

Higher Health and Food Technology

Assignment

Marking instructions

(for use as a resource in session 2020–21)

General marking principles

Always apply these general principles. Use them in conjunction with the detailed marking instructions, which identify the key features required in candidates' responses.

- a Always use positive marking. This means candidates accumulate marks for the demonstration of relevant skills, knowledge and understanding; marks are not deducted for errors or omissions.
- b If a candidate response does not seem to be covered by either the principles or detailed marking instructions, and you are uncertain how to assess it, you must seek guidance from another experienced member of staff.

Detailed marking instructions

Assessment item		Assessment item instruction	Max mark	Additional guidance
1	a	Identifying and justifying a range of key issues from the brief.	4	<p>4 marks: four key issues, which reflect all aspects of the brief, correctly identified and justified.</p> <p>3 marks: three key issues, which reflect aspects of the brief, correctly identified and justified.</p> <p>2 marks: two key issues, which reflect aspects of the brief, correctly identified and justified.</p> <p>1 mark: one key issue, which reflects an aspect of the brief, correctly identified and justified.</p> <p>0 marks: no key issues identified and justified or key issues identified but not justified.</p>
1	b	Using one appropriate research technique from one relevant source(s) to select and summarise main points of information.	8	<p>Aim of investigation</p> <p>1 mark: evidence provided to show that aim of investigation has been met.</p> <p>0 marks: evidence provided within investigation does not meet the stated aim.</p> <p>Research techniques</p> <p>1 mark: technique correctly demonstrated for the investigation.</p> <p>0 marks: technique not demonstrated correctly for the investigation.</p> <p>Sources</p> <p>1 mark: valid source(s) for investigation provided.</p> <p>0 marks: inappropriate source(s) or no source(s) provided for investigation.</p> <p>Presentation of results</p> <p>1 mark: results clearly and logically presented.</p> <p>0 marks: results not clearly or logically presented.</p>

Assessment item		Assessment item instruction	Max mark	Additional guidance
				<p>Points of information 4 marks: four main points of information made which can be used to develop the product.</p> <p>3 marks: three main points of information made which can be used to develop the product.</p> <p>2 marks: two main points of information made which can be used to develop the product.</p> <p>1 mark: one main point of information made which can be used to develop the product.</p> <p>0 marks: no points made.</p>
1	b	Using a second appropriate and different research technique from a different relevant source(s) to select and summarise main points of information.	8	<p>Aim of investigation 1 mark: evidence provided to show that aim of investigation has been met.</p> <p>0 marks: evidence provided within investigation does not meet the stated aim.</p> <p>Research techniques 1 mark: technique correctly demonstrated for the investigation.</p> <p>0 marks: technique not demonstrated correctly for the investigation.</p> <p>Sources 1 mark: valid source(s) for investigation provided.</p> <p>0 marks: inappropriate source(s) or no source(s) provided for investigation.</p> <p>Presentation of results 1 mark: results clearly and logically presented.</p> <p>0 marks: results not clearly or logically presented.</p> <p>Points of information 4 marks: four main points of information made which can be used to develop the product.</p>

Assessment item		Assessment item instruction	Max mark	Additional guidance
				<p>3 marks: three main points of information made which can be used to develop the product.</p> <p>2 marks: two main points of information made which can be used to develop the product.</p> <p>1 mark: one main point of information made which can be used to develop the product.</p> <p>0 marks: no points made.</p>
2	a	Providing a recipe for manufacture of the food product idea.	2	<p>2 marks: ingredients and method sufficiently detailed to allow the product to be made successfully with identical results.</p> <p>1 mark: either ingredients or method sufficiently detailed and accurate to allow the product to be made successfully with identical results.</p> <p>0 marks: ingredients and method not sufficiently detailed and accurate to allow the product to be made again successfully with identical results.</p>
2	b	Justifying an appropriate food product based on the information generated from the research and relevance to the brief.	8	<p>Award 1 mark for each different relevant point of justification, based on results of investigations and relevance to the brief, related to the following:</p> <ul style="list-style-type: none"> ◆ a minimum of three features of the product ◆ a minimum of three ingredients used in the product <p>Award up to a total of 8 marks.</p>