



# NQ verification 2023–24 round 1

## Qualification verification summary report

### Section 1: verification group information

<b>Verification group name:</b>	<b>Health and Food Technology</b>
<b>Verification activity:</b>	<b>Event</b>
<b>Date published:</b>	<b>July 2024</b>

### National Units verified

<b>Unit code</b>	<b>Unit level</b>	<b>Unit title</b>
H1YT 73	National 3	Health and Food Technology: Food for Health
H1YX 73	National 3	Health and Food Technology: Food Product Development
H200 73	National 3	Health and Food Technology: Contemporary Food Issues
H1YT 74	National 4	Health and Food Technology: Food for Health
H1YX 74	National 4	Health and Food Technology: Food Product Development
H200 74	National 4	Health and Food Technology: Contemporary Food Issues

### Section 2: comments on assessment

#### Assessment approaches

All centres used assessment materials from the relevant unit assessment support packs from SQA's secure website to assess their candidates.

If providing interim evidence, centres must submit sufficient evidence to demonstrate a centre's assessment approach and assessment judgements. This would typically be the majority of assessment standards for a unit.

There was a balance of evidence submissions for individual units and the combined approach.

There was no evidence submitted demonstrating the portfolio approach.

The majority of evidence submitted for verification was for either the Food for Health unit or the Contemporary Food Issues unit.

## **Assessment judgements**

The majority of centres are assessing their candidates in line with national standards. However, there are a small number of recommendations that relate to the assessment judgements, as outlined below.

## **Section 3: general comments**

### **Health and Food Technology: Food for Health unit**

Assessment Standard 1.3 — At National 3 and 4 levels, candidates must describe the effects of each nutrient on health and not simply state the function. For example: 'Calcium is needed to form strong bones, so we don't develop weak bones in later life.'

The majority of evidence indicates that candidates are being presented at the appropriate level.

Annotations on candidate work are acceptable and, as well as providing the candidate information for reassessment if required, they can indicate which assessment standard is being assessed, why judgements have been made, or where internal verification discussion has taken place.

For internal verification, most centres are providing assessor and internal verifier signatures and dates. A thorough approach to internal verification is required, which is one that goes beyond cross-marking — for example notes of meetings to discuss approaches to assessment, or minutes of meetings where candidates' work is discussed in detail. Further advice and guidance on internal verification can be found in the SQA Internal Verification Toolkit, available on [SQA's website](#).



# NQ verification 2023–24 round 2

## Qualification verification summary report

### Section 1: verification group information

<b>Verification group name:</b>	<b>Health and Food Technology</b>
<b>Verification activity:</b>	<b>Event</b>
<b>Date published:</b>	<b>July 2024</b>

### National Units verified

<b>Unit code</b>	<b>Unit level</b>	<b>Unit title</b>
H1YT 73	National 3	Health and Food Technology: Food for Health
H203 74	National 4	Health and Food Technology: Added Value Unit — Assignment
J1Y9 75	SCQF level 5	Health and Food Technology: Contemporary Food Issues
J1Y2 75	SCQF level 5	Health and Food Technology: Food for Health
J1Y6 75	SCQF level 5	Health and Food Technology: Food Product Development
J220 76	SCQF level 6	Health and Food Technology: Contemporary Food Issues
J21P 76	SCQF level 6	Health and Food Technology: Food for Health
J21X 76	SCQF level 6	Health and Food Technology: Food Product Development

### Section 2: comments on assessment

#### Assessment approaches

The majority of centres used assessment materials from the relevant SQA unit assessment support packs to assess their candidates. If centres wish to use their own assessment approach, it should be sent to SQA for prior verification before being used to assess candidates. The evidence must be designed to enable candidates to meet the assessment standards.

#### Assessment judgements

The majority of centres assessed their candidates in line with national standards. Recommendations related to the assessment judgements are outlined below.

### **National 3 and 4 Food for Health unit**

- ◆ Assessment standard 1.3 — At National 3 and 4, candidates should describe the effects of each nutrient on health and not simply state the function. For example: 'Calcium is needed to form strong bones so we don't develop weak bones in later life'.
- ◆ Assessment standard 1.4 — At National 3 and National 4, candidates should describe the effects of diet-related conditions or diseases on health, rather than stating how the condition or disease could be prevented. For example: 'If we have anaemia, we may feel tired a lot of the time'.

### **SCQF level 5 Food for Health unit**

- ◆ Assessment standard 1.2 — At SCQF level 5, candidates are required to identify and describe in detail at least three pieces of current dietary advice and include in these descriptions specific information relating to the advice. For example: 'The dietary goals for Scotland recommend we decrease intake of saturated fat to no more than 11% of food energy'.
- ◆ Assessment standard 1.3 — At SCQF level 5, candidates are required to explain the functions and effects of the main nutrients on health. Centres should ensure that candidates fully meet this assessment standard, as some candidates provided the function only, which does not meet the assessment standard. A suitable response at this level is: 'Nutrient: iron. Effect on health: produces haemoglobin, which prevents anaemia'.

### **SCQF level 6 Food Product Development unit**

- ◆ Assessment standard 1.1 — At SCQF level 6, candidates are required to explain the impact of the functional properties of ingredients in food products on the food product development process. For at least three ingredients, candidates should explain how at least one functional property of each would be used in a food product, and explain the possible impact of the functional properties of those ingredients on the process of development of the food product.
- ◆ Some of the candidate responses were not functional properties but were judged to have met the assessment standard. A suitable response at this level is: 'Butter will give flavour to the product. Although butter gives the pastry the best flavour, it is the most expensive fat to use, so the manufacturer might replace some or all of the butter in the product with margarine'.

## **Section 3: general comments**

Overall, centres submitted a good standard of candidate evidence.

There were a few submissions in which centres made no assessment judgement. Verification ensures that candidates meet national standards, so a centre must make assessment judgements to enable this to happen.

There were also a few administration errors. Centres should ensure that the evidence they submit matches the verification sample form and the candidate assessment record.

For verification, all evidence (complete and interim) that the centre produces and assesses should be sent to SQA. For the portfolio, this should cover assessment standards from more than one unit.

Many centres adopted a thorough approach to internal verification that went beyond cross-marking — for example, notes of meetings to discuss approaches to assessment and minutes of meetings where candidates' work was discussed in detail. SQA's website has further advice and guidance on internal verification in the [NQ internal verification toolkit](#).