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| **EDUQAS GCSE Food Preparation and Nutrition Practical Mark Sheet NEA 2 – Section B** | | | | | | | | | | |
| **Name:** | | | **Candidate No.** | | **Centre No.** | | | | | |
| **1.** | | | | | **Skills**  **demonstrated** | | | |  | |
| **Accompaniments:** | | | | |  | |
| **2.** | | | | | **Skills**  **demonstrated** | | | |  | |
| **Accompaniments:** | | | | |  | |
| **3.** | | | | | **Skills**  **demonstrated** | | | |  | |
| **Accompaniments:** | | | | |  | |
| Knife skills | 1 | Prepare fruit & vegetables | | 2 | Prepare, combine & shape | | | | | 3 |
| Tenderise & marinate | 4 | Select & adjust a cooking process | | 5 | Weighing & measuring | | | | | 6 |
| Prep of ingredients and equipment | 7 | Use of equipment | | 8 | Boiling/simmering/poaching/blanching | | | | | 9 |
| Dry heat/Stir/shallow/deep frying | 10 | Using the grill | | 11 | Oven/Baking/roasting/tagine /braising | | | | | 12 |
| Sauce making | 13 | Set a mixture starch based/gelation | | 14 | Set a mixture coagulation | | | | | 15 |
| Use of raising agents | 16 | Bread/pasta/pastry dough | | 17 | Shaping and finishing a dough | | | | | 18 |
| Testing for readiness | 19 | Judge and manipulate sensory properties | | 20 |  | | | | | |
| **Demonstrated health and safety procedures and was able to follow their time plan** | | | | | **Band** | **Mark** | | **Comments/Evidence to justify the mark awarded** | | |
| The candidate **followed their time plan** and worked **completely independently and extremely competently** throughout the preparation cooking and presenting of their dishes. | | | | | **5** | **4-5** | |  | | |
| The candidate **followed the time plan** and worked **independently and competently** throughout the preparation cooking and presenting of the dishes. | | | | | **4** | **3-4** | |
| The candidate worked in a **confident, and organised manner** **following the time plan** when preparing cooking and presenting their dishes. | | | | | **3** | **2-3** | |
| The candidate made a **fairly good attempt to follow the time plan** when preparing cooking and presenting the dishes | | | | | **2** | **1-2** | |
| The candidate has made **some attempt to follow the time plan** when preparing cooking and presenting their dishes. | | | | | **1** | **0-1** | |
| **Correct equipment was selected and the ability to weigh and measure accurately** | | | | | **Band** | **Mark** | |  | | |
| Correct equipment was selected, prepared and **used with extreme confidence** for all three dishes and any accompaniments. | | | | | **5** | **3-4** | |
| Correct equipment was selected, prepared and **used with confidence** for all three dishes. | | | | | **4** | **2-3** | |
| The candidate was able to select, prepare and **use equipment appropriately** when making at least two of the three dishes. | | | | | **3** | **1-2** | |
| On the **majority of occasions** correct equipment was selected and used correctly. | | | | | **2** | **0-1** | |
| The candidate **made some attempt** to select the most appropriate piece of equipment for at least two dishes. | | | | | **1** | **0-1** | |
| **Wide variety of appropriate and complex skills** | | | | | **Band** | **Mark** | |  | | |
| The **wide variety** of appropriate and complex skills (such as filleting meat or fish and precise fruit and vegetable cuts, e.g. julienne, brunoise, macedoine) used in **all three dishes by the candidate were executed competently and to an excellent standard. The candidate has fully embraced showcasing their technical skills.** | | | | | **5** | **10-11** | |
| The **wide variety** of appropriate and complex skills (such as filleting meat or fish and precise fruit and vegetable cuts, e.g. julienne, brunoise, macedoine) used in **all three dishes were completed competently and to a very good standard. The candidate has embraced showcasing their technical skills.** | | | | | **4** | **8-9** | |
| **A range** of appropriate skills and cooking methods were demonstrated competently by the candidate and they made accurate judgements relating to the techniques being used for all three dishes. At least **two of the three dishes showed good execution of skills.** | | | | | **3** | **6-7** | |
| Technical skills demonstrated were executed mostly independently and to a satisfactory standard. **The three dishes varied in level of skill.** | | | | | **2** | **3-5** | |
| Some attempt made to demonstrate an **acceptable standard of technical skills for each dish made** | | | | | **1** | **0-2** | |
| **All three dishes and any accompaniments were produced with success within the 3 hours available** | | | | | **Band** | **Mark** | |  | | |
| The candidate demonstrated **excellent time management** and all three dishes and any accompaniments were produced with success within the time available. | | | | | **5** | **3-4** | |
| The candidate demonstrated **very good time management** and all three dishes were produced with success within the time available. | | | | | **4** | **2-3** | |
| The candidate was able to work within the required time frame and demonstrate good understanding of the need to dovetail and **demonstrate good pace**. | | | | | **3** | **1-2** | |
| All three dishes produced **were successful** but with varying degrees of quality | | | | | **2** | **0-1** | |
| The candidate has produced **at least two dishes**. Dishes chosen only allow candidate to demonstrate basic technical skills. | | | | | **1** | **0-1** | |
| **Ability to judge and manipulate the sensory properties** | | | | | **Band** | **Mark** | |  | | |
| The candidate was able to accurately judge and manipulate the sensory properties during the cooking processes at **every stage for all three dishes.** | | | | | **5** | **5-6** | |
| The candidate was able to accurately judge and manipulate the sensory properties during the cooking processes **at almost every stage.** | | | | | **4** | **4-5** | |
| The candidate was able to accurately judge and manipulate **the** **majority** of the sensory properties during the cooking processes | | | | | **3** | **3-4** | |
| The candidate was able to judge and manipulate **most** of the sensory properties during the cooking processes. | | | | | **2** | **1-2** | |  | | |
| **Some support needed** to judge and manipulate sensory properties during the cooking process. | | | | | **1** | **0-1** | |
| **Temperature control was faultless during the storing / cooking/testing for readiness and serving of the dishes.** | | | | | **Band** | **Mark** | |  | | |
| Temperature control was **very good**/**faultless** during the storing/cooking/testing for readiness and serving of the dishes. All three dishes were served at the correct temperature (for each course where applicable). | | | | | **4/5** | **3-4** | |
| Temperature control was **mostly adhered to** during the storing/cooking/testing for readiness and at least two dishes were served at the correct temperature. (for each course where applicable). | | | | | **3** | **2-3** | |
| A **fairly good attempt** was made to ensure temperature control was adhered to during the storing/cooking/testing for readiness and at least one dish was served at the correct temperature. (for each course where applicable). | | | | | **2** | **1-2** | |
| **An attempt** was made to ensure temperature control was adhered to during the storing/cooking/testing for readiness and at least one dish was served at the correct temperature. (for each course where applicable). | | | | | **1** | **0-1** | |
| **Presentation, portion control, attention to detail and food styling** | | | | | **Band** | **Mark** | |  | | |
| All three dishes and accompaniments were presented to an **extremely high standard**, **accurate portion control was evident**, and the presentation clearly identified how the dishes would form part of a meal. **A high-quality finish** was achieved **due** **to food styling** being used appropriately with **attention to detail to improve the aesthetic qualities** of the dishes. | | | | | **5** | **9-11** | |
| All three dishes were presented **to very good standard**, **accurate portion control was evident** and the presentation clearly identified how the dishes would form part of a meal. **A quality finish** was achieved **due to food styling** being used appropriately with **attention to detail to improve the aesthetic qualities of the dishes.** | | | | | **4** | **7-8** | |
| All three dishes were presented **to a good standard**, **Portion control was evident** and food styling was used to improve the aesthetic qualities of the dishes. The dishes were mostly presented to indicate how they would form part of a meal. | | | | | **3** | **5-6** | |
| At least **two dishes showed knowledge of portion control**, and **an attempt** had been made **to demonstrate** **garnishing and food styling** and to indicate how the dishes would form part of a meal. | | | | | **2** | **3-4** | |
| The candidate has attempted to present **at least two dishes** in an **appropriate manner,** but some **concerns related to portion control** and **quality of finish/garnishing** relating to one or more dishes. | | | | | **1** | **1-2** | |
|  | | | | | | | | | | |
| **Photographic evidence of the final presented dishes is included Final mark** | | | | | | | **/45** | | | |