

Carry out a Practical Assignment (CO7)

Candidate Name	Candidate C
Class	
Centre	
Centre number	

Start date: 19 AprilFinish date: 17 May

Complete the clear parts of the chart below to give a brief outline plan for your practical assignment.
The shaded areas are to be completed by your teacher.

Activity	Dates	Time allocation	Grade	Teacher comments to justify grades
Analysing	19/04	40 minutes		
Planning	24/04	40 minutes		
	26/04	40 minutes		
Carrying out	01/05	80 minutes		
	08/05	80 minutes		
Evaluating	13/05	40 minutes		
	15/05	40 minutes		
Overall grade				

Analysing

Write your Practical Assignment brief in the box below.

Provide a range of picnic ideas for a single parent and child.

Underline all of the key points to be considered from the Practical Assignment brief.

Rough work – this section will not be marked

Using the chart below:

- Write down **each** of the underlined **key points**
- Explain why you think **each** of the **key points** is **important**.
- You may not need to use all eight boxes in the chart

	Key point	Explanation of how the key point links to the assignment brief
1	Provide	I need to make enough foods for both the parent and child to eat as I don't want them to be hungry.
2	Range	Need to supply a variety of foods so that that there is something to suit each taste.
3	Picnic	Need to make small finger foods as hot meals are no use as they have to be heated. Soup would be alright if taken in a flask.
4	Ideas	Need to get different ideas and suggestions that will appeal and look attractive to eat.
5	Single parent	Need to have foods which are suitable for an adult to eat and enjoy and which the parent will have the skills to make.
6	Child	Need to make foods which will be easy to eat and swallow for the child as well as being foods which the child will want to eat. Foods which are difficult to eat will not appeal to the child.
7		
8		

Using the chart below

- Write down any **additional** points that you think might be important
- Explain why you think **each** of these **additional points** is **important**.
- You may not need to use all four boxes in the chart

	Additional point	Explanation
9	Cost	As it will be small foods there is no need to spend a great amount of money.
10	Time of year	Different seasons of the year mean that different foods are in season therefore there could be different food choices available to the parent and they may be cheaper eg strawberries in summer.
11		
12		

Grade Awarded (Analysing)	For official use only

Planning

Use the chart below to list the items that you **could** make and tick which **key points** and **additional points** are met.

List the items that you could make here ↓	List your key points here →	provide	range	picnic	ideas	Single parent	child			List your additional points here →	cost	Time of year		
		1	2	3	4	5	6	7	8		9	10	11	12
Use a tick (√) if the item meets the main point or additional point														
Minestrone soup		√	√	√	√	√	√				√	√		
Tuna and pasta salad		√	√	√	√	√	√				√	√		
Teddy bear picnic pinwheels		√	√	√	√	√	√				√	√		
Ginger biscuits		√	√	√	√	√	√				√	√		
Chocolate chip treats		√	√	√	√	√	√				√	√		
Split pea soup		√	√	√	√	√					√	√		
Savoury flan		√	√	√	√	√					√	√		

Chosen items

Use the box below to list the items you have chosen to make.

1 minestrone soup	4 chocolate chip treats
2 tuna and pasta salad	5
3 teddy bear picnic pinwheels	6

Use the following chart:

- **Identify each** key point and additional point identified in the analysing strand.
- **Explain why the items chosen** link back to **each** key and additional point.

Key/additional point	Explanation (Explain why the items chosen link back to each key and additional point, bullet points should be used)
1. provide	<ul style="list-style-type: none"> • I will be able to make enough of each of the dishes to feed the parent and child as the recipes all make enough for two and any extra can be stored.
2. range	<ul style="list-style-type: none"> • All of the items chosen provide a range of tastes and textures for the parent and child to enjoy as there are vegetables and pasta in the soup, crunchy peppers in the pasta, soft cheese in the pinwheels and crunchy chocolate in the chocolate chip treats.
3. picnic	<ul style="list-style-type: none"> • The items chosen are all suitable for a picnic as they are easy to eat – minestrone soup can be drunk from a cup or by using a spoon, pasta salad can be eaten from a tub using a fork and the pinwheels and chocolate treats can be picked up and eaten by hand.
4. ideas	<ul style="list-style-type: none"> • All of the items are good ideas for a picnic as they are all colourful and tasty and I think both adults and children will like them.
5. single parent	<ul style="list-style-type: none"> • The recipes are all easy to make and should be within the capability of the parent as none of the skills are too difficult as I have tried them myself.
6. child	<ul style="list-style-type: none"> • All of the items are easy for the child to eat as they can be eaten using a spoon or a fork or their fingers.
9. cost <i>(not an explanation)</i>	<ul style="list-style-type: none"> • The items are all quite cheap to make.
10. time of year	<ul style="list-style-type: none"> • The items can be made at any time of year as the ingredients are available all year round.

(Note: This page can be photocopied if additional space is required)

Grade Awarded (Planning)	For official use only

Work sequence

Use the following chart to:

Complete a work sequence for the carrying out of the practical assignment.

(The work sequence is for your own use and will **not** be marked)

Work sequence		Comments (As you work, use this column to record any good points or problems you meet, or changes you make)
Day 1	Make minestrone soup and tuna pasta salad.	
Day 2	Make chocolate chip treats and teddy bear pin wheels.	Finished lesson 2 with 10 minutes to spare

Now make the item(s) for your Practical Assignment

Grade Awarded (Carrying out)	For official use only

Evaluating

Complete the chart below to:

- evaluate each item(s) you made

Use the following key to indicate your evaluation for each item

Evaluation	Score
Very good	★ ★ ★
Good	★ ★
Needs improvement	★

Evaluation area →	Appearance	Texture	Taste (Food items only)	Colour (Textile items only)
Item(s) made ↓				
Minestrone soup	★ ★ ★	★ ★ ★	★ ★ ★	
Tuna and pasta salad	★ ★ ★	★ ★ ★	★ ★ ★	
Teddy bear pinwheels	★ ★	★ ★ ★	★	
Chocolate chip treats	★ ★ ★	★ ★	★ ★	

Use the following charts to:

- Explain why you have given **each** item the **score** in the previous chart.

Item(s) made	Score given	Explanation for the score given to the item for appearance
Minestrone soup	★★★	The soup looked very appealing because of the variety of colours from the vegetables. The red colour was very eye catching.
Tuna and pasta salad	★★★	I definitely thought this was eye catching because of the colours mixed throughout, white of the pasta and the red and green from the peppers made it look delicious.
Teddy bear picnic pinwheels	★★	Cutting these sandwiches into small pinwheels was an excellent idea, some of them unrolled slightly spoiling the appearance but overall they looked good.
Chocolate chip treats	★★★	The golden brown cookie looked attractive and the small chocolate chunks on top added a better look to the presentation.

Item(s) made	Score given	Explanation for the score given to the item for texture
Minestrone soup	★★★	The small soft vegetables and the smooth pasta went well together with the tomato based soup making a very good combination.
Tuna pasta salad	★★★	The tuna pasta was just right, the creamy fromage frais went well with the crunchy vegetables.
Teddy bear picnic pinwheels	★★★	The soft cheese spread and ham made a very smooth texture in the mouth and very easy to eat.
Chocolate chip treats	★★	The texture was good although I did think it was a bit gritty in places. The texture when bitten was very crunchy.

Item(s) made	Score given	Explanation for the score given to the item for taste (food item only)
Minestrone soup	★★★	It was well seasoned and tasted just right. It had the right combination of ingredients – vegetables and pasta mixed with tomato and herbs to give a very good taste.
Tuna and pasta salad	★★★	I thought this tasted extremely good, the creamy taste of the fromage frais tasted excellent with the pasta and juicy vegetables.
Teddy bear picnic pinwheels	★	I was disappointed with the taste of the sandwiches as I didn't think the ham and cheese spread tasted nice together.
Chocolate chip treats	★★	I was pleased with the taste of these cookies as the chocolate chips finished off the chocolate taste of the cookies nicely. I thought the cookies could have been a bit sweeter.

Item(s) made	Score given	Explanation for the score given to the item for colour (textile item only)

Evaluate your assignment using the following headings:

Evaluative comment on analysing

- ◆ I did not do very well in the analysing section because I did not clearly explain the key points although I did manage to identify all the key points I needed. I only managed to get a further 2 additional points and explained them briefly. I should of taken more time to think about each of the points individually and explained more clearly how they relate and are important to the assignment brief.

Evaluative comment on planning

- ◆ I made four choices of foods which all fitted in to the theme of the picnic. I think I managed to explain why I chose the four foods. I did run out of time a bit and had to rush to try and finish it, if I had had more time I could have explained each of the points in more detail and given some extra points of explanation.

Evaluative comment on carrying out

- ◆ I think I did well carrying out my four chosen foods and was happy with my finished results. None of the foods were a disaster although I was a bit unhappy with some of the pinwheels as they unrolled and did not stay in the right shape.

Evaluative comment on final item(s)

- ◆ Overall I think my minestrone soup turned out well as it tasted and looked good.
- ◆ The tuna pasta was a success and appealing.
- ◆ The pinwheels were not as good as I hoped as their presentation was spoiled a bit by some of them unrolling and I did not think the ham and cheeses was a good mixture.
- ◆ The chocolate chip treats turned out as they were supposed to.

Grade Awarded (Evaluating)	For official use only
---	-----------------------------

Exemplar C	
ANALYSING	
Identification of key points	Candidate identifies all key points.
Explanation of key points	All key points are explained and the explanations link back to the assignment brief.
Identification of additional points	Two additional points are provided which are relevant to the assignment brief.
Explanation of additional points	The explanation for cost does not link back sufficiently to the assignment brief. Just because the foods are small, does not necessarily mean the ingredients will be inexpensive. The explanation for time of year is acceptable.
GRADE AWARDED FOR ANALYSING Grade 2	
PLANNING	
Key/additional points	7 items provided as possibilities.
Chosen item 1	Minestrone soup is acceptable as a choice as all boxes are ticked.
Chosen item 2	Tuna and pasta salad is acceptable as a choice as all boxes are ticked.
Chosen item 3	Teddy bears picnic pinwheels are acceptable as a choice as all boxes are ticked.
Chosen item 4	Chocolate chip treats are acceptable as a choice as all boxes are ticked.
Explanations for key/additional points 1-10	The explanations given cover all of the key points. The explanation for cost is not acceptable as it is a statement. Explanation for time of year is acceptable.
Additional explanations	There are no extra points of explanation provided for any of the key or additional points.
GRADE AWARDED FOR PLANNING Grade 3	
CARRYING OUT	
Grade 2 awarded by the centre and confirmed by the moderator.	
GRADE AWARDED FOR CARRYING OUT Grade 2	
EVALUATING	
Evaluation – star rating	Star ratings awarded to all dishes produced.
Evaluation – explanation of star rating for appearance	The explanations provided to support the star ratings are valid and relevant.
Evaluation – explanation of star rating for texture	The explanations provided to support the star ratings are valid and relevant.
Evaluation – explanation of star rating for taste	The explanations provided to support the star ratings are valid and relevant.
Evaluative comment on Analysing strand	Two evaluative comments linked to skills and time.
Evaluative comment on Planning strand	One evaluative comment linked to time.
Evaluative comment on Carrying Out strand	One evaluative comment linked to skills.
Evaluative comment on Final Items	Two evaluative comments linked to skills. Comment 1 is a minimal evaluative comment. The last comment is a statement.
GRADE AWARDED FOR EVALUATING Grade 2	

Note: In the planning section numbers have been added to show which key and/or additional points the explanations link back to.

Overall grade = 2+3+2+2+2 =11

11/5 = 2.2

Overall grade = 2