

S5/6 National 5 and NPA Course Overview Booklet

This information has been put together to support your son or daughter to plan their studies in preparation for their assessments. We would have liked to have been in a position to provide a definitive response for all courses, however, the information is **subject to change** as the assessment content will be dependent on the date that we return to school which is yet unknown. When the return date is confirmed, pupils will be provided with an update through their online platforms.

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| N5 Art & Design | |
| S5/6 Assessment Coverage | <p>The Assessment will cover all topics up to and including week 40 in the Course Timeline. Please see the course Timelines here.</p> <p>The full course will be covered in the Assessment</p> <ul style="list-style-type: none"> • Design Folio • Expressive Folio • Question Paper |
| Course Completion | It is planned that we will have completed the course by Friday the 2 nd of April. Following this, we will be consolidating and revising for the question paper. |
| Online Content | <p>The content currently being covered online will go towards evidence for Provisional Estimates.</p> <p>Pupils are asked complete one practical and one revision task per week.</p> |

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| NAT 5 S5/S6 Biology | |
| S4 Assessment Coverage | All of Unit 1 and 2. There will be a separate assessment for Unit 3 at a later date. Please note that this will be dependent on the date we return to school. If our return date is later, additional course content will need to be included in the assessment due to time constraints. We will update pupils through the Online Platforms. |
| Course Completion | It is estimated/planned that we will have completed the course by <u>18th March</u> . Following this, we will be consolidating and revising. |
| New content taught online | Although the new content being taught at present is not planned to be included in the first assessment, this will still be assessed later after the first assessment has taken place. We will confirm this date later. |

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| NAT 5 Practical Cake Craft | |
| SQA Assessment coverage | Assessment will include topics from the course content that has been covered. The course content for this course has been completed and no new material will be introduced. Here is an outline of course content: |
| THEORY & PRACTICAL subject coverage | |

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| Preparing for baking | <p>Stages of baking – planning in a logical sequence</p> <p>Hygiene and safety</p> <p>Preparing ingredients for baking</p> <p>Weighing and measuring</p> <p>Selecting recipes</p> <p>Preparing ingredients for baking</p> <p>Preparing equipment – oven and baking equipment</p> |
| Category of baked items | Light, madeira cake, lightly-fruited cakes, heavily fruited cakes, traybakes and biscuits |
| Ingredients | <p>Function of ingredients: Flour, eggs, sugar, butter, raising agents.</p> <p>Storage of essential ingredients, and fruit and cakes.</p> |
| Processing techniques | Creaming, melting, whisking, rubbing in, mixing, folding, incorporating, depositing |
| Tools & Equipment | Preparing equipment, using correct equipment and tools. Tools and their uses. |
| Baking | <p>following the appropriate production method for each of the baked items: know and carry out ‘tests for readiness’</p> <ul style="list-style-type: none"> - Cooling - Removing from tins - Storing - Evaluating: taste, appearance, texture, fault finding <p>Working safely and hygienically</p> |
| Coatings and fillings | Buttercream ; frosting; cream ; ganache ; melted chocolate; jams/curds; marzipan/almond paste; royal icing; sugar paste |
| Finishing Application Techniques: | Coating, rolling, smoothing, spreading, trimming. |
| Finishing decoration techniques | Crimping, embossing, texturing, modelling, piping, stencilling, using commercial cutters/aids. |
| Preparing for finishing | <ul style="list-style-type: none"> - identifying fillings and coatings suitable for finishing; <p>selecting appropriate recipes for the preparation of the chosen fillings and coatings where required</p> <ul style="list-style-type: none"> - identifying and selecting appropriate finishing techniques - planning the stages of finishing in a logical sequence - preparing ingredients for finishing - identifying, selecting and preparing tools and equipment for finishing |
| Finishing | <ul style="list-style-type: none"> - trimming the prepared baked items, where applicable, to create the desired shape, using appropriate tools and/or equipment where necessary, selecting and using the appropriate coatings and fillings - using the appropriate application techniques, tools and/or equipment to finish the baked items - applying the appropriate finishing decoration techniques with creativity, flair and resourcefulness, using appropriate tools and equipment - storing the finished items correctly, using appropriate |

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| | <p>packaging</p> <ul style="list-style-type: none"> - working safely and hygienically - evaluating the finished items in terms of their overall appearance, (including shape, design proportion, texture and colour balance) and, where appropriate, taste |
| <p>The assessment of this course will take the form of an assignment and practical activity (details below) similar to that covered in the Christmas cake task.</p> <p>If the practical activity is not possible, this being dependent on the date we return to school, a portfolio covering all elements of the course to include all practical skills in making, filling, coating and finishing cakes. This would need to contain photographic evidence of skills and executed to a high standard. With this in mind, throughout the course, photographs have been accumulated to cover a range of skills for every pupil. On return to school, there will be a continuation of practical activities to gain these practical assessment tasks. An assignment will also have to be completed separately.</p> | |
| Assignment | <p>Designing and planning a cake for an occasion.</p> <p>Design a cake with illustration</p> <p>Plan of work for baking, cooling, storing, and finishing a cake.</p> <p>Carried out over several days under teacher supervision under exam conditions.</p> |
| Practical activity | <p>Demonstrating practical application of knowledge and skills and sampling across the course content.</p> <p>Bake, coat, and execute finishing decoration techniques, using specialist tools and equipment following the design brief (assignment).</p> <p>Demonstrate organisational abilities</p> <p>Carried out over several days to completed stage.</p> <p>Or Portfolio of skills.</p> |
| Question paper to cover aspects of | <p>Methods of cake making</p> <p>Processing techniques</p> <p>Categories of ingredients</p> |
| Topics for revision for QP | <p>Preparing for baking: oven, equipment, tins</p> <p>Types of cakes: madeira, gingerbread, light fruit cake, rich fruit cake,</p> <p>Function of ingredients: sugars, eggs, fats, raising agents</p> <p>Baking processes: creaming, melting methods</p> <p>Correct storage of cakes</p> <p>Coatings and fillings: Covering a cake, cake drum with sugar paste, marzipan; chocolate ganache, buttercream</p> <p>Finishing decoration: Piping royal icing</p> <p>Tools – commercial cutters</p> <p>Fault finding</p> |
| Online content | <p>To date all aspects of the course has been covered and we will continue to revise for the question paper while online learning continues.</p> |

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| Aspect of the course that cannot be covered online | Practical cake baking. The practical aspect of the course will continue when school returns. The class will then continue to practice and improve on skills learned in term 1. This will result in an accumulation of evidence for the practical portfolio, also with the aim to achieve the best evidence. |
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| National 5 Chemistry | |
| S5/6 Assessment Coverage | <p>S5 have completed the following units-Chemical Changes and Structure and Nature's Chemistry. They are currently working through the final unit Chemistry In Society.</p> <p>The Assessment will cover all National 5 topics up to an including Haber and Ostwald process. Please note that this will be dependent on the date we return to school. If our return date is later, additional course content will need to be included in the assessment due to time constraints. We will update pupils through the Online Platforms.</p> |
| Course Completion | <p>It is estimated that the class will have completed the course by the middle of March. Following this, the class will be consolidating and revising.</p> <p>The pupils, however, should already be undertaking preparation for assessments by undertaking revision involving past paper questions.</p> |
| New content taught online | <p>The new content taught online since beginning online learning after Christmas is included in the assessment up to an including Haber and Ostwald process.</p> <p>Further content after Haber and Ostwald process taught online is not planned to be included in the first assessment, this will still be assessed. The date for future assessment will be confirmed in due course.</p> |

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| NAT 5 Creative Industries | |
| Assessment Coverage | <p>Please see the course Timeline here.</p> <p>Assessment for the course takes the form of four SQA digital folios, one per Unit of the course.</p> <p>Assessment evidence for Unit 1 is centred round the collation of research.</p> <p>Assessment evidence for Units 2, 3 & 4 is the record of plans and activities to organise and host an event at the end of the year.</p> |

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| | This year's event has been adapted to be entirely digital. |
| Course Completion | <p>We are currently working on Unit 3 and 4 of the course.</p> <p>At this stage assessment evidence for Unit 1 & 2 in the form of SQA digital folio documents should be complete.</p> <p>Pupils are preparing a digital presentation as the final task of Unit 3. Following this the SQA assessment document for Unit 3 is due for completion on return to school. Pupils will work through Unit 4 through online learning. Unit 4 SQA assessment document is due for completion by Easter break.</p> |
| Online Content | The content currently being covered online is the organisation of Unit 3 and 4. This requires pupils to organise an event, in line with online learning this has been adapted to be an online event that can be organised remotely. |

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| NPA Level 6 Cyber Security | |
| NPA Cyber Security Assessment Coverage | There are three main units covered, Data Security , Ethical Hacking and Digital Forensics . Please click on the name of the unit to visit the corresponding timeline. We have managed to complete two of the three units, with Digital Forensics still to be completed. The theory work can be completed from home and will be given via weekly assignments; however the practical work, written assessment and practical assessment will need to be completed when we return to school. |
| Course Completion | We have managed to complete two of the three units, with Digital Forensics still to be completed. |
| New content taught online | The theory work for the final Digital Forensics topic can be completed from home and will be given via weekly assignments; however the practical work, written assessment and practical assessment will need to be completed when we return to school. |
| Online Content | |

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| | The content currently being covered online will assist pupils in completed the final written assessment on Digital Forensics. |
| Aspects of course that cannot be covered online | The practical work, written assessment and practical assessment for the Digital Forensics unit will need to be completed when we return to school and unfortunately there is no viable solution to completing any of these remotely. |

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| Elementary cooking / Practical Cookery] | |
| S5/6 Assessment Coverage | The class have completed and been assessed on the following units REHIS Elementary Food Hygiene REHIS Elementary Food and Health Cooking Skills N5 Organisational Skills for Cooking N5 Cookery Skills, Techniques and Processes |
| Course Completion | The Understanding and using Ingredients unit is ongoing In order to pass this unit pupils must <ul style="list-style-type: none"> • Complete the UUI workbook and • A practical assessment (Adapt and make a dish to meet CDA) <p>The practical assessment will be completed on our return to school</p> |
| New content taught online | The following Content will be covered in online lessons <ul style="list-style-type: none"> • Sustainable food choice • Food Characteristics • Adapting recipes to meet CDA <p>Pupils should keep up to take with online tasks to complete the UUI workbook for assessment.</p> |

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| NAT 5 English | |
| S4 Assessment Coverage | <p>National 5 English will still be assessed using the usual components covered in a traditional exam:</p> <ol style="list-style-type: none"> 1. Reading for Understanding, Analysis and Evaluation (Close Reading) 60 minutes assessment under timed, supervised conditions. 2. Critical Essay & Scottish Set Text questions (these two tasks are allotted 90 minutes in a single sitting) <p>There is also a coursework component currently underway:</p> <ol style="list-style-type: none"> 3. One Folio Essay (1000 words, written independently with some teacher support on the choice of topic and first draft). <p>The Assessment will cover components 1 and 2. Please note that this will be dependent on the date we return to school.</p> <p>The deadline for the final submission of the Folio Essay will also be confirmed once we have a firm date for returning to school.</p> <p>We will update pupils through the Online Platforms.</p> |
| Course Completion | It is estimated/planned that we will have completed the course by early March. Following this, we will be consolidating and revising. |
| New content taught online | We are completing the study of Macbeth and the final poems of Edwin Morgan using enhanced online learning. This material will be thoroughly revised in class when we return to school. |
| Online Content | The online content is revision in preparation for the assessments |

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| NPA Game Design | |
| Assessment Coverage | <p>The assessment for the course takes the form of completing 3 different units of work with 3 or 4 individual assessments in each unit.</p> <p>Unit 1 Game Design 3 assessments Unit 2 Media Assets 4 assessments Unit 3 Games Development 4 assessments</p> <p>Please see the course Timeline here.</p> |
| Course Completion | Most will have completed both Unit 1 and 2, with only the third unit outstanding. |

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| Online Content | Work that is assigned is similar to what is required from students for the final assessments. These are being used to help prepare students for the remaining assessments. |
| Aspects of course that cannot be covered online | As each assessment has to be completed within the school, it is not currently possible for pupils to attempt these. Likewise, practical work is unable to continue unless pupils are in the school. When school resumes, pupils will be able to use the work completed through distance learning to assist them with completing assessments. |

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| NAT 5 HISTORY | |
| Assessment Coverage | The Assessment will cover topics from all 3 units: -Free at Last -Making of Modern Britain -Migration and Empire |
| Course Completion | It is estimated that we will have completed the course by mid/end of March. Following this, we will be consolidating learning and revising for our formal assessments. |
| New content taught online | The second section of the Making of Modern Britain unit. We will also be focussing on our Migration and Empire unit. Both will be examined in one of our formal assessments on our return to school. |

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| S5 National 5 Lab Skills | To achieve the award of the National 5 Laboratory Science Skills for Work, pupils must pass all the assessments in each unit. Unit 1: Careers Using Laboratory Science Unit 2: Working in a Laboratory Unit 3: Practical Skills Unit 4: Practical Investigation Unit 1 is assessed by written coursework while Units 2, 3 and 4 are assessed on practical work. |
| S5 Assessment Coverage | Unit 2 has been completed prior to the Christmas holidays. The non-practical research task required for Unit 1 will be completed on the online learning. This will be reviewed on return to school and additional support will be provided if necessary. There are three outstanding practical assessments required for Unit 3 and a practical investigation required for Unit 4. |

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| Course Completion | <p>As Laboratory Science is based around practical work, the course can only be completed on returning to school.</p> <p>It is estimated that pupils may be able to have all remaining practical work assessed within 4 weeks. The satisfactory completion of the practical work will be the main focus on returning to school.</p> |
| Online Content | <p>Pupils have been working online completing the non-practical aspect of the National 5 Lab Skills course by completing a research based assessment from Unit 1.</p> <p>Pupils have been instructed to review and comment on their employability skills, research and report on two jobs involving lab science and write a CV for a job involving lab science.</p> <p>This content will be used as evidence for completion of the course.</p> |
| Aspects of course that cannot be covered online | The assessed practical techniques from Unit 2, 3 & 4. |

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| National 5 Mathematics | |
| S5/6 Assessment Coverage | <p>S5 have covered all of Unit 1 and 2 and are currently working through Unit 3.</p> <p>The Assessment will cover <u>all Nat 5</u> topics apart from Quadratics and Trig graphs and equations in the Course Timeline. Please note that this will be dependent on the date we return to school. If our return date is later, <u>additional course content will need to be included</u> in the assessment due to time constraints. We will update pupils through the Online Platforms.</p> |
| Course Completion | It is estimated/planned that we will have completed the course by the end of March. Following this, we will be consolidating and revising. |
| New content taught online | The new content taught online since beginning online learning after Christmas is included in the assessment. This includes algebraic fractions, 3D Pythagoras, Similarity and Simultaneous equations. |

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| S5/6 Nat 5 Physics | |
| S5/6 Nat 5 Assessment Coverage | <p>The class has completed the following units - Waves & Radiation and Dynamics & Space. They are currently working on the final unit, Energy & Electricity.</p> <p>The Assessment will cover all topics up to and including Transistor Circuits of the final unit. Please note that this will be dependent on the date we return to school. If our return date is later, additional course content may need to be included in the assessment due to time constraints. The pupils will be updated through the online platforms should we deem this necessary.</p> |
| Course Completion | <p>It is estimated that the class will have completed the course by mid-March. Once the course is completed, the classes will be consolidating and revising.</p> <p>The pupils, however, should already be undertaking revision, involving past paper questions, in preparation for assessments</p> |
| New content taught online | <p>The class are currently working through the remainder of the final unit; Transistor Circuits, Electrical Power, Heat and Kinetic Theory.</p> <p>Transistor Circuits is included in the Assessment. The plan is not to include the new content beyond that in the first assessment. However these areas which will be taught over the coming weeks will still be assessed. The date for future assessment will be confirmed in due course.</p> |
| Online Content | <p>It is our intention to assess the course content currently being covered online. This evidence will be considered when the Provisional Estimates are being discussed and determined.</p> |

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| NAT 5 Practical Metalworking | |
| Assessment Coverage | <p>National 5 Practical Metalworking will be assessed through a Practical Activity (70%) and a Question Paper (30%).</p> <p>The question paper will cover the full course which includes all topics up to and including week 18 in the Course Timeline (end of December). Please see the course Timeline here. Please note, the date of the question paper will be dependent on the date we return to school. We will continue to update pupils through the Online Platforms.</p> <p>Prior to the Christmas break, National 5 pupils were issued with material to begin the Practical Activity. Pupils are not able to work on this at home. Pupils will continue with this when we return to school and have access to</p> |

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| | the workshops. Pupils had been working on the Practical Activity Log book in school (15% of the overall grade) but this has been completed electronically and may be inaccessible to pupils from home. |
| Course Completion | Due to absences, the practical nature of the subject and rotation of pupils round machines and processes, not all aspects of course content have been covered. We are currently consolidating and revising content for the Question Paper. |
| Online Content | The content currently being covered online may go towards evidence for Provisional Estimates. Other online content is revision in preparation for the assessments. |
| Aspects of course that cannot be covered online | Due to the nature of the Practical Metalworking course, the Practical Activity cannot be covered online. Some aspects of course content such as welding, heat treatment and centre lathe processes require to be demonstrated and experienced in the school workshop. |

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| S5/6 NAT 5 Practical Woodwork | |
| S5/6 Assessment Coverage | <p>The Assessment will cover all topics up to and including week 18 in the Course Timeline. Please see the course Timeline here.</p> <p>Please note that this will be dependent on the date we return to school. If our return date is later, <u>additional course content will need to be included</u> in the assessment due to time constraints. We will update pupils through the Online Platforms.</p> <p>Full course will be covered in the Assessment.</p> <p>The course covered a variety of skills exercises including various jointing and wood turning exercises. Projects completed included a mitred picture frame and ipad stand. Log books have been completed to approximately 75% for most pupils. Classroom research, demonstrations and homework exercises were designed to develop knowledge and understanding of the course. The course project, mirror frame and drawer unit, which is 55% of the course was just started, about 1 week, and will require approximately 18 weeks to complete.</p> <p>Please note that this will be dependent on the date we return to school. If our return date is later, additional course content will need to be included in the assessment due to time constraints. We will update pupils through the Online Platforms.</p> |

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| Course Completion | <p>The final project was started on December 15th and was planned to have been completed at the Easter break 1st April.</p> <p>This course can only be completed when we return to school at which point the course completion date will be reviewed.</p> |
| Aspects of course that cannot be covered online | <p>As all practical work can only be done in the school workshops all online exercises are designed to develop knowledge and understanding for the Log Book completion and the final exam.</p> |