



# NQ Verification 2021–22 Round 2

## Qualification Verification Summary Report

01

### Section 1: Verification group information

Verification group name: **Practical Cookery**  
Verification event/visiting information: **Visiting**  
Date published: **June 2022**

#### National Courses/Units verified:

C877 75      National 5      Practical Cookery

02

### Section 2: Comments on assessment

#### Assessment approaches

##### National 5 — Course assessment

All centres visited used the recipes provided by SQA to carry out the practical activity. Some centre did use alternative ingredients for a variety of reasons, which had all been prior approved.

Centres must ensure they are familiar with the *Centre Instructions for Assessment* and holistic marking, as there are still several centres who appear unfamiliar with these guidelines. Assessors should make themselves familiar with the assessment arrangements before marking. Centres are also required to have two available reserve candidates on the day of the practical activity where possible, and this year this was more important than ever as a result of the Covid pandemic. The effectiveness of this was evident, as a number of reserve candidates were used due to candidate absence.

Extra ingredients were available in all centres for candidates who needed them during the assessment, and this was easily identified by candidates.

Holistic marking instructions were also provided, and most centres produced their own recording grids to implement these. Centre staff are becoming more confident in applying the holistic marking instructions effectively.

The planning stage of the assessment, identified as the assignment, should be copied by centres. The original must be submitted, unaltered, to SQA for marking

— centre staff must not mark these assignments. The copies should however be returned to candidates, for amending if needed, before the practical activity. This was not evident in all centres. Some centres had candidates using the original which had never been photocopied, while others had candidates using time plans that did not work.

Once the candidate assignments have been photocopied, centre staff should support candidates in amending the time plan and service details where needed, to ensure they are workable. This may involve ensuring all essential tasks are included and timings are appropriate. If, even with support, they are still not to an appropriate standard, only then should a candidate be issued with a centre-devised plan to ensure they are not disadvantaged.

Candidates should have their time plan visible throughout the practical activity. Under no circumstances should candidates be given a centre time plan because it is deemed to be better than their own. If a candidate does however need to use a centre-devised time plan, they should be given adequate time to familiarise themselves with this.

Garnishing/decoration of each of the dishes seemed to cause some confusion this year. Some centres seemed unaware that if the garnish or decoration is stipulated in a recipe, it is not appropriate for additional garnishes to be added to a dish. Some centres also seemed to be unaware that garnishes/decorations can be prepared in the preparation time before the assessment, unless it states otherwise in the recipe.

This year, many centres appeared to start their assessment later in the day, which then left very limited time for verifier/assessor discussion after the candidates served their dishes. There is no set time stated for the assessment to start, but the optimum starting time to allow all processes and procedures to take place would be between 10am and 11.30am. This would then ensure adequate feedback time is available for discussion, and that centre staff do not feel pressured to remain behind after their working day.

There was some concern this year about the appropriateness of candidate work wear. It is for centres to decide on the appropriateness of a candidate's clothes, taking health and safety into consideration.

## **Assessment judgements**

### **National 5 — Course assessment**

#### **Implementing stage**

Centres reported that the recipes were fair and achievable in the time permitted, with the majority of candidates able to serve all three courses on time, and to a good standard.

Each year a practical activity PowerPoint is uploaded onto the SQA secure site to support assessors with the marking of the implementation stage. This

presentation is for use by centre staff only, and under no circumstances should it be shared with candidates in the lead up to their assessment.

03

## **Section 3: General comments**

### **Visiting Verification**

It is good practice for centre staff not to assess their own candidates, and, if possible, to plan with colleagues to assess each other's candidates.

This year saw an increase in the number of centres with an effective internal verification policy and greater use of the SQA IV toolkit. Centre staff are however reminded that they are not required to internally verify candidates' assignments, as these are submitted to SQA for marking. This activity should not form part of your internal verification policy.

### **National 5 — Course assessment**

All candidates visited this year were suitably prepared for this level. All centres visited had developed a centre time plan for use in exceptional circumstances. Centres were also well prepared for candidates in the provision of sufficient ingredients, appropriate equipment and a designated area for serving their dishes.

Finally, centres are reminded that visiting verification is in place to support them in assessing candidates, and to ensure national standards are understood by all who deliver the courses. If centre staff are ever in doubt about what is or is not acceptable, they should contact SQA directly.