

Health and Food Technology



HIGHER

This course is suitable for students who have achieved National 5 Health and Food Technology grade B or above and who have an interest in developing skills, knowledge and understanding about the relationships between food, nutrition, diet and health, and contemporary food issues that affect consumer food choices.

They should enjoy learning through practical activity and have the ability to work and research independently.

It is also suitable as a crash higher for S6 pupils who have relevant experiences.

Course content

Candidates

- Develop and apply knowledge and understanding of the relationship between health, food and nutrition
- Research a range of issues which affect consumer choice of food
- Develop knowledge and understanding of the stages involved in developing a food product
- Develop knowledge and understanding of the functional properties of a range of ingredients in food, and their use in developing food products

Students are expected to work with more independence whilst studying for a Higher qualification and to take more responsibility for their learning.

There is increasing emphasis on individual research and students need to organise their schedules to ensure that they are able to complete work on time.

Assignment

Higher students will complete an assignment, which is externally assessed and marked by the SQA.

The assignment has 60 marks out of a total of 120 marks for the course assessment.

The assignment gives students an opportunity to demonstrate a range of skills including investigative and research skills and organizational and management skills.

This is a comprehensive piece of work and comprises of four main sections; it is vital that the students meet the deadlines set for each section.

Exam

Students have 2 hours to complete the question paper which is marked externally by the SQA.

The question paper has 60 marks out of a total of 120 marks for the course assessment.