQA's normal practice, the following marking instructions for the Higher Health and Food Technology assignment are addressed to the marker. They will also be helpful if you are preparing candidates for course assessment.

Candidates' evidence is submitted to SQA for external marking.

## General marking principles

Always apply these general principles. Use them in conjunction with the detailed marking instructions, which identify the key features required in candidates' responses.

- a Always use positive marking. This means candidates accumulate marks for the demonstration of relevant skills, knowledge and understanding; marks are not deducted for errors or omissions.
- b If a candidate response does not seem to be covered by either the principles or detailed marking instructions, and you are uncertain how to assess it, you must seek guidance from your team leader.

## Detailed marking instructions

Assessment item		Assessment item instruction	Max mark	Additional guidance
1	a	Identifying and justifying a range of key issues from the brief.	4	<p><b>4 marks:</b> four key issues, which reflect all aspects of the brief, correctly identified and justified.</p> <p><b>3 marks:</b> three key issues, which reflect aspects of the brief, correctly identified and justified.</p> <p><b>2 marks:</b> two key issues, which reflect aspects of the brief, correctly identified and justified.</p> <p><b>1 mark:</b> one key issue, which reflects an aspect of the brief, correctly identified and justified.</p> <p><b>0 marks:</b> no key issues identified and justified or key issues identified but not justified.</p>
1	b	i	8	<p><b>Aim of investigation</b>  <b>1 mark:</b> evidence provided to show that aim of investigation has been met.</p> <p><b>0 marks:</b> evidence provided within investigation does not meet the stated aim.</p> <p><b>Research techniques</b>  <b>1 mark:</b> technique correctly demonstrated for the investigation.</p> <p><b>0 marks:</b> technique not demonstrated correctly for the investigation.</p> <p><b>Sources</b>  <b>1 mark:</b> valid source(s) for investigation provided.</p> <p><b>0 marks:</b> inappropriate source(s) or no source(s) provided for investigation.</p> <p><b>Presentation of results</b>  <b>1 mark:</b> results clearly and logically presented.</p> <p><b>0 marks:</b> results not clearly or logically presented.</p> <p><b>Points of information</b>  <b>4 marks:</b> four main points of information made which can be used to develop the product.</p>

Assessment item			Assessment item instruction	Max mark	Additional guidance
					<p><b>3 marks:</b> three main points of information made which can be used to develop the product.</p> <p><b>2 marks:</b> two main points of information made which can be used to develop the product.</p> <p><b>1 mark:</b> one main point of information made which can be used to develop the product.</p> <p><b>0 marks:</b> no points made.</p>
1	b	ii	Using a second appropriate and different research technique from a different relevant source(s) to select and summarise main points of information.	8	<p><b>Aim of investigation</b>  <b>1 mark:</b> evidence provided to show that aim of investigation has been met.</p> <p><b>0 marks:</b> evidence provided within investigation does not meet the stated aim.</p> <p><b>Research techniques</b>  <b>1 mark:</b> technique correctly demonstrated for the investigation.</p> <p><b>0 marks:</b> technique not demonstrated correctly for the investigation.</p> <p><b>Sources</b>  <b>1 mark:</b> valid source(s) for investigation provided.</p> <p><b>0 marks:</b> inappropriate source(s) or no source(s) provided for investigation.</p> <p><b>Presentation of results</b>  <b>1 mark:</b> results clearly and logically presented.</p> <p><b>0 marks:</b> results not clearly or logically presented.</p> <p><b>Points of information</b>  <b>4 marks:</b> four main points of information made which can be used to develop the product.</p> <p><b>3 marks:</b> three main points of information made which can be used to develop the product.</p> <p><b>2 marks:</b> two main points of information made which can be used to develop the product.</p> <p><b>1 mark:</b> one main point of information made which can be used to develop the product.</p> <p><b>0 marks:</b> no points made.</p>

Assessment item			Assessment item instruction	Max mark	Additional guidance
1	b	iii	Using an appropriate research technique from a different relevant source(s) to select and summarise main points of information.	8	<p><b>Aim of investigation</b>  <b>1 mark:</b> evidence provided to show that aim of investigation has been met.</p> <p><b>0 marks:</b> evidence provided within investigation does not meet the stated aim.</p> <p><b>Research techniques</b>  <b>1 mark:</b> technique correctly demonstrated for the investigation.</p> <p><b>0 marks:</b> technique not demonstrated correctly for the investigation.</p> <p><b>Sources</b>  <b>1 mark:</b> valid source(s) for investigation provided.</p> <p><b>0 marks:</b> inappropriate source(s) or no source(s) provided for investigation.</p> <p><b>Presentation of results</b>  <b>1 mark:</b> results clearly and logically presented.</p> <p><b>0 marks:</b> results not clearly or logically presented.</p> <p><b>Points of information</b>  <b>4 marks:</b> four main points of information made which can be used to develop the product.</p> <p><b>3 marks:</b> three main points of information made which can be used to develop the product.</p> <p><b>2 marks:</b> two main points of information made which can be used to develop the product.</p> <p><b>1 mark:</b> one main point of information made which can be used to develop the product.</p> <p><b>0 marks:</b> no points made.</p>
1	b	iv	Demonstrating links between the investigations.	2	<p><b>2 marks:</b> evidence of links and progression between all investigations.</p> <p><b>1 mark:</b> evidence of link and progression between two investigations.</p> <p><b>0 marks:</b> no evidence of link and progression between any investigations.</p>

Assessment item		Assessment item instruction	Max mark	Additional guidance	
2	a	Providing a recipe for manufacture of the food product idea.	2	<p><b>2 marks:</b> ingredients and method sufficiently detailed to allow the product to be made successfully with identical results.</p> <p><b>1 mark:</b> either ingredients or method sufficiently detailed and accurate to allow the product to be made successfully with identical results.</p> <p><b>0 marks:</b> ingredients and method not sufficiently detailed and accurate to allow the product to be made again successfully with identical results.</p>	
2	b	Justifying an appropriate food product based on the information generated from the research and relevance to the brief.	10	<p>Award <b>1 mark for each different</b> relevant point of justification, based on results of investigations and relevance to the brief, related to the following:</p> <ul style="list-style-type: none"> <li>◆ a minimum of four features of the product</li> <li>◆ a minimum of four ingredients used in the product</li> <li>◆ a minimum of one cooking method used in the product.</li> </ul> <p>Award up to a total of <b>10 marks</b>.</p>	
3	a	i	Using an appropriate sensory test to provide relevant information about the product.	4	<p><b>Use of appropriate sensory testing technique</b></p> <p><b>1 mark:</b> evidence provided of implementation of appropriate sensory testing technique with appropriate source identified.</p> <p><b>0 marks:</b> inappropriate sensory testing technique or inappropriate source identified.</p> <p><b>Presentation of results</b></p> <p><b>2 marks:</b> results of sensory testing presented clearly.</p> <p><b>1 mark:</b> results of sensory testing presented adequately.</p> <p><b>0 marks:</b> no appropriate results or no results.</p> <p><b>Identifying key information</b></p> <p><b>1 mark:</b> at least three key pieces of information derived from the results of sensory testing for use in evaluation identified.</p> <p><b>0 marks:</b> fewer than three key pieces of</p>

Assessment item			Assessment item instruction	Max mark	Additional guidance
					information derived from the results of sensory testing for use in evaluation identified.
3	a	ii	Using a different appropriate test to provide relevant information about the product.	4	<p><b>Use of appropriate testing technique</b>  <b>1 mark:</b> evidence provided of implementation of appropriate testing technique with appropriate source identified.</p> <p><b>0 marks:</b> inappropriate testing technique or inappropriate source identified.</p> <p><b>Presentation of results</b>  <b>2 marks:</b> results of testing presented clearly.</p> <p><b>1 mark:</b> results of testing presented adequately.</p> <p><b>0 marks:</b> no appropriate results or no results.</p> <p><b>Identifying key information</b>  <b>1 mark:</b> at least three key pieces of information derived from the results of testing for use in evaluation identified.</p> <p><b>0 marks:</b> fewer than three key pieces of information derived from the results of testing for use in evaluation identified.</p>
4	a	i	Evaluating the food product based on the results of sensory testing.	3	<p><b>3 marks:</b> three evaluative comments provided that refer to the suitability of the product for the brief, based on the results of an appropriate sensory test.</p> <p><b>2 marks:</b> two evaluative comments provided that refer to the suitability of the product for the brief, based on the results of an appropriate sensory test.</p> <p><b>1 mark:</b> one evaluative comment provided that refers to the suitability of the product for the brief, based on the results of an appropriate sensory test.</p> <p><b>0 marks:</b> no relevant evaluative comment based on results of an appropriate sensory test or sensory test not appropriate.</p>

Assessment item			Assessment item instruction	Max mark	Additional guidance
4	a	ii	Evaluating the food product based on the results of a different test.	3	<p><b>3 marks:</b> three evaluative comments provided that refer to the suitability of the product for the brief, based on the results of a second appropriate test.</p> <p><b>2 marks:</b> two evaluative comments provided that refer to the suitability of the product for the brief, based on the results of a second appropriate test.</p> <p><b>1 mark:</b> one evaluative comment provided that refers to the suitability of the product for the brief, based on the results of a second appropriate test.</p> <p><b>0 marks:</b> no relevant evaluative comment based on results of an appropriate test or test not appropriate.</p>
4	b		Improving or adapting the product.	4	<p><b>Amendments</b></p> <p><b>2 marks:</b> at least two adaptations/improvements/ variations of the product described.</p> <p><b>1 mark:</b> one adaptation/improvement/ variation of the product described.</p> <p><b>0 marks:</b> no adaptations/improvements/ variations described.</p> <p><b>Justifications</b></p> <p><b>2 marks:</b> each adaptation/improvement/ variation supported by a valid reason linked to investigations/testing and the brief.</p> <p><b>1 mark:</b> one adaptation/improvement/ variation supported by a valid reason linked to investigations/testing and the brief.</p> <p><b>0 marks:</b> no valid reasons given or reasons not linked to investigations or testing and the brief.</p>

[END OF MARKING INSTRUCTIONS]