

N5

National 5
Coursework
Assessment Task



National 5 Health and Food Technology Assignment Finalised Marking Instructions

Marking instructions

In line with SQA's normal practice, the following marking instructions are addressed to the marker. They will also be helpful for those preparing candidates for course assessment.

Candidate evidence will be submitted to SQA for external marking.

General marking principles

This information is provided to help you understand the general principles that must be applied when marking candidate responses in this assignment. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- a Marks for each candidate response must **always** be assigned in line with these general marking principles and the detailed marking instructions for this assessment.
- b Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- c If a specific 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 for the assignment

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	a	i	Identify key issues from the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: three key issues correctly identified. 2 marks: two key issues correctly identified. 1 mark: one key issue correctly identified. 0 marks: no key issues identified.</p>
		ii	Explain the importance of the key issues to the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: importance to the brief of all three identified key issues correctly explained. 2 marks: importance to the brief of two identified key issues correctly explained. 1 mark: importance to the brief of one identified key issue correctly explained. 0 marks: no key issues correctly explained.</p>
1	b	i	Use one appropriate investigative technique from one relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p>1 mark: for demonstrating an appropriate investigative technique with appropriate source. 0 marks: inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p>1 mark: for presenting results of investigation clearly. 0 marks: presentation of results not clear/results not presented.</p> <p>3 marks: selecting and summarising three main points of information which can be used to develop the product. 2 marks: selecting and summarising two main points of information which can be used to develop the product. 1 mark: selecting and summarising one main point of information which can be used to develop the product. 0 marks: no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	b	ii	Use a second appropriate and different investigative technique from a different relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p>1 mark: for demonstrating an appropriate investigative technique with appropriate source. 0 marks: inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p>1 mark: for presenting results of investigation clearly. 0 marks: presentation of results not clear/results not presented.</p> <p>3 marks: selecting and summarising three main points of information which can be used to develop the product. 2 marks: selecting and summarising two main points of information which can be used to develop the product. 1 mark: selecting and summarising one main point of information which can be used to develop the product. 0 marks: no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
1	b	iii	Use an appropriate investigative technique from a different relevant source(s) to present results of investigation and select and summarise main points of information.	5	<p>Candidates can be credited to a maximum of 5 marks as follows:</p> <p>1 mark: for demonstrating an appropriate investigative technique with appropriate source. 0 marks: inappropriate investigative technique demonstrated/inappropriate sources/no sources identified.</p> <p>1 mark: for presenting results of investigation clearly. 0 marks: presentation of results not clear/results not presented.</p> <p>3 marks: selecting and summarising three main points of information which can be used to develop the product. 2 marks: selecting and summarising two main points of information which can be used to develop the product. 1 mark: selecting and summarising one main point of information which can be used to develop the product. 0 marks: no points made.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions	
1	b	iv	Generate and justify appropriate food product ideas.	6	<p>Generating food product ideas Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: three valid product ideas generated and fully described. 2 marks: two valid product ideas generated and fully described. 1 mark: one valid product idea generated and fully described. 0 marks: no valid product ideas generated and described. Or Valid product ideas generated but not described.</p>	<p>Justifying food product ideas Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: all three product ideas have justifications/comments for why they are suitable for the brief linked to results of investigations. 2 marks: two product ideas have justifications/comments for why they are suitable for the brief linked to results of investigations. 1 mark: one product idea has been justified for why it is suitable for the brief linked to results of investigations. 0 marks: no valid justifications provided.</p>
2	a	i	Provide a recipe for manufacture of the food product idea.	2	<p>Candidates can be credited to a maximum of 2 marks as follows:</p> <p>2 marks: ingredients and method are sufficiently detailed to allow the product to be made successfully with identical results. 1 mark: either ingredients or method are sufficiently detailed/accurate to allow the product to be made successfully with identical results. 0 marks: neither ingredients nor method are sufficiently detailed/accurate to allow the product to be made successfully with identical results.</p>	

Assessment item			Assessment item instruction	Max mark	Marking instructions
2	a	ii	Justify the food product based on the information generated from the investigations and relevance to the brief.	8	<p>Candidates can be credited to a maximum of 8 marks as follows:</p> <p>1 mark for each different 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"> ◆ a minimum of three ingredients used in the product ◆ a minimum of one cooking method used in the product ◆ a minimum of two features of the product.

Assessment item			Assessment item instruction	Max mark	Marking instructions
3	a	i	Identify an appropriate sensory test and appropriate group of testers.	2	Candidates can be credited to a maximum of 2 marks as follows: 2 marks: appropriate test and group of testers identified. 1 mark: appropriate test or group of testers identified. 0 marks: no test or inappropriate test or group of testers identified.
		ii	State three reasons why this method of testing will provide relevant information.	3	Candidates can be credited to a maximum of 3 marks as follows: 3 marks: three relevant reasons for choice of test identified. 2 marks: two relevant reasons for choice of test identified. 1 mark: one relevant reason for choice of test identified. 0 marks: no relevant reasons for choice of test identified.
		iii	Present the results of the testing.	3	Candidates can be credited to a maximum of 3 marks as follows: 3 marks: presents evidence that relevant sensory testing has been carried out to obtain at least three valid aspects of information. 2 marks: presents evidence that relevant sensory testing has been carried out to obtain two valid aspects of information. 1 mark: presents evidence that relevant sensory testing has been carried out to obtain one valid aspect of information 0 marks: presents no evidence of sensory testing, or no results/results not valid.
		iv	Come to conclusions from the results of testing.	3	Candidates can be credited to a maximum of 3 marks as follows: 3 marks: presents at least three valid conclusions that are derived from the results of testing. 2 marks: presents at least two valid conclusions that are derived from the results of testing. 1 mark: presents one valid conclusion that is derived from the results of testing. 0 marks: conclusions not derived from the results of testing, or no conclusion.

Assessment item			Assessment item instruction	Max mark	Marking instructions
4	a	i	Evaluate the food product based on the results of investigations.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: provides at least three evaluative comments that refer to the suitability of the product for the brief based on the results of investigations.</p> <p>2 marks: provides at least two evaluative comments that refer to the suitability of the product for the brief based on the results of investigations.</p> <p>1 mark: provides one evaluative comment that refers to the suitability of the product for the brief based on the results of investigations.</p> <p>0 marks: no relevant evaluative comment based on the results of investigations.</p>
4	a	ii	Evaluate the food product based on the results of sensory testing.	2	<p>Candidates can be credited to a maximum of 2 marks as follows:</p> <p>2 marks: provides at least two evaluative comments that refer to the suitability of the product for the brief based on the results of sensory testing.</p> <p>1 mark: provides one evaluative comment that refers to the suitability of the product for the brief based on the results of sensory testing.</p> <p>0 marks: no relevant evaluative comment based on the results of sensory testing.</p>
4	a	iii	Improve or adapt the product.	4	<p>Candidates can be credited to a maximum of 4 marks as follows:</p> <p>2 marks: describes at least two adaptations/improvements/variations of the product.</p> <p>1 mark: describes one adaptation/improvement/variation of the product.</p> <p>0 marks: no adaptations/improvements/variations described.</p> <p>Plus</p> <p>2 marks: each adaptation/improvement/variation is supported by a valid reason.</p> <p>1 mark: one adaptation/improvement/variation is supported by a valid reason.</p> <p>0 marks: no valid reasons given.</p>

Assessment item			Assessment item instruction	Max mark	Marking instructions
4	a	iv	Make final conclusions on the overall suitability of the food product based on the issues in the brief.	3	<p>Candidates can be credited to a maximum of 3 marks as follows:</p> <p>3 marks: provides at least three valid comments about the overall suitability of the food product based on the issues in the brief.</p> <p>2 marks: provides two valid comments about the overall suitability of the food product based on the issues in the brief.</p> <p>1 mark: provides one valid comment about the overall suitability of the food product based on the issues in the brief.</p> <p>0 marks: no valid comments made about the overall suitability of the food product.</p>

[END OF MARKING INSTRUCTIONS]