

June 2018

Dear Parent/Carer

National 4 Health and Food Technology / National 5 Health and Food Technology

We wish your child every success with this comprehensive and exciting subject and would like to draw your attention to the requirements of these courses.

Assessment for all pupils

We would welcome your support in helping your son/daughter reach their potential when completing assessments.

- Assessments are an integral part of these courses and are on-going throughout the courses.
- Pupils will be given dates of these assessments in advance and must ensure they are fully prepared for them.
- Pupils will be provided with support notes and the opportunity to attend study sessions at lunchtime each week.

PRESENTATION LEVEL – NATIONAL 4 OR NATIONAL 5

- **The progress that your child makes will determine the presentation level.**
- **Progress will be assessed using a range of methods and will include a review of work completed in class, the degree of competency shown completing homework tasks and marks achieved in written assessments.**
- **Progress will be checked on a regular basis and this will determine the presentation level immediately following the October break.**

NATIONAL 4

The final assessment of the course at this level consists of two parts

Unit assessments: Pupils must pass three separate **unit** assessments

Added Value Unit: In addition, pupils complete an assignment - they will start this towards the end of the year and it is submitted for marking

NATIONAL 5

The final assessment of the course, at this level, consists of two parts

Exams: The written exam is worth 50% and is completed during the exam diet in May. Pupils will complete at least one prelim exam in advance of this.

Assignment: In addition, pupils complete an assignment (worth 50%); they will start this towards the end of the year and it is submitted to the SQA for marking.

Homework

- This is issued regularly and it is expected that pupils will complete homework diligently.
- Pupils must meet deadlines set for all homework and extended project work.
- Homework is an important part of the course as it helps to consolidate knowledge and gives pupils the opportunity to practise the required answering technique required for written assessments.

Equipment

- All pupils require a ring binder with dividers
- Pupils are required to bring to school appropriate dishes /containers for food items prepared and must ensure that these are taken home on the day of a practical lesson to avoid waste.

Payment for Practical Work

- Pupils will be developing and applying a range of food preparation skills for the practical assessments of the course.
- Pupils are required to **pay £10.00** for the whole year, by **27th June 2018**.
- Money is now collected using the online payment system; please ensure you are registered for this. Further information is available on the school web-site. If you have any queries regarding the payment system, please contact the school office.

Textbook deposit

Pupils will be provided with a textbook to support their learning during the year. A **£10.00** deposit is requested and is fully refundable upon return of the book in good condition. Payment can be made by cash or cheque -please make cheques payable to 'PORTLETHEN ACADEMY'. All refunds will be **CASH** and parents/carers will receive a text message to indicate the deposit has been returned.

Thank you for your support; if you have any queries regarding the contents of this letter, do not hesitate to contact the school.

Please complete and return the tear-off slip to the class teacher.

Yours sincerely

Neil Morrison
Head Teacher

Carol Baxter
PT Faculty of Health Promotion

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