



Senior Options Information 2023/24

Dear Parent

I am delighted to present to you our Options Booklet for the 2022 Senior Phase Curriculum in St. Stephen's High School. Making the right choice of subjects and pathways for S4/5 pupils is very important and one we prepare our young people for throughout the Broad General Education. If good decisions are made then, at the end of their time in our school, pupils will be able to fulfil their potential and secure positive outcomes in the future.

In addition to the Options Booklet, all pupils will receive a phone call from their Guidance Teacher or a senior member of staff to discuss the options open to them. Pupils should strongly consider the advice given in their recent S3 report and make use of Skills Development Scotland resources to plan their chosen pathway. More information can be found at

https://www.myworldofwork.co.uk/my-career-options/where-can-subject-choices-take-you

The Options Programme is an excellent example of a home school partnership in action and we look forward to working with you on this.

If you have any queries regarding the process then please do not hesitate to contact your child's Guidance Teacher in the first instance.

Kind regards

Alison Fanning Head Teacher

Introduction

It is now time to make your choice of courses for next year. This book is designed to help you with this choice – it gives information about the courses on offer in the Senior Phase. When you are making your choice please bear in mind the following-

- The subjects you are interested in and the qualifications you need to go to College, University or to get a job
- Any advice you are given by your subject teacher or Guidance Teacher
- It is better to continue with subjects you have done and are good at, rather than pick up new ones
- To get the best qualifications you can, you should continue with the subjects you expect to most successful with
- Your subject choice should be discussed with your parents
- Try to be sure of the subjects you will need for any career you are interested in. You will have recently had an appointment with your careers advisor.
- Your Guidance Teacher will interview you and agree on your options. It is important also that you listen to advice given to you about which level of course you should follow if you are placed at the wrong level it may cause problems later on.

Department: ICT

Subject: Admin & IT



	Course content	Assessment
Level		
N3	Administrative Practices	
	• Carrying out a range of administrative tasks to organise and support	
	events	
	• Knowledge and understanding of key legislation affecting both	
	organisations and employees	
	• The benefits to organisations of good customer care and skills	
N7 4	Qualities and attributes of required administrators	
N4	IT Solutions for Administrators	
	• Skills in using word processing, spreadsheets and databases	
	Communication in Administration	
	Gathering information from the internet	
	Preparing information using multimedia and desktop publishing	
	Communicate using electronic methods	
N5	Administrative Practices	 Added Value
	• Carrying out a range of administrative tasks to organise and support	Assignment
	events	
	• Knowledge and understanding of key legislation affecting both	 Written exam
	organisations and employees	
	• The benefits to organisations of good customer care and skills	
	 Qualities and attributes of required administrators 	
	IT Solutions for Administrators	
	• Skills in using word processing, spreadsheets and databases	
	Communication in Administration	
	Gathering information from the internet	
	Preparing information using multimedia and desktop publishing	
	Communicate using electronic methods	
N6 (Higher)	Administrative Services	 Assignment
	Workplace effectiveness	
	Modern working practices	Written exam
	 Recruiting, developing and supporting staff 	
	 Planning, conducting and supporting meetings 	
	Effective customer service	
	Information Technology for Management	
	Explain role of ICT in decision making	
	 Describe the impact of ICT on workflow, working practices and 	
	management and security of information	
	Using word processing, spreadsheets and databases to solve business	
	problems and communicate solutions	

Career prospects: The course concentrates on developing a range of essential skills which will stand learnings in good stead regardless of the career path they ultimately choose. Pupils may move on to careers in Administration, IT, Customer Service, Paralegal Services and Event Management

Department: Art and Design

Subject: Art and Design



Level	Course content	Assessment
N4	All courses have two areas of study:	Internally assessed.
	Expressive Portfolio	
	 You will select a theme of interest, produce a range of drawings and studies using varied media and develop creative expressive work, leading to a final piece. You will then reflect on and evaluate your creative process. You will also learn about the work and practice of artists 	No exam.
N5	and consider what influences their work.	Portfolios externally
	Design Portfolio	assessed 80%
	 You will select an area of design that you would like to explore, e.g. graphic design or jewellery design and write a design brief. 	Written exam 20%
	• You will complete market research and investigate your chosen design brief, develop ideas, experiment with materials and techniques, solve problems and create a	
Higher	 design solution. You will then reflect on and evaluate your design process. 	Portfolios externally assessed 77%
	 You will also learn about the work and practice of designers and consider what influences their work. 	Written exam
	Pupils pursuing Art & Design at any level should have a keen interest in the subject, a desire to improve their expressive drawing and design skills and also to learn about the work of artists and designers.	23%
Advanced Higher	You will complete a Design or Expressive Portfolio.	Externally assessed.
-	 You will select a theme/ design brief of personal interest You will research and investigate widely before developing ideas which lead to final solutions. 	No exam.
	 You will write an analysis of a selected art or design work. 	Practical 64% Contextual
	You will reflect on and evaluate your creative process	analysis 30% Evaluation 6%
	<i>This course is suitable for candidates who have a Higher in Art and Design and for those who are considering Higher / Further Education.</i>	

well whatever your future career path may be. **Careers** - The skills and creativity that you will learn in Art and Design will always be welcomed by future employers. You may wish to consider a career in Architecture, Product Design, Interior Design, Fine Art, Fashion, Textiles, Animation, Visual Communication, Illustration, Photography, Web Design, Museums and Galleries, Teaching, Hair and Beauty, Theatre/ TV and many more! Find loads of info on these websites: <u>https://www.theartcareerproject.com/careers/</u>

https://www.allaboutcareers.com/careers/article/art-design/school-leaver

Department: Science

Subject: Biology



Course content	Level	Assessment
All levels have 3 Units Cell Biology Multicellular Organisms Life on Earth 	N3 N4 N5	 End of Unit Assessment for each unit. Experimental write up
	@ N3	 No External Exam Course Award - Pass N3
	+ @ N4	 AVU No External Exam Course Award - Pass N4
	+ @ N5	 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but this option still requires completion of course work.
 DNA & the Genome Metabolism & Survival Sustainability & Interdependence 	Higher	 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but this option still requires completion of course work.
 Cells and Proteins Organisms and Evolution Investigative Biology See Mr Stevens for details. 	Advanced Higher	 Project work 25% of final course award External examination worth 75% of final course award Course Award A-D

Career prospects: Medicine, Dentistry, Forensics, Veterinary Work, Biotechnology, Food Science, Pharmacology, Agriculture, Nursing, Sports Science, Marine Biology. Paramedical work: Occupational therapy; laboratory work; radiography. Teaching, Physiotherapy, Environmental work AND LOTS MORE.

www.myworldofwork.co.uk

Department: Admin & IT

Subject: Business Management



	Course content	Assessment
Level	Derste and in A stime	
N3	 Business in Action Learners will develop a basic understanding of the enterprising skills required for business success, the ways in which businesses satisfy customers' needs and the key functional activities of business. Influences on Business Learners will develop a basic awareness of business finance and how internal and external influences affect business activity. 	
N4	Business in Action Learners will develop knowledge of business start-up and the facts and characteristics of the key functional areas of business. Influences on Business Learners will develop an understanding of the effects of internal and external influences on business activity and actions taken by business to remain successful and competitive	Added Value Assignment
N5	Understanding Business Learners will develop an understanding of the business environment and the effect of internal and external influences on business activity and an understanding of entrepreneurship and the objectives of business.	Added Value Assignment Written exam
	 Management of Marketing and Operations Learners will develop an understanding of the functional activities of business including Marketing and Operations. Management of People and Finance Learners will develop an understanding of the functional activities of business including People and Finance. 	
N6 (Higher)	Understanding BusinessLearners will deepen their understanding of the business environment and the effect of internal and external influences on business activity and an understanding of entrepreneurship and the objectives of business.Management of Marketing and Operations Learners will deepen their understanding of the functional activities of business including Marketing and Operations.Management of People and Finance Learners will deepen their understanding of the functional activities of business including People and Finance.	AssignmentWritten exam

Career prospects A Business course offers opportunities for individuals to develop crucial employability skills in enterprise, ICT, problem solving and customer service that will allow them to contribute to the complex business and information environment. A good working knowledge of how businesses operate and the environment in which they operate will be useful in most lines of work. Career paths might include accountancy, management, customer service, retail and sales, marketing, banking and insurance.

St. Stephen's High School Department: Science Subject: Chemistry

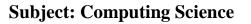


Course content	Level	Assessment
All levels have 3 Units4.5.6.Chemistry in Society	N3 N4 N5	 End of Unit Assessment for each unit. Experimental write up.
	@ N3	 No External Exam Course award - Pass N3
	+ @ N4	 AVU (extended piece of research to be done by student) No External Exam Course award - Pass N4
	+ @ N5	 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but still requires completion of course work.
Higher 1. Chemical Changes and Structure 2. Nature's Chemistry 3. Chemistry in Society		 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but this option still requires completion of course work.
Advanced Higher1.Inorganic and Physical Chemistry2.Organic Chemistry and Instrumental Analysis3.Researching ChemistrySee Mr Stevens for details.		 20% of the final grade is made up of a project that requires pupils to participate in independent lab work and final experimental write up. 80% of the grade is an external examination and will take place in May. Course Award A-D

Career prospects: There's much more than white coats, laboratories and mixing chemicals. Chemistry has a significant impact on everyday life. Pharmaceuticals, food technology, manufacturing, petrochemicals, journalism and publishing, forensics, teaching or research, finance and medicine are but a few careers where chemistry qualifications are valued.

www.myworldofwork.co.uk www.rsc.org/chemistryworld/jobs

Department: ICT





Level	Course content	Assessment
N4	 The course aims to enable students to: Create short computer programs, games and apps Develop an understanding of how design and logic are used in program development Design and create a simple information system Produce short reports on software and information systems using emerging technologies 	All coursework will be assessed internally with external verification. To achieve N4, students must pass the added value unit.
N5	 The course aims to enable students to: Develop knowledge and understanding of key facts and ideas in computing and information science Develop aspects of computational thinking in a range of contexts Apply analysis, design, modelling and evaluation to a range of problems Communicate clearly and concisely using appropriate terminology Develop an understanding of the impact of computing and information systems on the environment. 	The course assessment consists of an assignment (40%) and the external exam (60%).
Higher	 Develop and apply aspects of computational thinking in a range of contemporary contexts Extend and apply knowledge of advanced concepts & processes in computing science Communicate advanced computing concepts and explain computational behaviour clearly and concisely using appropriate terminology Improve skills in Abstraction, Algorithms, Decomposition, Pattern Recognition & Generalisation 	The course assessment consists of an assignment (40%) and the external exam (60%). The question paper will have 90 marks. Section 1 will have 20 marks and will consist of short answer questions. Section 2 will have 70 marks and will consist of structured questions

The course is delivered in two units:

• Software Design and Development

• Information System Design and Development

Computing and information science is vital to everyday life; it shapes the world in which we live and its future. Computer scientists play key roles in meeting the needs of society today and for the future, in fields which include science, communications, entertainment, education, business and industry.

Career prospects: A computer software engineer could...Write the software that controls the movement of assembly-line robots, Create the artificial intelligence that controls characters in video games like The Sims, Write software that allows people to communicate over great distances. Companies like Google, Microsoft, Amazon, Cisco, Oracle advertise for people with the skills that start here.

Department : Technical

Subject : Design & Manufacture

Design and Manufacture qualifications provide a broad and practical experience in product design and manufacture, with opportunities for learners to gain skills in designing and communicating design proposals.

Learners develop design skills and knowledge and understanding of materials and manufacturing processes, and enhance their creative and practical skills. The Courses build challenging, coherent and enjoyable learner journeys through all levels



Level	Course content	Assessment
N4 N5	The course comprises 2 units followed by the Added Value unit : • Design • Materials & Manufacture • Added value unit The course focusses on two areas and is followed by the course assessment: • Design • Materials & Manufacture	 The Design unit is assessed via one folio. Materials & Manufacture is assessed via folio work and a variety of practical tasks. The Added Value Unit is assessed via a design folio and a practical task. There is no written examination The demands of the 'Design' and 'Materials & Manufacture' element is satisfied via a combination of folio work and practical tasks. The Course Assignment will be assessed in two parts. Assignment 1 - 55 marks -
	 Course assignment 1 (folio) & 2 (practical) Pupils prepare for a final examination 	 30% - externally assessed Assignment 2 - 45 marks - 25% - internally assessed Examination - 80 marks - 45% - externally assessed
Higher	The course focusses on two areas and is followed by the assignment and examination • Design • Materials & Manufacture • Assignment Pupils prepare for a final examination	The Course is assessed via an assignment in the form of a design folio, and an examination. . Assignment : 90 marks - 53% and is externally assessed. Examination : 80 marks - 47% and is externally assessed.

Progression :

National 4 Higher Higher



Department: English

Subject: English



	Course content	Assessment
Level		
N4	A unit based, internally assessed course which continues to develop the four key literacy skills of Writing, Reading, Talking and Listening.	Units are internally assessed. Pupils also work to achieve a National 4 Literacy award when following this particular pathway
N5	An externally assessed course focussing on the development of skills in Creation and Production (assessed through Writing and Talking skills) and Analysis and Appreciation of Literature (assessed through Close Reading and Literary Study skills). In order to be successful at National 5, pupils should be studying at home for around 2 $\frac{1}{2}$ hours per week in addition to the work they complete in class.	A folio of writing (worth 30% of the final mark) is submitted to SQA in March. Paper 1 -
	Future Course progression - Higher Communication and Literature OR Higher English	Reading for Understanding, Evaluation and Analysis
		Paper 2 - Critical Reading
Communications & Literature	This course is a very recent, and incredibly successful, addition to the English Department curriculum pathways options.	
	Offering an alternative way of achieving an SCQF level 6 qualification, this a unit based, internally assessed course covering the four key elements of Literacy.	
	This course has been externally verified by SQA, in conjunction with the English Subject Implementation Manager, and was judged to be of an excellent standard, with many areas of good practice highlighted.	
N6 (Higher)	Future Course progression - Higher English An externally assessed course building directly on the skills developed at National 5, the Higher English course is almost identical in structure. The level of depth and complexity of the texts studied and the expected level of pupil response is really where the difference is felt. In order to be successful at Higher level, pupils should be studying at home for around 4 hours per week in addition to the work they complete in class.	A folio of writing (worth 30% of the final mark) is submitted to SQA in March. Paper 1 - Reading for Understanding, Evaluation and Analysis
		Paper 2 - Critical Reading

Career prospects:

English and Literacy skills are vital skills for life and for work. Careers include teaching, journalism, publishing, media, librarianship and law.

Department: Social Subjects

Subject:

Geography



Level	Course content	Assessment
N3	Physical Environments	3 unit assessments
N4	 Glaciated Uplands Coastal Landscapes Weather 	3 unit assessments And an AVU (extended piece of work to be completed by student)
N5	Human Environments Rural Geography Urban Geography Population Global Issues Environmental Hazards Global Climate Change	Submission of an externally assessed assignment and an external exam (SQA)
Higher	Physical Environments • Atmosphere (Weather and Climate) • Biosphere (Soil Science) • Lithosphere (Glaciation and Coasts) • Hydrosphere (Rivers) Human Environments • Rural Land Degradation • Urban change and development • Population and Migration	Submission of an externally assessed assignment and an external exam (SQA)
	Global Issues Environmental Hazards Global Climate Change 	

Career prospects:

Geography teaches many transferrable skills, allows pupils to develop their leadership and collaborative skills through paired and group work and can also develop skills of debate, logical reasoning and information analysis.

Geography offers an excellent and varied academic education and is particularly useful for careers in: Journalism, Media, Management, Science, Engineering, Civil Service, Travel and Tourism, Teaching.

Department : Technical

Subject : Graphic Communication



Graphic Communication qualifications develop skills in graphic communication techniques, including the use of equipment, graphics materials and software, and build challenging, coherent and enjoyable journeys for learners through all levels. Combining elements of recognised professional standards for graphic communication with graphic design creativity and visual impact, the courses also provide flexibility and choice in the use of manual and computer-aided graphics.



Level	Course content	Assessment
National 4	 Pupils work through two units followed by the Added Value Unit : 2D Graphic Communication 3D and Pictorial Graphic Communication Added Value Unit 	By preparing for and completing 5 Assessment Tasks to the required standard, candidates satisfy both units. In order to achieve a course award candidates must pass both units and submit the Added Value Unit. The added value unit is in the form of an A3 folio of sketched, CAD and DTP work
National 5	 Pupils work through two subject areas followed by the Course Assessment : 2D Graphic Communication 3D and Pictorial Graphic Communication Course Assignment Examination 	Course Assignment - 40 marks - externally assessed - 33% Examination - 80 marks - externally assessed - 67%
Higher	Coursework will be based on two areas: 2D graphic communication and 3D and pictorial graphic communication. This will be followed by the Course Assessment and examination: • 2D Graphic Communication • 3D and Pictorial Graphic Communication • Course Assessment • Examination	Course assessment - 50 marks - 36% - externally assessed Examination - 90 marks - 64% - externally assessed

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Higher

Department: Social Subjects

Subject:

History



Level	Course content	Assessment
N3	Scottish: Migration and Empire	3 unit assessments
N4	 Irish Immigration to Scotland European Immigration to Scotland Scottish Emigration Scots Abroad 	3 unit assessments And an AVU (extended piece of work to be completed by student)
	British: The Slave Trade	
N5	 The Triangular Trade The Slaves Experience The effects of the slave trade The Abolitionist Movement 	Submission of an externally assessed assignment and an external exam (SQA)
	European & World: Hitler & Nazi Germany	
	 Hitler and the Nazi Party Nazi rise to power Nazi control of Germany Nazi social and economic problems 	
Higher	 Britain: The Growth of Democracy How Britain became Democratic Why women got the vote Why the Liberal Reforms were passed The extent to which the Liberal Reforms helped the people of Britain World: Germany Reasons for the growth of German Nationalism (1815-1850) Achievements of the Nationalists (1815-1850) The rise of Hitler The Nazi State Scott ish: Impact of WW1 Scots on the Western Front Impact of war on society and culture Impact of war on politics 	Submission of an externally assessed assignment and an external exam (SQA)

Career prospects:

History teaches many transferrable skills such as extended writing and ICT, allows pupils to develop their leadership and collaborative skills through paired and group work and can also develop skills of debate, interpretation and argument.

History offers an excellent and varied academic education and is particularly useful for careers in: Law, Business, Journalism, Media, Management, Civil Service, Travel and Tourism, Teaching.

Department: Health, Food and Textile Technology



Subject: Fashion and Textile Technology

	Course content	
	Fashion and Textile Technology is offered to S5/6 pupils .	
	This course combines practical and experiential elements of fashion	
	and textiles with knowledge and understanding of the fashion/textile	
	industry. Skills development throughout the course encourages pupils	
	to apply their knowledge of textile technologies, including the use of	
	tools and equipment and the properties and characteristics of textiles;	
	use problem-solving approaches; make informed decisions; and take	
	responsibility for the development of fashion/textile ideas through to	
	completed items. These skills are useful for careers in Art and Design,	
	Manufacturing Industries and Performing Arts.	
	Pupils who take this course will:	
	 analyse and apply understanding of textile properties and 	
	characteristics	
	 demonstrate and apply understanding of textile construction 	
	techniques to make complex fashion/textile items	
	• investigate issues which influence the fashion/textile industry	
	and consumers	
	 apply understanding of the impact of fashion trends on the 	
	fashion/textile industry	
	develop research, planning, presentation and evaluation skills	
	to produce complex fashion/textile items in response to given briefs	
Level	Units	Assessment
N4	Item Development	To gain the award at National 4,
114	Pupils will have the opportunity to explore fashion/textile trends and the	pupils must pass all the units and a
	fashion/textile item development process. Pupils will work with a choice of	final practical Added Value Unit.
	briefs to develop solutions for a detailed fashion/textile item based on an	
	identified trend.	To pain the surrout of the blatter of t
N5		I to gain the award of the National
N5		-
N5	> <u>Textile Choices</u>	course, pupils must complete a
N5	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range 	course, pupils must complete a question paper, assignment and
N5	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, 	course, pupils must complete a
N5	Textile Choices Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues.	course, pupils must complete a question paper, assignment and practical activity.
N5	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, 	question paper, assignment and
-	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. 	course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D.
N5 Higher	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. <u>Textile Technology</u> 	course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D. To gain the award of the Higher
-	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. 	course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D. To gain the award of the Higher course, pupils must complete a
-	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. <u>Textile Technology</u> Pupils to develop their knowledge and skills related to textile technologies. 	 course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D. To gain the award of the Higher course, pupils must complete a question paper, assignment and
-	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. <u>Textile Technology</u> Pupils to develop their knowledge and skills related to textile technologies. This includes gaining an understanding of the characteristics and properties 	course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D. To gain the award of the Higher course, pupils must complete a
-	 <u>Textile Choices</u> Pupils will develop and apply their knowledge and understanding of a range of factors affecting the fashion and textile choices of consumers for example, environmental, social or cultural issues. They will make and evaluate a detailed fashion/textile item, with a focus on the factors that affect fashion and textile choice. <u>Textile Technology</u> Pupils to develop their knowledge and skills related to textile technologies. This includes gaining an understanding of the characteristics and properties of a range of textiles and their uses. Pupils will have the opportunity to make 	 course, pupils must complete a question paper, assignment and practical activity. The course is graded A – D. To gain the award of the Higher course, pupils must complete a question paper, assignment and

Department: Health, Food and Textile Technology

Subject: Health and Food Technology



	Course content	
	Health and Food Technology is offered to S4/5/6 pupils . This course focuses on health, the influence of food and its nutritional properties, the dietary needs of individuals, and applying safe, hygienic and informed practices in food preparation. The course also addresses contemporary issues affecting food and nutrition, including ethical and moral considerations; sustainability of sources; food production and development; and their effects on consumer choices. The skills that you develop in Health and Food Technology are useful in many different career areas, such as Food Preparation and Service, Food and Drink Manufacturing, Food Science and Technology and Dietetics and Nutrition.	
	Pupils who take this course will:	
	 analyse the relationships between health, nutrition and food develop and apply skills, knowledge and understanding related to the functional properties of food investigate contemporary issues affecting food and consumer choice use research, management and technological skills to plan, make and evaluate food products for a range of dietary and lifestyle needs 	
Level	 prepare food using safe and hygienic practices to meet specific needs Units 	Assessment
N3	Food for Health Pupils develop knowledge of the relationship between food, health and nutrition. Develop knowledge of dietary needs of individuals at various stages of life and describe current dietary advice. Through practical activities, pupils	To gain a National 3 course award, pupils must pass all three units.
N4	 will produce food products which meet individual needs. <u>Food Product Development</u> Pupils develop knowledge and understanding of the functional properties of ingredients in food and their use in developing food products. Develop an understanding of the stages involved in developing a food product. Through a problem-solving approach, pupils will make a food product to meet 	To gain a National 4 course award, pupils must pass all the units and a final Added Value Unit assignment which will allow the learner to demonstrate application and challenge. To gain an award in the National 5
	 specified needs. Pupils develop and apply knowledge and understanding of safe and hygienic food practices and techniques. <u>Contemporary Food Issues</u> 	course, pupils must complete a written question paper and an assignment. The course is graded A – D.
Higher	Pupils develop knowledge of consumer food choices. Consider factors which may affect food choices and develop knowledge of contemporary food issues. Consider technological developments in food and organisations which protect consumer interests. Develop knowledge of food labelling and how it helps consumers make informed food choices.	To gain an award in the Higher course, pupils must complete a written question paper and an assignment. The course is graded A – D.

Department: Health, Food and Textile Technology



Subject: Practical Cake Craft

	Course content	
	Course content Creative Cake is offered to S5/6 pupils. The course develops a range of practical cake baking and finishing skills. It enables pupils to develop and demonstrate creative techniques in the production of cakes and other baked items. It develops the thinking skills of understanding, analysing and evaluating, and creating. The pupils develop knowledge of methods of cake production and functional properties of ingredients used in the production of a range of cakes and other baked items. Pupils acquire skills in baking a range of cakes and other baked items, demonstrating specialist skills, techniques and processes safely and hygienically. They develop the ability to finish a range of cakes and other baked items. In the finishing processes pupils apply specialised skills and creative techniques. Cake production is part of the	
	Scottish hospitality industry. The course is a springboard for a range of careers in the hospitality industry such as Food Manufacture, Baker and Chef.	
	Pupils who take this course will:	
	 acquire knowledge and understanding of methods of cake production 	
	 develop knowledge and understanding of functional properties of ingredients used in cake production 	
	 develop technical skills in cake baking 	
	 develop technical and creative skills in cake finishing 	
	 develop their knowledge and understanding of cake design and follow trends in cake production 	
	 acquire and use organisational skills in the context of managing time and resources 	
Level	Units	Assessment
N5	 <u>Cake baking</u> Pupils will develop their ability to bake a range of cakes and other items safely and hygienically. During the production of a range of cakes, pupils will demonstrate specialist skills, techniques and processes. <u>Cake finishing</u> Pupils will develop their finishing skills to a range of cakes. During the finishing of the cakes, specialised skills and creative techniques will be developed. 	To gain the award of the Nationa 5 course, pupils must complete: a written question paper, an assignment and a practical activity. The course is graded A – D.

Department: Health, Food and Textile Technology

Subject: Practical Cookery

	Course content	
	Practical Cookery is offered to S4/5/6 pupils.	
	This course is designed for those who are interested in food and	
	cooking and who enjoy being creative with food. This course aims to	
	further develop life skills and provide a set of skills for those who wish	
	to progress to further study in the hospitality industry. The course	
	helps pupils to learn how to plan, prepare and cook food for	
	themselves and others. It also develops organisational skills and key	
	life skills such as time planning and budgeting. This course can lead to	
	a range of careers, including working in Hotels and Restaurants, the	
	Health Sector and the Food Industry.	
	Health Sector and the Food Industry.	
	Pupils who take this course will:	
	 use a range of cookery skills, food preparation techniques and 	
	cookery processes when following recipes	
	 select and use ingredients to produce and garnish or decorate 	
	dishes	
	• develop an understanding of the characteristics of ingredients and	
	an awareness of their sustainability	
	• develop an understanding of current dietary advice relating to the	
	use of ingredients	
	-	
	 plan and produce meals and present them appropriately 	
	-	
Level	 plan and produce meals and present them appropriately 	Assessment
	 plan and produce meals and present them appropriately work safely and hygienically 	Assessment To gain a National 3 course award,
	 plan and produce meals and present them appropriately work safely and hygienically 	
	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal 	To gain a National 3 course award,
N3	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of 	To gain a National 3 course award, pupils must pass all three units.
N3	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 ,
N3	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a
N3	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit
N3	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> Pupils develop knowledge and understanding of ingredients from a 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course
N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal.
Level N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units Cookery Skills, Techniques and Processes Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. Understanding and Using Ingredients Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal. To gain the award of the National 5
N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units Cookery Skills, Techniques and Processes Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. Understanding and Using Ingredients Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Pupils develop an ability to select and use appropriate 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal. To gain the award of the National 5 course, pupils must complete a
N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Pupils develop an ability to select and use appropriate ingredients, in the preparation of dishes. 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal. To gain the award of the National 5 course, pupils must complete a written question paper, assignment
N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units Cookery Skills, Techniques and Processes Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Pupils develop an ability to select and use appropriate ingredients, in the preparation of dishes. Organisational Skills for Cooking 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal. To gain the award of the National 5 course, pupils must complete a
N3 N4	 plan and produce meals and present them appropriately work safely and hygienically Units <u>Cookery Skills, Techniques and Processes</u> Pupils develop cookery skills, food preparation techniques, and their ability to follow cookery processes by producing dishes with minimal guidance. Pupils will also develop an understanding of the importance of safety and hygiene and the ability to follow safe and hygienic practices at all times. <u>Understanding and Using Ingredients</u> Pupils develop knowledge and understanding of ingredients from a variety of different sources and their uses. It also addresses the importance of responsible sourcing of ingredients and of current dietary advice. Pupils develop an ability to select and use appropriate ingredients, in the preparation of dishes. 	To gain a National 3 course award, pupils must pass all three units. To gain the award at National 4 , pupils must pass all the units and a final practical Added Value Unit planning and cooking a two course meal. To gain the award of the National 5 course, pupils must complete a written question paper, assignment



Department: Mathematics



Subject: Application of Mathematics

	Course content	Assessment
Level		
N5	The Applications of Mathematics Course enables learners to apply mathematical	The whole course
	ideas and strategies. This provides learners with the knowledge and	award will be
	understanding to manage finances, statistics, geometry and measurements in	determined entirely
	real-life contexts.	by a formal SQA
		examination.
	In almost all cases (including Teaching & Nursing) colleges & universities value	This consists of a
	Application of Maths as equivalent to the traditional Maths qualification also	non-calculator
	offered in the school	paper (50 marks)
		and another in
	There are 3 distinct units to the course	which a calculator
		is allowed (60
	Numeracy	marks).
	Geometry and Measure	
	Managing Finance and Statistics	
	For pupils struggling to keep up with the demands of the course, National 5	
	Application of Maths Units are offered. These are assessed internally and are	
	graded at a pass or a fail. These help ensure that all pupils are given an	
	opportunity to achieve a formal qualification from the course. In some rare	
	cases, pupils are presented for both Units and the full course exam.	
N6 (Higher)	There is currently no Higher course available, although the SQA are	Not yet
	planning to launch this for academic session 2021/22. We hope to be able to	determined.
	offer this in St. Stephen's.	

Department: Mathematics

Subject: Mathematics



Lovol	Course content	Assessment
Level N4	There are 3 distinct units, each assessed internally, using SQA	To gain the award at
	assessments:	National 4 , pupils must pass all the units and a
	Numeracy	final Added Value Unit
	Expressions and Formulae	Assessment.
	Relationships	
	For pupils who pass National 4 in S4 and wish to continue with Maths in	
	S5, we would recommend giving careful consideration to whether	
	National 5 Maths or National 5 Application of Maths is the correct	
	Pathway. This will vary by individual and depend on their individual	
	strengths, interests, and future plans.	
N5	There are 3 distinct units of work. These will be completed in four blocks	The whole course award
	of work, progress will be monitored on an on-going basis via internal	will be determined
	assessments.	entirely by a formal SQA
	Expressions and Formulae	examination. This consists of a non-
	Relationships	calculator paper (50
	Applications	marks) and another in
		which a calculator is
	For pupils struggling to keep up with the demands of the course, National	allowed (60 marks).
	5 Maths Units are offered. These are assessed internally and are graded	
	at a pass or a fail. These help ensure that all pupils are given an	
	opportunity to achieve a formal qualification from the course. In some	
	rare cases, pupils are presented for both Units and the full course exam.	
	Application of Maths is also offered at National 5 level and is viewed as an	
	equivalent qualification by employers and further education providers.	
N6 (Higher)	A pass at A or B is preferable to sit Higher Maths, though pupils who have	
	a C would also be welcomed to the course.	The whole course award
		will be determined
	Topics in the course come from 3 distinct units in Higher Maths	entirely by a formal SQA
	Expressions and Formulae	examination. This consists of a non-
	Relationships and Calculus	calculator paper (60
	Applications	marks) and another in
		which a calculator is
	In St Stephen's the course is delivered in 4 different blocks, each	allowed (70 marks). This
	consisting of various topics from the units above.	examination covers all
		topics and is graded A, B
	For pupils struggling to keep up with the demands of the course, Higher	or C.
	Maths Units are offered. These are assessed internally and are graded at	
	a pass or a fail. These help ensure that all pupils are given an opportunity	
	to achieve a formal qualification from the course. In some rare cases,	
	pupils are presented for both Units and the full course exam.	

Department: Modern Languages

Subject: French and Spanish



Level	Course content	Assessment
Level		
N3, N4, N5 and Higher	In St. Stephen's we offer both French and Spanish. Pupils have the opportunity to build on their progress in French learned from Primary school to S3 and to learn Spanish as a new language. Spanish will have been introduced by S3 to allow all pupils to broaden their language knowledge. The ability to communicate in another language is a very useful skill, whether it is for travel purposes or in the world of work. Learning another language encourages pupils to be global citizens and increases their confidence. Both languages will be offered at National 3, 4, 5 and Higher. All levels cover the contexts of Society, Learning, Employability and Culture.	National 3 and 4National 3 and 4 are assessedinternally by the class teacher.Pupils have to pass units inUnderstanding Language(reading and listening) andUsing Language (speaking andwriting).For National 4, pupils also haveto complete an Added ValueUnit involving reading andresearch tasks and a speakingperformance. National 3 and 4are marked as pass or fail.National 5 and HigherNational 5 and Higher areassessed in an external exam.The exam involves a speakingperformance, which isrecorded, and exam papers inreading, listening and writing.The exam will be graded A-D.Candidates may also bepresented for the internallyassessed units at N5 or Higher.These may be done inconjunction with preparationfor the external exam or beused as stand-alone units.

Department: Social Subjects

Subject: Modern Studies



	Course content	Assessment
Level N3		
	 Democracy in Scotland and the United Kingdom Candidates develop knowledge and understanding of the main institutions and organisations which make up political life in their context. They develop knowledge and understanding of the ways in which society is informed about, able to participate in and influence the political system. They develop an understanding of their rights and responsibilities in contemporary democratic political society. 	3 internal unit assessments
N4	 Social issues in the United Kingdom Candidates focus on relevant and contemporary aspects of crime, criminology and the law. In the crime and the law context, candidates focus on the nature, extent and causes of crime, the impact of crime on individuals and society and the role of individuals, the police, the legal system and the state in tackling crime. 	3 internal unit assessments + Added Value Unit
N5	International issues • The study of a world power focuses on political and socio- economic issues. Candidates will explore numerous issues including the extent to which the political system allows democratic participation and social-economic inequality and its impact on a specific group.	60 minute assignment Final exam is one paper that lasts for 2 hours and 20 minutes
N6 (Higher)		90 minute assignment Written exam is made up of two
		question papers. Both papers in final exam last 1 hour and 45 minutes

Department: Creative Arts

Subject: Music



	Course content	Assessment
Level		
N4	Performing Skills	Recording of 8 minute performance
	Composing Skills	on 2 instruments INTERNAL
	Understanding Music	(MAY)
		Submission of own
		composition/song INTERNAL (MAY)
		Written assessment of listening
		INTERNAL (MAY)
N5	Performing Skills	Recording of 8 minute performance
	Composing Skills	on 2 instruments EXTERNAL
	Understanding Music	(FEBRUARY)
		Submission of own
		composition/song EXTERNAL
		(FEBRUARY)
		Written assessment of listening
		EXTERNAL
N6 (Higher)	Performing Skills	(MAY) Recording of 12
	Composing Skills	minute performance on 2 instruments
	Understanding Music	EXTERNAL (FEBRUARY)
		Submission of own
		composition/song EXTERNAL
		(FEBRUARY)
		Written assessment
		of listening EXTERNAL
		(MAY)

*Any of these components can be studied as a stand-alone unit

Department: Physical Education



Subject: Physical Education

Level	Course content	Assessment
N3 3 rd year option into 4 th year	Factors Impacting on Performance booklet. 2 Practical skills units.	Pass or fail for both units (internally marked).
N4 3 rd year option into 4 th year	Factors Impacting on Performance booklet. 2 Practical skills units. AVU –Basketball or Badminton Tournament.	Pass or fail for all units (internally marked).
N5 3 rd year option into 4 th year	Portfolio (Externally graded) – 60 marks. The one off performance worth 40 marks, assessed internally, has changed! It is now 2 one off performances worth 30 marks each - 60 marks.	Externally marked by the SQA. 50%.
	performances worth 50 marks each - 00 marks.	Internally assessed over two separate activities. These activities can be chosen by the pupil. 50%.
Higher	2 Practical skills units.	Pass or fail for both units
C C		(internally marked).
Option for 4 th going into	External Exam worth 40 marks. 2 practical performances worth 30 marks each	1 External Exam 50%.
5 th year	Total marks for PP 60	1 off performance 50%.
		2 Units (Internally assessed) Each unit has 3 outcomes 1 Practical Assessment (primary placement)
Sports Leaders	Unit 1: Introducing to Learning and Coaching. Unit 2: Learning in Practice.	Level 5 SQA: 20 hours voluntary service.
Option for 4 th going into 5 th year	Leaders are given the skills and the knowledge to be an effective coach, which they then apply in a practical environment. An event has to be organised by the leaders to complete the 2 nd unit.	Level 6 SQA: 40 hours Voluntary service.

Career prospects: Sports Coaching, Active Schools Co-ordinator, Sports development, P.E Teacher, Physiotherapist, Sports Management, Sports Science, Sports Therapy, Personal Trainer, Military PT.

Department: Science

Subject: Physics



Course content	Level	Assessment
All levels have 3 Units		
7. Electricity and Energy	N3 N4	• End of Unit Assessment for each unit.
8. Dynamics and Space 9. Waves and Radiation	N5	• Experimental write up.
Kadiatioli	@ N3	No External Exam
	@ 105	No External ExamCourse award - Pass N3
	+ @ N4	 AVU (extended piece of research to be done by student) No External Exam Course award - Pass N4
	+ @ N5	 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but this option still requires completion of course work.
Higher		
1. Our Dynamic Universe 2. Particles and Waves 3.Electricity (1/2 Unit) 4.Investigating Physics (1/2 Unit)		 Assignment worth 20% of the final course award. External examination worth 80% of the final course award. Course Award A-D Possible Unit only approach – no external exam but still requires completion of course work.
Advanced Higher		
1: Rotational Motion and Astrophysics 2: Quanta and Waves 3: Electromagnetism (1/2 Unit) 4: Investigating Physics (1/2 Unit) See Mr Stevens for details.		 20% of the final grade is made up of a project that requires pupils to participate in independent lab work and final experimental write up. 80% of the grade is an external examination and will take place in May. Course Award A-D

Career prospects: Radiography, engineering , physiotherapy, civil aviation, renewable energy, astronomy, tool making, medical physics, research and development, construction, architecture, surveying, dentistry, meteorology, teaching, electronics, oceanography, telecommunications, geophysics, sound technology, medical technology, audiology, engineering technology.

www.myworldsofwork.co.uk

St Stephen's High School Department : Technical

Subject : Practical Woodworking

Practical Woodworking qualifications develop practical woodworking skills, practical creativity and problem solving. Learners develop an understanding of safe working practices in a workshop environment, and awareness of sustainability issues in a practical woodworking context.





Level	Course content	Assessment
National 4	 Pupils work through three distinct units followed by the added value unit : Flat frame construction Carcase construction Machining and Finishing Added Value Unit 	Each unit is assessed by the manufacture of a practical task. The Added Value Unit utilises skills developed through the previous three units. A log book accompanies all practical tasks There is no written examination
National 5	 Pupils work through three distinct subject areas followed by the Course Assessment : Flat Frame Construction Carcase Construction Machining and Finishing Course Assignment Examination 	Each subject area is satisfied by the manufacture of a practical task. The course is assessed via a course assignment and an examination Assignment - 70 marks - internally assessed - 70% Examination - 60 marks - externally assessed - 30%

S5/6 Options

Department: Social Subjects

Subject:





Level	Course content	Assessment
N4	Employability	4 unit assessments
	Career Availability	
	Employability Skills	
	Customer Service	
	 Establishing Customer Needs 	
N5	Customer Service Skills	
	Scotland	
	 Scottish Tourism opportunities 	
	 Investigation 	
	UK and Worldwide	
	UK/Worldwide Tourism	
	opportunities	
	 Investigation 	
L		

Career prospects:

Travel and Tourism teaches many transferrable skills, allows pupils to develop their leadership and collaborative skills through paired and group work and can also develop skills of communication and cooperation.

Travel and Tourism offers an excellent and varied academic education and is particularly useful for careers in Tourism, Teaching and Business,