

**Practical Assignment Step 6 – Carrying out practical activities
FOOD BASED ACTIVITIES**

Marking Exemplification

	3 marks	2 marks	1 mark	0 marks
Complexity of practical task (s)	Combine a wide range of craft skills	Combine a range of craft skills	Use a range of simple Craft skills	Use a limited range of simple craft skills
Examples	Demonstrates good manual dexterity and combines a wide range of craft skills using basic/raw ingredients e.g. pastry making; whisked sponge; decorative skills	Some use of convenience foods to complete the task combined with craft skills e.g. rolling convenience pastry, sauce making	Use of convenience foods to complete task combined with simple tasks e.g. rubbing in, all in one sponge, biscuit base	No use of cooker Demonstrates repetitive use of basic/simple craft skills e.g. sandwich making
Organisational ability	Consistently demonstrates good organisational abilities	Demonstrates, with occasional lapses, good organisational abilities	Demonstrates poor organisational abilities	Demonstrates no organisational abilities
Examples	Demonstrates efficient use of tools and resources Evidence of dovetailing Efficient and confident flow of work	Demonstrates correct use of tools and resources Some evidence of dovetailing Steady flow of work	Demonstrates incorrect use of some tools and resources Illogical sequence of work No evidence of dovetailing Hesitant flow of work	Work disorganised No flow to work No awareness of time/task to be completed
Following Instructions	Consistently demonstrates ability to follow instructions	Demonstrates with occasional lapses, ability to follow instructions	Demonstrates poor ability to follow instructions	Demonstrates no ability to follow instructions
Examples	Follows instructions in the recipe in a confident and efficient manner throughout	Follows the recipe but is hesitant in places when carrying out instructions	Attempts to follow the recipe but is unsure in places Follows the recipe incorrectly in places	Cannot carry out instructions from the recipe Makes no reference to the recipe Ignores instructions

Completes task to plan	Consistently demonstrates ability to complete tasks within specified time	Demonstrates, with occasional lapses, ability to complete tasks within specific time	Demonstrates poor ability to complete tasks within a specific time	Demonstrates no ability to complete tasks within a specified time
Examples	Demonstrates excellent planning skills resulting in tasks being carried out at an even pace throughout	Generally demonstrates good planning skills but with a slightly erratic pace	Carries out tasks at an uneven pace, resulting in a rush to finish in time	Has too much/ too little time Demonstrates poor planning skills Does not complete all/ some tasks
Presenting in the size and quantity planned	Consistently demonstrates ability to carry out practical task to the size and quality planned	Demonstrates, with occasional lapses, ability to carry out practical tasks to the size and quality planned	Demonstrates poor ability to carry out practical tasks to the size and quality planned	Demonstrates no ability to carry out tasks to the size and quality planned
Examples	Demonstrates accurate weighing/measuring throughout and products are presented in an even size or shape e.g. scones, cakes sauce is correct consistency	Demonstrates accurate weighing/measuring but some items are presented in an uneven size or shape	Demonstrates inaccurate weighing/measuring Majority of products are an uneven size or shape	Poor/lack of weighing/measuring skills Product/s bears little or no resemblance to the size or quality planned
Standard achieved	High standard	Marketable standard	Acceptable standard	Unacceptable standard
Examples	Very attractive presentation with specific attention to detail Excellent use of garnishes e.g. finely chopped parsley, attractive piping, decorative techniques, lemon butterflies	Good presentation with some attention to detail e.g. clean dish, correct serving of component parts of dish, even pastry flan Basic garnishing e.g. sprig of parsley, basic piping	Food is safe to eat Unattractive presentation e.g. sauce too thick/lumpy pastry poor/uneven finish	Uncooked/burned dish Inedible food due to, for example, incorrect seasoning e.g. too much salt
Standard of dress / hygiene	Consistently demonstrates appropriate standard of dress/ hygiene	Demonstrates, with minor lapses, appropriate standard of dress/ hygiene	Demonstrates poor awareness of appropriate standard of dress/ hygiene	Demonstrates no awareness of standard of dress/ hygiene
Examples	Wears clean appropriate apron throughout Sleeves rolled up Hair tied back/ loose jewellery removed throughout Washes hands when	Apron is removed before end of task Sleeves pushed up repeatedly Strands of hair not tied back Hands occasionally dried on apron/dish towel	Dirty apron Touches hair repeatedly Jewellery worn Hands washed only at start of task/dried inappropriately	No apron Hair not tied back Loose clothing Unwashed hands

	necessary/ dries appropriately			
Safe and hygienic practices in the use of processes and equipment	Consistently demonstrates appropriate processes	Demonstrates, with minor lapses, appropriate processes	Demonstrates poor awareness of appropriate processes	Demonstrates no awareness of appropriate processes
Examples	Demonstrates a good awareness of correct food handling throughout Uses/cleans equipment with care/precision and control	Demonstrates an awareness of correct food handling with minor lapses e.g. does not wash fruit and vegetables Unsure use of equipment Careless cleaning of equipment	Visible signs of cross contamination e.g. tasting spoon returned to pot, Incorrect use/cleaning of equipment	Visible signs of cross contamination e.g. using the same knife for raw/cooked food without washing, licking fingers Unsafe of equipment Disregard for the safety of others
Maintenance of working areas	Consistently demonstrates appropriate maintenance of working area	Demonstrates, with lapses, appropriate maintenance of working area	Demonstrates poor awareness of appropriate maintenance of working area	Demonstrates no awareness of appropriate maintenance of working area
Examples	Working area/ surfaces are organised throughout and maintained to a high standard Waste disposal is appropriate and carried out periodically Dishes are washed periodically	Demonstrates an understanding of correct maintenance but minor lapses mean that surfaces are occasionally dirty/cluttered and standard is inconsistent Waste is not always disposed of as necessary	Little attempt to clean/clear work surface during completion of task Waste is not disposed of as necessary Majority of dishes are not washed until end of task	Works on a cluttered work surface Equipment returned dirty/incomplete Waste is not disposed of till end of task Equipment left on at end of task e.g. cooker ring