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| **EDUQAS GCSE Food Preparation and Nutrition Mark Sheet NEA 2 – Section A** | | | | | | | |
| **Name:** | | **Candidate No:** | | **Centre No:** | | **Task:** | |
| **Section A : Investigate and plan the task (to include trialling and testing): maximum 15 marks**  **Candidates will be expected to:**   * use **a range of research** skills to investigate the task * demonstrate **knowledge and understanding** in the **choice of dishes** when selecting **a final menu** * plan the task and produce a clear **dovetailed sequence of work** to include health and safety points and quality points | | | | | | | |
| **0 Marks** | **1-3 Marks** | | **4-7 Marks** | | **8-11 Marks** | | **12-15 Marks** |
| Not credit worthy or not attempted. | The candidate shows a **limited understanding** of the assessment. | | The evidence shows **adequate understanding** of the assessment. | | The candidate shows a **good understanding** of the assessment. | | The evidence presented demonstrates an **excellent understanding of the assessment.** |
| **Some research** in order to identify choices has been documented but it is **very general and only from one source** | | **Some research** has been gathered **from more than one source** and documented in order to justify choices. | | The research in order to inform choices has been collected from **at least two different sources.** | | The **research** **is thorough,** exploring the **task in depth** using **a range of research methods** and **at least three** sources have been used in order to inform choices. The **candidate has used trialling and testing as part of selection process.** |
| Final dishes to be made have been identified with **some attempt to justify decisions**, in relation to the assessment. | | **Suitable dishes have been chosen** and **appropriate reasons** for choice given. | | **Suitable dishes have been chosen**, that meet the requirements of the assessment**. Reasons** for choice **are clear** showing understanding and knowledge **and justify how the choice relates to the assessment.** | | Dishes chosen show a **thorough understanding of the needs of the assessment i.e. to showcase technical skills** and the **reasons given justify fully how the choice relates to the assessment.** |
| Time plan is logical but **not all** key points/stages are identified and there is only **minimal reference** to safety and quality points. | | The time plan **lists the key points a**nd the candidate **has attempted** to refer to, safety and quality points. Time plan of action is **generally logical.** | | The time plan is **clear and dovetailed** with **good reference** to safety and quality points | | The time plan is **proficient; dovetailing is clear, realistic and logical.** **Excellent referencing** of safety and quality points highlight thorough understanding. **This plan could be followed independently by any individua**l to produce quality practical outcomes. |
| **Little attempt** has been made to use **the correct terminology** in relation to the **techniques and skills** used. | | The candidate **has attempted** to use **correct technical terminology** in relation to the techniques to be utilised | | The candidate demonstrates **good knowledge of technical terminology** of the techniques and skills to be used. | | Evidence includes **excellent use** of correct **technical terminology** of the **techniques and skills** to be **demonstrated** during the practical session. |
| **Mark awarded /15 Comment / Evidence to justify mark awarded** | | | | | | | |

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| **EDUQAS GCSE Food Preparation and Nutrition Mark Sheet NEA 2 – Section C** | | | | | | | |
| **Name:** | | **Candidate No:** | | **Centre No:** | | **Task:** | |
| **Section C : Evaluate the selection, preparation, cooking and presentation of the three dishes: maximum 10 marks**  **Candidates will be expected to:**   * evaluate the **technical skills** selected and demonstrated in relation to the chosen dishes * evaluate using **sensory properties**; consider the taste, texture, aroma and appearance: presentation and food styling of the completed dishes | | | | | | | |
| **0 Marks** | **1-2 Marks** | | **3-4 Marks** | | **5-7 Marks** | | **8-10 Marks** |
| Not credit worthy or not attempted. | The candidate has made a **limited attempt to evaluate the suitability of the dishes** in relation to the chosen assessment. | | The candidate has made **some reference to the suitability of the dishes** in relation to the chosen assessment. | | A **clear reference** to the **suitability of the dishes** in relation to the chosenassessment has been conveyed. | | The candidate has demonstrated and **identified fully** **how the dishes produced** **relate to the chosen assessment.** |
| **Some attempt** has been made to **evaluate the technical skills** selected and demonstrated in relation to the chosen dishes. | | The candidate has **briefly evaluated the technical skills** selected and demonstrated in relation to the chosen dishes. | | The candidate **clearly evaluated the** **technical skills** selected and demonstrated in relation to the chosen dishes. | | The candidate has **evaluated in detail the technical skills** selected. |
| A **limited number of sensory tests** have been carried out **all items** **have not** been evaluated based on the required criteria. | | A **brief evaluation has been completed on the sensory tests** carried out. Some basic conclusions drawn considering the taste, texture, aroma and appearance, final presentation and food styling of the completed dishes. | | The chosen dishes were **evaluated using sensory properties** considering the taste, texture, aroma and appearance, presentation and food styling of the completed dishes **using a variety** of sensory testing, **some suggestions for improvements** are suggested. | | The dishes produced have been evaluated to a high standard**. In depth, accurate descriptors** have been used in relation to the **sensory properties**; taste, texture, aroma and appearance, presentation and food styling of the completed dishes. **Any modifications made to the recipes, or to techniques used during the session have been reviewed.** |
| **Limited attempt to analyse and evaluate the food made by themselves** during the practical session. | | **Some attempt** made **to analyse and evaluate the food made by themselves** during the practical session. | | Candidate has made a **good attempt to analyse and evaluate the food made by themselves** during the practical session. | | The candidate has **analysed and evaluated to a very high standard,** the **food made by themselves** during the practical session and **considered improvements to its success.** |
| **Limited attempt to analyse and evaluate the food made by themselves** in relation to food made by others. | | They have suggested **some improvements** to their own outcomes, **as a result of comparisons being made.** | | The candidate has suggested **realistic improvements** to their own outcomes **after comparing** against those of others. | | They have **discussed in detail** **highly realistic improvements** to their own outcomes **after comparing** against those of others. |
|  | |  | | Good use of accurate technical terminology is evident. | | They use appropriate technical terminology with accuracy. |
| **Mark awarded /10 Comment / Evidence to justify mark awarded** | | | | | | | |