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 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).	**5**	**3-4**	
Temperature control was **very good** 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**	**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**	**6-8**	
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**	**4-6**	
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**	**4-5**	
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**	