



# NQ verification 2023–24 round 2

## Qualification verification summary report

### Section 1: verification group information

<b>Verification group name:</b>	<b>Practical Cookery</b>
<b>Verification activity:</b>	<b>Visit</b>
<b>Date published:</b>	<b>June 2024</b>

### National Course components

<b>Course code</b>	<b>Course level</b>	<b>Course title</b>
C877 75	National 5	Practical Cookery

### Section 2: comments on assessment

#### Assessment approaches

All centres visited used the recipes provided by SQA to carry out the practical activity.

Assessors should ensure they are familiar with the assessment arrangements prior to the commencement of marking. The use of time prompts throughout the assessment are recommended. If a centre is selected for visiting verification, the first assessment to take place must involve the visiting verifier.

Holistic marking instructions were provided by SQA, Centre staff are reminded not to deviate from the holistic marking instructions in order to ensure the national standard is met. Centre staff are becoming more confident in applying the holistic marking instructions effectively and completing SQA paperwork appropriately.

The planning stage of the assessment, identified as the assignment, should be copied by centres. Centre staff must not mark the assignments. The unaltered original must be submitted to SQA for marking.

A copy of the assignment must be returned to candidates, for amending if needed, before they undertake their practical activity. This was not carried out in all centres. Some

candidates used time plans that had not been amended and did not work. Had these time plans been used, candidates would have been considerably disadvantaged.

Once the candidate assignments have been photocopied, centre staff must support candidates in amending them if required, including the service details, to ensure they are workable. This should include all essential tasks and timings are appropriate. If after support has been given and the candidates time plans are still not to an appropriate standard, it is only then that a candidate be issued with a centre devised time plan and/or service details to ensure they are not disadvantaged.

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. Centre-devised time plans that were used by some candidates this year were typed and colour coded for ease of use. Candidates should have their time plan visible throughout the practical activity.

There is no set time stated for the visiting verification to start, but the optimum time to allow all processes and procedures to take place would be between 10am and 11.30am. This will ensure adequate time for feedback is available for discussion. A 10am start also provides adequate time for candidates to get organised and set up for their assessment. This year there were a number of candidates still weighing and measuring ingredients during their assessment time. There is no time limit set for this preparation time, but for those centres who were well organised, a time allocation of between an hour and an hour and thirty minutes seemed adequate.

## **Assessment judgements**

### **Implementing stage**

Centres reported the recipes to be fair and achievable in the time permitted, however a number of candidates did not follow their time plans accurately and were late in cooking the starter which resulted in inedible fritters being served, not served or served late, which resulted in no marks awarded for service.

Each year a practical activity PowerPoint presentation is uploaded onto SQA's secure site to help support assessors with the marking of the practical activity. This presentation is for use by centre staff only and should not be shared with candidates.

## **Section 3: general comments**

### **Visiting verification**

It is good practice be 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 most centres implement an effective internal verification policy and greater use of [SQA's IV toolkit](#). Centre staff are reminded that there is no requirement to internally verify candidates' assignments, or mark them, as these are submitted to SQA for marking. This activity should therefore not form part of your internal verification policy.

## **National 5 — course assessment**

In preparation for the assignment, candidates are permitted to practice the skills used in their assessment, however they are not permitted to use very similar recipes with only minor amendments. Each dish can also only be practiced once in its entirety, as detailed in the assessment guidelines.

All candidates visited this year were suitably prepared for this level, but many did struggle with the various vegetable cuts, and distinguishing between chopping and dicing, as well as what is deemed to be a suitable size baton for the main course. UHT cream is not permitted for use during the assessment as it is impossible for candidates to over whisk it.

All centres visited had developed a centre-devised 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 the service of dishes.

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