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| **EDUQAS GCSE Food Preparation and Nutrition Mark Sheet NEA 1** | | | | |
| **Name:** | | **Candidate No:** | | **Centre No:** |
| **Section A Research and plan the task: Candidates will be expected to:**   * use a range of relevant sources to research the task, Create a plan of action, Predict an outcome. | | | | |
| **1-2 Marks** | **3-4 Marks** | | **5 Marks** | |
| **Little or no research** has been documented in the plan of action. | **Research has been collected from a number of relevant sources**. The **plan is structured** and provides sufficient detail to enable the investigation to be completed. | | **Research is thorough** and has been collected from a **number of relevant sources**. A **comprehensive plan** has been completed, providing sufficient detail with a **number of variables** suggested with outcomes predicted. | |
| The candidate **has not** predicted an outcome. | The candidate has **predicted an outcome** that could be feasible. | | The candidate has **predicted a final outcome** and has suggested **testing more than one variable**. | |
| Writing is limited and will prove difficult to follow. | **Some** use of appropriate food science **terminology.** | | **Specialist vocabulary** in relation to food science is **used appropriately.** | |

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| Mark awarded /5 Comment/Evidence to justify the mark awarded: |

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| **Section B: Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result:**  **Candidates will be expected to:**   * demonstrate their ability to review and make improvements to the investigation by amending the ingredients to include the most appropriate ingredients, process and cooking method * demonstrate an understanding of the working characteristics and functional and chemical properties of the ingredients selected * record the outcomes of their investigation, the modification and adjustments made during the preparation and cooking process, and the sensory preference tests carried out to formulate the results | | | |
| **1-3 Marks** | **4-7 Marks** | **8-11 Marks** | **12-15 Marks** |
| The candidate **struggles to follow the plan,** **limited changes** made to the investigation, requires teacher support. | The candidate was able to follow their plan and carry out the investigation with **limited modification**, by amending the ingredients, preparation or cooking method. | The candidate is able to follow their plan and carry out the investigation, **modifying the ingredients**, preparation and cooking processes during the investigation. | The learner has executed **a range of** **modifications and trialling** of ingredients whilst following their plan during the preparation and cooking processes. |
| **Limited knowledge and understanding** of the working characteristics and functional and chemical properties of the ingredients selected during the practical investigation is evident. | The candidate shows **adequate knowledge and understanding** of the working characteristics and functional and or chemical properties of the ingredients selected during the practical investigation by the decisions made. | The candidate demonstrates **good knowledge and understanding** of the working characteristics and functional and chemical properties of the ingredients selected during the practical investigation, as evidenced by further decisions made. | An **excellent, detailed knowledge and understanding** of the working characteristics and functional and chemical properties of the ingredients selected during the investigation is evident by the decisions made. |
| The candidate made **little reference to the changes made** during the preparation and cooking process. | The candidate has recorded **some of the modification** and adjustments made during the preparation and cooking process. | The candidate has **recorded the investigations** and changes made during the preparation and cooking process. | Candidate **has recorded in detail the investigation,** the modification and adjustments made during the preparation and cooking process. |
| A few tests were carried out which **required teachers guidance.** | **A few tests** have been carried out which include sensory preference tests and participant feedback to formulate the results. | A **range of tests** have been carried out, to include sensory preference tests and customer feedback, to formulate the results. | **A wide range of tests** have been carried out to include sensory preference tests and participant feedback to formulate the results. |
| **No photographic evidence** has been included. | **Photographic evidence** of the investigation has been included but **not annotated.** | **Photographic evidence** identifying the stages of the investigation have been included with **some annotation.** | **Photographic evidence** identifying the stages of the investigation have been **well annotated and documented.** |
| A few results have been **simply explained.** | Results presented satisfactorily, using **more than one format.** | Results are presented in a logical manner using at **least two different formats.** | **Results are well presented and clearly communicated** in a logical manner using **a range of different formats**. |

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| Mark awarded /15 Comment/Evidence to justify the mark awarded: |

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| **Section C : Analyse and evaluate the task: Candidates will be expected to:**   * analyse the data and results collected, draw conclusions * justify findings, the reasons for the success or failure of the ingredients selected to trial * evaluate the hypothesis and confirm if the prediction was proven Band | | |
| **1-3 marks** | **4-7 marks** | **8-10 marks** |
| A **brief attempt** has been made to interpret the information collected, **analysis is simplistic with limited conclusions** discussed and evaluated. | The results have been **briefly analysed** with reference to the research and investigation carried out. | The candidate has **analysed the task in detail** and **conclusions** presented are **based on** **scientific knowledge and understanding of the ingredients selected,** and the preparation or cooking methods used. |
| The candidate has shown **a lack of understanding** in the justification of the results. | The candidate **shows an understanding** of the task evidenced in their **ability to justify their findings** against the range of tests and the results. | The candidate **shows an excellent understanding** of the task in their **ability to justify their findings** with clear reasons given based on the methods used to gather the results. |
| The **prediction** **has not** been evaluated. | **The prediction is reviewed** and conclusions have been based on the analysis of data and information from the research and investigation, but **the prediction has not been referred back to the task.** | The **prediction is reviewed, and detailed conclusions have been based on the analysis of data** and information from the research and investigation, demonstrating a clear in depth understanding of the task. |
|  | **Some specialist vocabulary** has been used. | Writing is well structured, clearly expressed and largely error free. **Specialist terminology used with accuracy and ease.** |

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| Mark awarded /10 Comment/Evidence to justify the mark awarded: |

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| Total Mark awarded for NEA 1 /30  Photographic evidence included |