

# **Feedback on SBA for 2024 Exam**

**SBA Supervisor  
Dr Theresa Lai**



# Overview

- No. of schools = 10
- No. of students = 129
- Mean raw score: ~64%
- Mean S.D. of raw score: ~22%



Moderation results:	
'within the expected range'	80%
'slightly higher than expected'	10%
'slightly lower than expected'	10%

The vast majority of the teachers have a good understanding of the SBA requirements and the marking standards are appropriate.

# General Observations

Smooth and effective assessment process on the whole

- SBA marks were submitted on time
- Projects chosen for assessment fulfilled the assessment requirements of SBA
- Moderation of marking was smoothly conducted



# Project Proposal – General observations

- Almost all the schools used the template in the Project Guidelines in working out and assessing the Project.
- Such practices ensure that students had worked through the essential parts of the design cycle.



# Project Proposal – Observations at the **higher end**

**Performance was very good on the whole**



The literature review and idea generation aspect

- Design briefs done by this group were often efficiently developed and language proficiency in delivering ideas was also very good in general.
- Most of the students who scored high were capable of providing evidences in extensive literature review, and generating a range of ideas relevant to the scope of the required study.

# Project Proposal – Observations at the **higher end**

## The formulation of specifications and recipe modification aspects

- Specifications were formulated with reference to outcomes from their literature review.
- Specifications which complies with the theme selected were clearly defined and systematically listed to inform feasible and creative ideas that work out the final products.
- Creativity in modifying recipes in line with highlighted characteristics of the selected food culture were displayed.

# Project Proposal – Observations at the **higher end**

## The literature review and idea generation aspect

- Scores given by teachers in the Realisation section suggested demonstration of proficient preparation skills and logical flows in the production processes.
- Candidates were generally capable of presenting solutions and evaluations with sound justifications.
- Performance was **very good on the whole**





# Project Proposal – Observations from the **medium group**

**Performance reflected satisfactory mastery of the assessment rubrics for both the Proposal and the Realisation in general.**

The literature review and idea generation aspect

- While some of them had displayed more efforts in literature review relevant to the theme, and obviously had targeted key areas identified from the project questions given,
- Others should have been more extensive in their research to acquire a wider perspective in generation of sufficient ideas.



# Project Proposal – Observations from the **medium group**

## The formulation of specifications and recipe modification aspects

- Some candidates were able to present clearly defined specifications to support generation of ideas.
- Yet, some still need to work better in this regard to enhance performance in formulation of a final product.
- Some students were not able to highlight characteristics of the selected food culture, and others lacked creativity in modifying traditional recipes.

# Project Proposal – Observations at the **lower end**

## **Performance of the candidates at the low end left more to be desired**

A close scrutiny of candidates' work revealed some common weaknesses:

- Design briefs often lacked evidences of relevant literature research, and the scope of study was often narrow.
- Unable to highlight characteristics of the selected food culture.
- Weak at formulating specifications with reference to outcomes from their literature review.
- Weak in expressing ideas, in some cases, discussions were either contradictory or not convincing.

# Project Proposal – Observations at the **lower end**

## **Some common weaknesses spotted:**

Lack of skills in formulating proficient and useful recipes, e.g.

- unable to create recipes pertaining to the selected food culture,
- lacked creativity in designing and modifying traditional recipe,
- unable to list ingredients using a standardized measurement system,
- unclear presentation of the production procedures,
- Final products reflected poor choice of ingredients (e.g. overuse of processed and convenience food or narrow scope of choices)



# Project Proposal – Observations at the **lower end**

## **Some common weaknesses spotted:**

- Procedural and sensory evaluation were often superficially conducted or sometimes omitted.
- Such evaluation processes are important in the realization process for the successful production of a final product.

Let's work hand in hand to make SBA a worthy learning experience for the students!



**Thank you for your hard work!**  
**It is not easy,**  
**but it'll be worth it!**

