

Health & Food Technology

HEALTH & WELLBEING

What skills will my child develop?

- Knowledge and understanding of the relationships between health, food and nutrition
- The ability to produce food products which meet individual needs in a range of contexts
- A range of practical food preparation skills and techniques using appropriate tools and equipment
- Knowledge and understanding of the functional properties of food
- Knowledge and understanding 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 evaluating food products and processes
- Problem-solving for a range of health, food, nutrition and consumer needs

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 assignment brief
- Applying learning
- Embedding literacy and numeracy skills: weighing and measuring; estimation; communicating; reflecting and reviewing; researching and presenting information; using technology.

ASSESSMENT

- The course will be assessed through a question paper (exam) and an assignment, which will be marked by SQA and graded A to D.
- The question paper is worth 60 marks and makes up 50% of the total assessment mark. There are six questions, each worth 10 marks, that require learners to: explain and evaluate the relationship between health, food and nutrition; explain the food product development process; and show understanding of current consumer issues and how to make informed consumer decisions.
- The assignment is worth 60 marks and makes up 50% of the total assessment mark. Learners are required to plan, develop, test and evaluate a food product in response to a brief. This demonstrates both their technical skills and their skills in research, organisation, management and evaluation.

National 5 progresses onto Higher Health and Food Technology

For more detailed course information:

SQA: Health and Food Technology National 5: www.sqa.org.uk/sqa/47397.html

Education Scotland: www.education.gov.scot/nationalqualifications

Curriculum for Excellence Key Terms and Features Factfile:

www.education.gov.scot/parentzone/Documents/CfEFactfileOverview.pdf



the National Parent
Forum of Scotland

www.parentforumscotland.org
enquiries@parentforumscotland.org

[parentforumscotland](https://www.facebook.com/parentforumscotland)
 [parentforumscot](https://twitter.com/parentforumscot)