

## Advanced Higher Health and Food Technology (Course Code: C836 77)

SCQF Level 7 (32 Credit Points)

### Why study Health and Food Technology?

Health and Food Technology is a hands-on practical subject that is particularly suitable for those who are interested in cooking, food and health. The course will teach you how to prepare healthy food as part of a balanced diet, and how to make food choices that are good for your health. It helps you to develop important skills such as creative thinking, problem solving, planning and organising.

The skills that you develop in Health and Food Technology are useful in many different career areas, such as food preparation and service, food and drink manufacturing, food science and technology and dietetics and nutrition.

### Career Pathways

To see what career areas this subject could lead to and the routes to get there, download and view these career pathways:

[Animals, Land and Environment](#)

[Health and Medicine](#)

[Hospitality, Leisure and Tourism](#)

[Manufacturing Industries](#)

[Science and Maths](#)

[Sport](#)

### What do I need to get in?

This is at the discretion of the school or college, but you would normally be expected to have attained the skills, knowledge and understanding required by the following courses, or equivalent qualifications and/or experience:

- **Higher Health and Food Technology**

### What will I study?

This course encourages you to develop critical thinking skills and provides opportunities for investigative and independent learning. You will develop and apply knowledge and understanding of:

- the relationship between food and health, and the importance of these relationships
- food science
- contemporary issues affecting consumer food choices

- commercial food manufacturing.

You will use research skills to analyse and evaluate an issue relevant to the course.

## How will I be assessed?

### Course Assessment

The course assessment has **two** components **totalling 110 marks**:

- Component 1 - Question paper (50 marks)
- Component 2 - Project (60 marks).

Component 2 – You will investigate a current food issue relevant to the course using your research skills. The project will have three stages; (1) project proposal, (2) research and (3) analysis and evaluation.

The question paper will be set and externally marked by SQA. The project component will be marked externally by SQA.

The grade awarded is based on the total marks achieved across course assessment.

The course assessment is graded A-D.

## Study Materials

- [SQA Past Papers Health and Food Technology Advanced Higher](#)
- [SQA Specimen Health and Food Technology Advanced Higher Question Paper](#)
- [Ushare Study Resources](#)

## What can I go on to next?

Further study, training or employment in:

- Animals, Land and Environment
- Health and Medicine
- Hospitality, Leisure and Tourism
- Manufacturing Industries
- Science and Mathematics
- Sport