

Senior Phase Analysis

Health & Food Technology

Number (and %) Entries	% Entry National	% A (%A National)	%B (%B National)	%C (%C National)	% D (%D National)	% No award
Higher 2 (3%)	(2%)	0% 10.59%	0% 33.21%	0% 60.77	0% 73.8%	100% 26.2%
National 5 4 (3.4%)	(1.36%)	0% 12.3%	0% 39.99%	75% 71.1%	100% 82.27%	0% 17.73%

The course comparator at Higher shows a slight negative value but is within acceptable boundaries, at National 5 there is a slight positive value and all pupils achieving the level predicted by SOSCA.

It is disappointing that the higher pupils did not achieve an award one was 1 mark off a D grade, this pupil had returned to do a crash higher have not studied the subject for 3 years. The coursework assignment marks at this level were especially disappointing.

The national 5 pupils had all returned to this subject area in S5/6 having had a gap in subject engagement it is particularly pleasing that they all achieved SOSCA predictions. Two of the 3 pupils who achieved a C were 1 mark off a grade B.

In S6 linking with PSE all pupils have the opportunity to participate in a block of practical sessions survival cookery aimed at demonstrating cheap and healthy dishes they can prepare themselves.

BGE Analysis

In BGE we deliver a unit based course in S1-3 providing the opportunity for pupils to progress through third and fourth level curriculum for excellence experiences and outcomes: 85% of pupils achieved level 3 and were progressing through level 4 at the end of S3 last year. We continually evaluate and adapt the course, during the last year we have focused on developing evaluative skills in S2/3 in preparation for the National courses which require these skills.

In S2 pupils sit the elementary food hygiene examination in 2017 100% passed this industry recognised qualification.

In S2 all pupils participated in the Hill to Grill experience run in conjunction with CALL. This provided an ideal opportunity for interdisciplinary learning (IDL) and was widely recognised both in the press and by colleagues within and out with the school as an excellent example of IDL incorporating outdoor learning.

In S2 pupils hone their budgeting and menu planning skills when planning the menus for their week long residential experience. During which they cater for themselves and the staff who accompany them.

In S3 we work with the Inverlodge hotel as part of Albert Roux's Chefs adopt a school programme which culminates in a very successful charity dinner.

As part of an activities programme the department has run a bake off for S1/2 pupils

All year groups can enter the future chef competition

Improvement

- We will develop the quality of feedback that we give to young learners and their parent/carers – utilising benchmarks/ progression frameworks in the BGE, Learner conversations, tracking and monitoring. We are looking to develop a new system of recording and tracking attainment in the BGE and will roll this out in S1
- In the senior phase we will look to differentiate work to ensure that all pupils in multi-level class are stretched.
- We will place greater emphasis on the prelim in relation to discussions as to the appropriate entry level for pupils or the possibility of a two year higher one pupil last year did change from higher to N5 and achieved a pass at this level
- We will start the National 5 and Higher coursework assignments earlier in order to give pupils more time to work on these.
- We will seek further develop the hill to grill IDL project incorporating a food challenge
- We will continue to review teaching materials in line with current guidelines relating to Health and Well Being.
- We will look to develop leadership at all levels within the pupil body by looking for opportunities for peer teaching/support/observation & feedback
- We will look to Integrate 'My World of Work' inserts for subjects into lessons.