

National 5 & Higher

HEALTH AND FOOD TECHNOLOGY

Parents Evening Information Sheet



1

COURSE AIMS

The course allows candidates to develop and apply the knowledge and skills of research, analysis and evaluation in order to make informed food and dietary choices. Candidates develop their understanding of the properties of food in relation to food production, processing and the development of food products.

The course uses an experiential, practical and problem-solving learning approach and promotes independence in learning. It uses real-life situations, and where appropriate, takes account of local, cultural, and media influences and technological innovations.

2

HOW IS THE COURSE ASSESSED?

Assignment

Ongoing in class = 60 marks

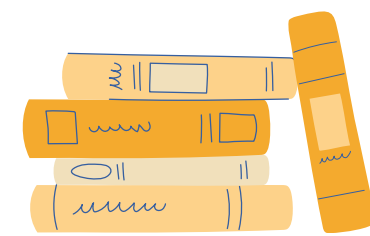
Question Paper

1 hour 50 minutes = 60 marks

The marks for each component are added together, then scaled into a percentage to give the candidate their overall grade (A-D).

3

HOW CAN I WORK ON MY THEORY SKILLS AT HOME?



Practice questions using past exam papers which can be found on the SQA website and Teams.

Hand in any practice questions that you have done at home for your teacher to mark and to give you feedback.

4

SUPPORTED STUDY

Supported study is available every day at lunchtime and on a Wednesday from 3.40 - 4.40pm





PROGRESSION ROUTES

Progress to National 5/Higher Health and Food Technology in S5/S6 (in school).

Courses at UHI (University of the Highlands and Islands):

- HNC Professional Cookery (Dornoch, Fort William, Thurso or Perth)
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- BA (Hons) Food, Nutrition and Textiles Education (Perth)
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- BA (Hons) Hospitality Management (Perth)

Courses at Abertay University (Dundee):

- BsC (Hons) Fitness, Nutrition and Health
- BsC (Hons) Food and Consumer Science
- BsC (Hons) Food Science, Nutrition and Wellbeing
- BsC (Hons) Food, Nutrition and Health

Glasgow Caledonian University:

- BSC(Hons) Human Nutrition and Dietetics

Queen Margaret University:

- BSc (Hons) Nutrition
- BSC (Hons) Dietetics

City of Glasgow College:

- Food and Beverage Operations SVQ
- Hospitality Operations NQ
- Hospitality Management HND

Glasgow Clyde College:

- Professional Cookery NQ



NATIONAL 4/5/6 LEVEL

If a candidate does not pass the Higher prelim, they can be moved to National 5 level and if required can be moved to National 4.

There is no formal exam for National 4, to achieve this level candidates need to complete 3 unit assessments and an Added Value Unit. This will be completed over the course of the year in class.

USEFUL LINKS



SQA Past Papers:

<https://www.sqa.org.uk/pastpapers/findpastpaper.htm?subject=Health+and+Food+Technology&searchText=&level=&includeMiVal=>

SQA Understanding Standards:

<https://www.understandingstandards.org.uk/Subjects/HealthFoodTechnology>

YouTube videos :

<https://www.youtube.com/watch?v=gsNKnUftcSw> (National 5)

<https://www.youtube.com/watch?v=gsNKnUftcS> (Higher)

Achieve:

<https://achieve.hashtag-learning.co.uk/user-start/?next=/>

Remember to use all the resources on Teams