

# Home Economics



## Health and Food Technology Higher

### **Award Received**

Higher Health and Food Technology is graded from A-D.

### **Entry Level: What do I need to do it?**

You should be predicted to get a grade A or a good grade B in National 5 Health and Food Technology. In some cases, pupils may attempt Higher without having done National 5.

Pupils are asked to contribute to the cost of this subject to enable them to cover a very practical course. Pupils are reminded weekly what equipment they require for practical activities and they must come prepared or will be charged for the supply of a foil container.

### **Course Content: What will I learn?**

- **Food for Health** – pupils will be able to analyse the relationships between health, food and nutrition and also select and use appropriate ingredients and cooking methods to make a food product.
- **Food Product Development** – pupils will learn about food product development while understanding the functions of ingredients and develop an idea for a food product.
- **Contemporary Food Issues** – pupils will select a contemporary food issue e.g. organic foods which affects



society, research the identified issue and prepare a presentation on their findings.

## **Teaching Methods: What will I do?**

Learners will have 5 periods of the subject per week. This will usually be made up of 2 practical cookery periods and 3 theory periods.

## **Assessment: How will I be assessed?**

**Higher** - The grade awarded is based on the total marks achieved across all course assessment components

Component 1: question paper – 60 marks

The question paper gives learners an opportunity to demonstrate the following knowledge, understanding and skills:

- explaining and evaluating the relationship between health, food and nutrition
- explaining the food product development process
- understanding current consumer issues and how to make informed consumer decisions

Component 2: assignment – 60 marks

This assignment will give learners an opportunity to demonstrate the following knowledge, understanding and skills:

- a range of technological skills related to the production of a food product to meet specified health and/or consumer needs
- research skills
- organisational and management skills
- evaluation skills

## **Homework**

You will be given regular homework tasks that will support your learning in class such as reading notes and practice questions.

## **Progression in the Senior Phase.**

Opportunities for Hospitality based courses exist within the department.