

Subject: Health & Food Technology

Level: National 4/5

Course Contents and Components	Tips for Success	Study Approaches			
<p>Three units at National 4 and National 5 level, which are:</p> <ul style="list-style-type: none"> ➤ Contemporary food issues ➤ Food for health ➤ Food product development <p>These units are assessed which provides feedback to pupils and to ensure the level is suitable for the pupil.</p> <p>At National 5, there is an assignment which is done in class with supervision which is worth 50% of the final grade. Candidates are provided with two briefs from the SQA and they must plan, research, make and evaluate one dish which is suitable for the brief they have selected.</p> <p>All candidates sitting National 5 will be expected to pass the National 4 added value and assessments.</p>	<p>Completion of homework tasks.</p> <p>Practise of commonly used research investigations such as questionnaires, internet searches and interviews.</p> <p>Having access to a National 5 Health & Food Technology textbook for catch up and revision purposes (Bright red or Leckie&Leckie)</p> <p>Completing past paper questions (accessed from SQA website) and handing in to teacher to be marked.</p>	<ul style="list-style-type: none"> • Ensure that all workbooks are up to date • Flow charts/mind maps • Flash cards • Quiz-quiz-trade with partner • Create audio recording of notes and listen to them • Create model exam answers • Full exam papers under exam conditions (self-mark using marking scheme) • Position notes and information cards around house/in room • Study with a friend and explain answers to each other 			
<table border="1" style="width: 100%;"> <tr> <td style="text-align: center;">Exam Length</td> </tr> </table> <p>National 4 – No externally assessed exam National 5 – 1hour 50 minutes (worth 50% of final grade)</p>	Exam Length	<table border="1" style="width: 100%;"> <tr> <td style="text-align: center;">Key Dates</td> </tr> </table> <p>National 5 assignments submitted to SQA at the end of March.</p> <p>National 5 Exam Wednesday 22nd May</p>	Key Dates	<table border="1" style="width: 100%;"> <tr> <td style="text-align: center;">Support from the Department</td> </tr> </table> <p>Supported study – Friday lunchtime room 3.19</p>	Support from the Department
Exam Length					
Key Dates					
Support from the Department					

Subject: Health & Food Technology

Level: Higher

Course Contents and Components	Tips for Success	Study Approaches
<p>Three units at Higher level, which are:</p> <ul style="list-style-type: none"> ➤ Contemporary food issues ➤ Food for health ➤ Food product development <p>These units are assessed which provides feedback to pupils and to ensure the level is suitable for the pupil.</p> <p>At Higher, there is an assignment which is done in class with supervision which is worth 50% of the final grade. Candidates are provided with two briefs from the SQA and they must plan, research, make and evaluate one dish which is suitable for the brief they have selected.</p>	<p>Completion of homework tasks.</p> <p>Practise of commonly used research investigations such as questionnaires, internet searches and interviews.</p> <p>Completing past paper questions (accessed from SQA website) and handing in to teacher to be marked.</p> <p>Continuous revision of course notes</p> <p>Understanding the different types of exam questions – highlight/underline the command words: explain, evaluate, analyse</p>	<ul style="list-style-type: none"> • Ensure that all workbooks are up to date • Flow charts/mind maps • Flash cards • Quiz-quiz-trade with partner • Create audio recording of notes and listen to them • Create model exam answers • Full exam papers under exam conditions (self-mark using marking scheme) • Position notes and information cards around house/in room • Study with a friend and explain answers to each other
<p>Exam Length</p>	<p>Key Dates</p>	<p>Support from the Department</p>
<p>Higher Exam – 2 hours (worth 50% of final grade)</p>	<p>Higher assignments submitted to SQA in March, date TBC.</p> <p>Higher Exam Wednesday 22nd May</p>	<p>Supported study – Friday lunchtime room 3.19</p>

Subject: Health & Food Technology

Level: Advanced Higher

Course Contents and Components	Tips for Success	Study Approaches			
<p>Two mandatory units at Advanced Higher level, which are:</p> <ul style="list-style-type: none"> ➤ Food for Health ➤ Food Science Production and Manufacturing <p>These units are assessed which provides feedback to pupils about ongoing progress.</p> <p>At Advanced Higher, there is a research project carried out on the pupils' choice of topic. This is worth 60% of the total marks available. The project is designed to assess pupils' ability to use research skills to research, analyse and evaluate their chosen topic.</p>	<p>Completion of homework tasks and course readings.</p> <p>Completing past paper questions (accessed from SQA website) and handing in to teacher to be marked.</p> <p>Continuous revision of course notes</p> <p>Understanding the different types of exam questions – highlight/underline the command words: explain, evaluate, analyse</p> <p>Meet deadlines for the project</p>	<ul style="list-style-type: none"> • Flow charts/mind maps • Flash cards • Create model exam answers • Full exam papers under exam conditions (self-mark using marking scheme) • Position notes and information cards around house/in room • Study with a friend and explain answers to each other 			
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Exam Length					
Key Dates					
Support from the Department					
<p>Advanced Higher Exam – 2 hours (worth 40% of final grade)</p>	<p>Advanced Higher assignments submitted to SQA in March, date TBC.</p> <p>Advanced Higher Exam Wednesday 22nd May</p>	<p>Supported study – TBC</p>			