

National Qualifications

Standard Grade Home Economics

Carry Out a Practical Assignment (CO7)



Candidate Name	Candidate E
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 must be suitable for staff and pupils. They must like what I have made or they will not buy it
2	Organising	Me and my father will be organising it
3	Good Health Day	The foods must be healthy and good for you
4	Provide	I must provide a dish for young and old people
5	Selection	I will select a dish that young and old people will like
6	Exciting foods	
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	The cost was to be inside of a certain amount
10	Cooks	It has to be nice and interesting then people will eat it.
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 →	School	Organising	Good Health Day	Provide	Selection	Exciting foods			List your additional points here →	Cost	Cooks		
		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														
Bread pizza		√	√	√	√	√	√				√	√		
Cheese and onion flan		√	√	√	√	√	√				√	√		
Fruit Crumble		√	√	√	√	√	√				√	√		
Chicken chow mein		√	√	√	√	√	√					√		

Chosen items

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

1 Bread pizza	4 Chicken chow mein
2 Cheese and onion flan	5
3 Fruit crumble	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)
Bread pizza	1 2 2 6	<ul style="list-style-type: none"> • Can be made easily for lots of people • Does not take long to cook • Should be easy to serve • I could cut out shapes from the roll to make it nicer
Cheese and onion flan	4	<ul style="list-style-type: none"> • I could make this dish because it should sell to pupils and staff
Fruit crumble	6	<ul style="list-style-type: none"> • It is a colourful dish and could attract people to buy it. I could add more fruit to make it more colourful
Chicken chow mein	6	<ul style="list-style-type: none"> • This dish is colourful. I could add more peppers and vegetables.

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)
1/5/02	Cheese and onion flan and chow mein	
8/5/02	Fruit crumble and bread pizza	

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 ↓				
Bread pizza	★ ★	★ ★	★	
Fruit crumble	★ ★ ★	★ ★ ★	★ ★	
Chicken chow mein	★ ★	★	★	
Flan	Did not make	as I did not	have time	

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
Bread pizza	2 stars	It looked like it had been cooked right, but the topping was a bit messy. I could have made the topping more tidy by arranging things better.
Fruit crumble	3 stars	Because it looked like it was good to eat as it was golden brown when it came out of the oven and the juice was bubbling at the sides.
Chicken chow mein	2 stars	Because it had all different colours on it eg red peppers and mushrooms.

Item made(s)	Score given	Explanation for the score given to the item for texture
Fruit crumble	3 stars	The texture was good and soft.
Chicken chow mein	1 star	It was a bit chewy because I over cooked the chicken and made it tough. I should have kept an eye on the dish when it was cooking.
Bread pizza	2 stars	Was crunchy because it was on the crispy roll. I could have made the cheese and onions into smaller bits so it was less crunchy and this would have made it better

Item made(s)	Score given	Explanation for the score given to the item for taste (food item only)
Bread pizza	1 star	It was a bit cheesy but I could have made it more colourful by putting peppers on it.
Fruit crumble	2 stars	It tasted a bit crumbly and crispy. I could have cut up the apple more.
Chicken chow mein	1 star	It tasted a bit crumbly and chewy because of chicken and noodles.

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

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 is the above the minimum 100 minutes.

Analysing

The candidate underlines the key points and transfers them to the correct column.

The candidate has combined the key points of exciting and foods together. This is acceptable. The only explanation that is valid is that for key point 1. The others are not valid, vague or limited in detail. This meets the criteria for an upper Foundation award.

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

Planning

The candidate only identifies four activities and selects them all to make. The candidate indicates that the chicken chow mein does not meet the requirement of cost, but goes ahead and selects the item to make. The candidate provided minimal amount of justification for the choices, and they do not all link back to the key and additional points identified.

This meets the criteria for a lower Foundation award – ie choices are linked to most but not all of the key points

Grade awarded to the candidate for the Planning strand **6**

Carrying Out (internally assessed and subject to external moderation)

Grade awarded to the candidate for the Carrying Out strand **4**

Evaluating

The candidate evaluates three out of the four products made. However the candidate does indicate that the flan was not made due to lack of time. This is acceptable and more than two food products have been made. The star rating has been completed and so the candidate meets the requirement for an upper Foundation award. The candidate goes on to justify the scores provided for the three products. Over the three products in the three areas of appearance, texture and taste, the candidate the candidate provides four valid points. This is less than half and so the candidate does not meet the criteria for a General award.

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

Calculation for the Overall grade achieved:

Analysing	5
Planning	6
Carrying out	4 (note Carrying Out strand has a double weighting
Carrying out	4 so the same grade is entered twice)
Evaluating	5
Overall grade	$24 / 5 = 4.8$

Overall grade achieved 5