

National Qualifications

Standard Grade Home Economics

Carry Out a Practical Assignment (CO7)



Candidate Name	Candidate C
Class	
Centre	Exemplar
Centre number	June 2002

Start date: 19/04/02 Finish date: 17/05/02

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	19/04/02	40 mins		
Planning	24/04/02	40 mins		
	26/04/02	40 mins		
	29/04/02	40 mins		
Carrying out	1/05/02	60 mins		
	8/05/02	60 mins		
Evaluating	13/05/05	40 mins		
	15/05/02	40 mins		
Overall grade				

Analysing

Write your Practical Assignment brief in the box below.

The school is organising a "Good Health Day".

Provide a selection of exciting foods.

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	School	The food that I prepare must be suitable for pupils and staff. They must like what they buy
2	Organising	The Home Economics Department and pupils are organising it
3	Good Health Day	The food has to be healthy for people to eat
4	Provide	You need to provide 2 - 3 dishes in one hour
5	Selection	You need to make different types of foods eg savoury and sweet
6	Exciting Foods	You need to make the food exciting
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	You may not have enough money so it will have to be cheap
10		
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 →	Organising	School	Provide	Selection	Exciting foods	Good Health Day			List your additional points here →	Cost			
		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														
Fruit crumble		√	√	√	√	√	√				√			
Baked potato		√	√	√	√	√	√				√			
Apple tart		√	√	√	√	√								
Chicken burgers		√	√	√	√	√	√				√			
Salad		√	√	√	√	√	√				√			
Meringues with cream		√	√	√	√	√								
Trifle		√	√	√	√	√								

Chosen items

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

1 Chicken burgers	4 Fruit crumble
2 Baked potato	5
3 Salad	6

Use the following chart:

- **Explain** why you have chosen **each** item that you will make
- Your explanation **must** link back to **each** of the **key points** and **additional points** you identified

Item to be made	Key Point No.	Explanation (Linked to each of the key points and additional points, bullet points should be used)
Fruit crumble	3 1 2 4	<ul style="list-style-type: none"> • It will increase the portions of fruit you will have to eat because it has apples in it. This meets the target for eating more fruit • Fruit crumble should appeal to most people • I am organising it and so can make it • I can make this item in a single lesson
Chicken burger	1 6 3	<ul style="list-style-type: none"> • This is a savoury item that will be good for staff and pupils and suitable for the school • It will be easy to make • I will reduce the salt and oil in the burger
Baked potato and salad	3 2 5	<ul style="list-style-type: none"> • This helps to give you more vegetables which is a dietary target so healthy • It is easy to make for a lot of people. • Most people like baked potatoes and it is savoury

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 fruit crumble and burgers. Freeze burgers	
Day 2	Make baked potato and salads (4 baked potatoes with 4 different fillings)	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 ↓				
Fruit crumble	★ ★	★ ★	★ ★ ★	
Chicken burger	★ ★	★ ★	★ ★	
Baked potatoes and salads	★ ★ ★	★ ★ ★	★ ★ ★	

Use the following charts to:

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

Item made(s)	Score given	Explanation for the score given to the item for appearance
Baked potato and salad	Very good	<ul style="list-style-type: none"> • The baked potatoes looked very good because they all had different fillings which were colourful and made them stand out on the serving plate. • The salad was colourful
Fruit crumble	Good	<ul style="list-style-type: none"> • The fruit crumble looked nice, but the colour was a little boring. • It could have been improved by serving it with some custard or decorating with some red slices of apple
Chicken burger	Good	<ul style="list-style-type: none"> • The burger looked OK in the roll, but it did fall apart when eating it. If I had added some egg to the mixture before cooking it, it would have helped make it look better. • The salad was served with the burger and along with the relish, onions and cheese sticking out the roll helped to make it look ok and nice to eat.

Item made(s)	Score given	Explanation for the score given to the item for texture
Baked potato and salad	Very good	<ul style="list-style-type: none"> • The baked potatoes were all very moist because of the fillings that were used. Without the fillings they would have been dry to eat.
Fruit crumble	Good	<ul style="list-style-type: none"> • The texture was good as the apples were soft and the crumble was different in texture - crumbly. • The brown sugar and crushed nuts what I put in the crumble top helped to make the topping crunchy.
Chicken burger	Good	<ul style="list-style-type: none"> • The texture was very soft, and too soft as the burger fell apart when eating it. • If I had added some egg during the cooking it might have stuck together. The onions added some crunch to the burger

Item made(s)	Score given	Explanation for the score given to the item for taste (food item only)
Baked potato and salad	Very good	<ul style="list-style-type: none"> • The baked potatoes tasted really good as they all had different fillings – tuna and sweetcorn, cheese and coleslaw, spicy bean and chicken curry. This gave lots of tastes for different people. • None of the tastes was too strong.
Chicken burger	Good	<ul style="list-style-type: none"> • The burgers were nice, but I put a too much salt in them when making them and so they tasted a bit salty. • The onions and the relish did take some of the salt taste away.
Fruit crumble	Very good	<ul style="list-style-type: none"> • The fruit crumble was really tasty. The apples were sweet but still had a nice apple taste. • I could taste the nuts as well and this gave it a different taste that was nice

Item made(s)	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

Evaluative comment on planning

Evaluative comment on carrying out

Evaluative comment on final item(s)

Grade Awarded (Evaluating)	For official use only

Examiner comments

Front page

The candidate has indicated the start and finish date of the assignment.

An outline plan has been given by allocating times to each strand.

The total time allocated to the practical Assignment is the maximum 360 minutes and the time allocated to the Carrying Out strand exceeds the minimum 100 minutes.

Analysing

The candidate has correctly identified all the key points from the assignment brief. This meets the requirement for upper Foundation level. Less than 50 % of the key points have an explanation which is valid or relevant and so the candidate does not meet the criteria for even lower General level.

Although the candidate identifies a relevant main point (with a vague explanation) no additional credit can be given.

Grade awarded to the candidate for the Analysing strand **5**

Planning

The candidate chooses three appropriate activities linked to each of the key points identified – including cost. This meet the criteria for a Grade 5. The candidate has attempted to give an explanation for the choice of each dish, but this is vague at times. The candidate does not link the choice of each product to each of the key points and additional points identified in the analysing stage. The candidate does not meet the criteria for a lower General level award.

Grade awarded to the candidate for the Planning strand **5**

Carrying Out (internally assessed and subject to external moderation)

Grade awarded to the candidate for the Carrying Out strand **2**

Evaluating

The candidate evaluates each of the items made using the sensory evaluation chart ie the candidate has undertaken basic product evaluation. This meets with the criteria for an upper Foundation award. The candidate has evaluated the success of all the items made and provides an explanation for all of the scores allocated to items. This meets the criteria for an award at upper General level.

Grade awarded to the candidate for the Evaluating strand **3**

Calculation for the Overall grade achieved:

Analysing	5
Planning	5
Carrying out	2 (note Carrying Out strand has a double weighting
Carrying out	2 so the same grade is entered twice)
Evaluating	3
Overall grade	$17 / 5 = 3.4$

Overall grade achieved 3