Eduqas GCSE Food Preparation and Nutrition • NEA 2

Section A — Investigate and Plan • School assessment marking reference (reformatted for legibility)

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.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.	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 and 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 individual to produce quality practical outcomes.
Not credit worthy or not attempted.	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 Comments / evidence: _____

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Section C — Evaluate • School assessment marking reference (reformatted for legibility)

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 chosen assessment has been conveyed.	The candidate has demonstrated and identified fully how the dishes produced relate to the chosen assessment.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.	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.
Not credit worthy or not attempted.			Good use of accurate technical terminology is evident.	They use appropriate technical terminology with accuracy.

Mark awarded: _____ / 10 Comments / evidence: _____