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2024 course reports

The reports highlight areas of the 2024 assessments where candidates performed well, and any areas that proved demanding.

They also contain helpful and constructive advice on preparing candidates for the 2025 diet.

[A to Z of National Qualification \(NQ\) subjects - SQA](#)



Candidate workbooks

New checklist added to candidate workbooks

- We've added a checklist to the front page of the candidate workbooks to remind them of the information they must include.
- Please ensure your candidates complete it before you submit their work to us for marking.



Example - N5 Health and Food Technology

Section		Tick (ü)
1a	Exploring the brief	
1b	<ul style="list-style-type: none">◆ Carrying out research◆ Present three ideas for food product	
2	The product idea and justifications	
	You must include photographic evidence of your food product	
3	Product testing	
4	Evaluations	

QA

N5 Fashion and Textile Technology

- 5 marks have been added to the Assignment. It is now worth 45 marks, which is 35% of the total mark.
- **There is no extra work involved;** the change will give candidates the opportunity to access marks across a range of activities in the assignment.



N5 Practical Cookery

The recipes will be published by 10th Jan 2025.

Please remember, the recipes will be stored on the secure site, can be accessed via your SQA Coordinator and must only be shared with candidates on three separate occasions:

1. To practice each dish once before the exam
2. To create their time plan
3. On the day of their exam



Verification

Event - Round 1 takes place in **February**, Round 2 in **May**

- Health and Food Technology

Visiting - Visits will take place from **3rd March** to **23rd May**

- Fashion and Textile Technology
- Practical Cake Craft
- Practical Cookery



2025 exam dates

N5 Practical Cake Craft

2nd May

N5 Practical Cookery

21st May

Health and Food Technology
(N5,H and AH)

26th May

Fashion and Textile Technology
(N5 and H)

29th May



The benefits of marking

- **Professional development**
 - gives you insight into assessment and QA processes
- **Improved skills**
 - you'll gain knowledge that will support your pupils
- **Confidence**
 - you'll be able to help colleagues understand national standards
- **Satisfaction**
 - you'll work in a team as a subject expert
- **Rewards**
 - additional income for your hard work and commitment
- **Flexible working**
 - work hours that suit you

www.sqa.org/sqa/104714



Understanding Standards

NPA in Bakery – 20th November, 4pm – 5pm

[User Login \(sqameet.net\)](#)

Skills for Work in Hospitality – the recording of the webinar held this week will be posted on the Understanding Standards website

[SQA - Understanding Standards: About this website](#)



Qualification review

N5 Practical Cake Craft

We are working with subject specialists to discuss the removal of the question paper.

N5/H Fashion and Textile Technology

N5 Practical Cookery

Further consultation will take place with subject specialists on how best to assess these courses.



Keeping informed

Teacher/Lecturer home page

<http://www.sqa.org.uk/sqa/41267.html>

Blog

<http://blogs.sqa.org.uk/hospitalityfoodanddrink>

Appointee webpage

<https://www.sqa.org.uk/sqa/41253.2293.html>

SQA News

[SQA latest news - SQA](#)



SQA contacts

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