

Moderation Feedback – Visiting/Central -2005

Assessment Panel:

Home Economics and Hospitality

Qualification area

**Subject(s) and Level(s)
included in this report**

**Hospitality: Practical Cookery Intermediate 1
Practical Cookery Intermediate 2
Professional Cookery Intermediate 2
Professional Cookery Higher**

Hospitality: General Operations Intermediate 2

General comments on moderation activity

Visiting Moderation – All Accepted

Hospitality: Practical Cookery Intermediate 1:

- The majority of reports describe candidates as being well-prepared, enthusiastic staff, no disagreements in the marking by the Centre Internal Moderator and the External Moderator and very positive experiences by the External Moderators. Generally high standards are being achieved by the candidates and the majority of reports described good levels of skills in both the use of knives and safe and hygienic practices being demonstrated. All reports stated that the candidates' planning booklets had been marked appropriately but a few reports stated that some of the candidates found difficulty in following their plan.

Hospitality: Practical Cookery Intermediate 2:

- The majority of Moderators reported that the candidates were well-prepared, worked steadily throughout the practical exercise, demonstrated competent practical skills, the planning booklets were well thought out and consistently fairly marked. The reports also described the candidates as being appropriately dressed, in some cases wearing matching hats and aprons, and all demonstrating high standards of safety and hygiene. In a few cases, the moderators commented on the lack of professional knives and equipment and also the lack of flair in garnishing the products.

Hospitality: Professional Cookery Intermediate 2:

- The moderator reported that the candidates all worked hard to produce their dishes on time, the standard achieved was satisfactory and the presentation of the individual portions was very good. The candidates had made the crepes rather large and this resulted in them having problems with the saucing of them.

Hospitality: Professional Cookery Higher;

- The moderator reported that the candidates demonstrated good techniques, especially with the preparation of the chicken. All the candidates served their dishes on time, the majority of the food was acceptable and the presentation was satisfactory. The candidates had difficulty with cutting and cooking the noodles and the brandy baskets required more care when being shaped.

Hospitality: General Operations: Intermediate 2:

- The moderator reported that overall this was a satisfactory performance by the candidates. Their vegetable preparation was good, their recording of temperatures was very good and all the dishes had been well seasoned and tasted good. Although the candidates had plenty time, they did not garnish their soup and the service plates were cool. The moderator commented that as this was a team effort, the candidates could have been challenged a bit more and could have chosen dishes that would fill their time.

The units selected for Central Moderation were:

Food Hygiene for the Hospitality Industry
Practical Cookery Skills for the Hospitality Industry
Foods of the World

- The majority of the Centres were found to be marking to the National Standard and the standard of work was satisfactory. In some cases there was evidence of good teacher feedback and the NABs were being adhered to. The moderators commented that in some instances candidates had completed assessments in pencil and this should be discouraged. There was also evidence again that the Foods of the World unit was not completed according to the assessment guidelines or the information given on the proforma.

Specific issues identified

Areas of common misunderstanding with procedures:

All of the visiting moderation reports stated that Centres were well prepared for the moderation exercise and everything was in place. However, for Central Moderation Centres were still not aware that all of the evidence for the unit had to be submitted, including practical checklists.

Areas of common misunderstanding with specific units/courses:

The unit Foods of the World continues to cause problems. The candidates require to be guided more directly to ensure that they follow the assessment guidelines to produce the project with the correct amount of detail. Although there is a detailed proforma for the candidates' use, they continue to produce evidence that is incorrect.

Areas of difficulty in moderating:

The only comment made regarding this was with reference to the assessment task for General Operations. The moderator commented that because the candidates work in a team, and they have some choice in the dishes produced, the candidates were not being sufficiently stretched. The moderator suggested that there should be more structure to the task so that the candidates had to work to a more realistic level.

Feedback to centres

The standards being produced for the Visiting Moderation has improved year on year and Centres must be commended for the high standards being achieved and for the enthusiasm seen from both staff and candidates.