

INVERURIE ACADEMY

Health and Food Technology: National 5



Course Information

What's Involved?

The course assessment is made up of two components:

- 1. Assignment (60 marks) = 50% of overall grade**
- 2. Question Paper (60 marks) = 50% of overall grade**

The assignment and question paper are marked externally by the SQA.

Assignment

The purpose of this assignment is to assess the application of knowledge, understanding and skills from across the course through a technological approach to problem-solving based on a brief.

Briefs will have a food and health or a consumer focus. You will use skills to investigate the issue and develop a food product to meet the needs of the brief.

This assignment will give you an opportunity to demonstrate the following knowledge, understanding and skills:

- a range of technological skills related to the production of a food product to meet specified health and/or consumer needs
- research skills
- organisational and management skills
- evaluation skills

Question Paper

The purpose of this question paper is to assess your ability to integrate and apply breadth, knowledge, understanding and skills from across the course.

There are six questions, each worth 10 marks.

Questions are broken down into parts.

Course content and skills are sampled across questions.

This question paper gives you an opportunity to demonstrate the following knowledge, understanding and skills:

- explaining and evaluating the relationship between health, food and nutrition
- explaining the food product development process
- understanding current consumer issues and how to make informed consumer decisions

Course Aims:

The purpose of this course is to allow candidates to develop and apply practical and technological skills, knowledge and understanding to make informed food and consumer choices.

The course has six broad and inter-related aims which allow candidates to:

- develop knowledge and understanding of the relationships between health, food and nutrition
- develop knowledge and understanding of the functional properties of food
- make informed food and consumer choices
- develop the skills to apply their knowledge in practical contexts
- develop organisational and technological skills to make food products
- develop and apply safe and hygienic practices in practical food