

NATIONALS IN A NUTSHELL

The National Parent Forum of Scotland Summary of
Health and Food Technology National 4

HEALTH & FOOD
TECHNOLOGY

HEALTH &
WELLBEING

NATIONAL

4

3

UNITS

FOOD FOR HEALTH
FOOD PRODUCT DEVELOPMENT
CONTEMPORARY FOOD ISSUES

+

ADDED
VALUE
UNIT

ADDED VALUE UNIT: HEALTH AND FOOD TECHNOLOGY ASSIGNMENT

What skills will my child develop?

- knowledge of the relationships between health, food and nutrition
- the ability to produce food products which meet individual needs in straightforward contexts
- practical food preparation skills and techniques using appropriate tools and equipment
- knowledge of the functional properties of food
- knowledge of consumer food issues, choices and rights
- knowledge of technological developments in food
- the ability to prepare food safely and hygienically
- organisational skills in planning, preparing and reflecting on food products and processes
- problem-solving for straightforward health, food, nutrition and consumer needs
- the ability to produce food products which meet individual needs in straightforward contexts

WHAT WILL MY CHILD EXPERIENCE DURING THE COURSE?

- Active and independent learning through self and peer evaluations, reflecting on learning, making independent decisions
- A blend of classroom approaches including practical and experiential learning; group work and peer learning
- Collaborative learning: working in pairs, small groups or larger groups to prepare food products and meals or to research food issues
- Space for personalisation and choice: learners could choose which food products to develop and which techniques to use; learners can choose how they respond to the brief in the Added Value Unit (Assignment)
- Applying learning
- Embedding literacy and numeracy skills: weighing and measuring; estimation; communicating; reflecting and reviewing; researching and presenting information; using technology.

ASSESSMENT

- To gain National 4, learners must pass all Units
- Units are assessed as pass or fail by the school/centre (following SQA external quality assurance to meet national standards)
- Unit assessment (or 'evidence of learning') could be presented in a variety of ways such as verbal or written feedback, written reports, completion of pro formas, responses, observational checklists, photographic or video evidence. A portfolio of work may be prepared
- The Added Value Unit (Assignment) will require learners to produce a food product in response to a brief.

National 4 progresses onto National 5

For more detailed course information:

SQA: Health and Food Technology National 4: www.sqa.org.uk/sqa/47393.html

Education Scotland: www.educationscotland.gov.uk/nationalqualifications/index.asp

Curriculum for Excellence Key Terms and Features Factfile:

www.educationscotland.gov.uk/Images/CfEFactfileOverview_tcm4-665983.pdf



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