

Health and Food Technology

National 5



Weekly Structure

4 periods/week: Monday, Wednesday, and Thursday shared between Mrs Beattie and Miss Richmond.

Course Assessment

Component 1: Question Paper 60 marks *(worth 50% of overall grade)*

The question paper consists of 6 questions each worth 10 marks. It will assess pupil's ability to integrate and apply knowledge, understanding and skills from across the three course topics:

- Food for Health
- Food Product Development
- Contemporary Food Issues

This question paper is set and marked by SQA, and pupils will have 1 hour and 50 minutes to complete it under exam conditions.

Component 2: Assignment 60 marks *(worth 50% of overall grade)*

The purpose of this assignment is to assess knowledge, understanding and skills from across the course through a technological approach to problem-solving based on a brief. Pupils will choose between two briefs set by SQA which will have food and health or consumer focus to investigate the issue and develop a food product.

This assignment has 4 sections:

- Planning- 27 marks
- The Product- 10 marks
- Product Testing- 11 marks
- Evaluation- 12 marks

This assignment must be completed in class time from January to March but is submitted to SQA for external marking. More information to follow.

How To Support Your Child

- Attendance at all lessons is important as Miss Richmond and Mrs Beattie cover different units of the course in lessons.
- Weekly homework will be issued.
- Google Classroom - All notes will be posted to Google Classroom.
- End of unit tests - past paper questions can be found on the SQA website.
- After school sessions (as needed).

If you have any questions, do not hesitate to contact Mr Lauder (PT Health and Wellbeing), Miss Richmond or Mrs Beattie at the school.