



2013 Health and Food Technology

Intermediate 1 Practical Assignment

Finalised Marking Instructions

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Intermediate 1

Health & Food Technology

Planning

Step 1

Design Brief

Make a range of dishes suitable for a buffet.

Step	Mark allocation	Marking details
1	3 marks	<ul style="list-style-type: none">• A candidate who lists all the main points from the assignment brief will be awarded 2 marks (5).• A candidate who provides more than half of the main points will be awarded 1 mark (3 or 4).• A candidate who provides less than half of the main points will be awarded 0 marks (2 or less).• A candidate who lists one or more additional and relevant main points associated with the assignment brief will be awarded an additional 1 mark.

Use the columns below to list the:

- main points of the assignment (These must be numbered.)
- any additional points that you have identified. (These must be numbered.)

Main points identified	Additional points identified
<ol style="list-style-type: none">1. Make2. (a) range3. (of) dishes4. suitable5. (for a) buffet	<ol style="list-style-type: none">6. Skills/abilities/able to make7. Likes/dislikes of target group8. Cost/money available9. Time available to make10. Time of the year11. Availability of resources12. Equipment/resources available13. Safety/hygiene14. Aesthetically appealing15. Allergies to food16. Portion sizes17. Special dietary requirements18. Scottish dietary requirements

Step 2

Step	Mark allocation	Marking details
2	1 mark	<ul style="list-style-type: none"> A candidate who provides a range* of possible solutions that meet the needs of the assignment brief will be awarded 1 mark. A candidate who provides a range of possible solutions that do not relate to the needs of the assignment brief will be awarded 0 marks. <p>*A 'range' means two or more possible solutions.</p>

List the **possible** items(s) that you could make which would meet all the main points and additional points you have identified.

Use the grid below as a checklist to help you.

The list of items given below are possibilities only. Candidates should be given credit for other acceptable products.

Main points/ → additional points	1	2	3	4	5	6	7	8	9	10	Final Choice
Possible items ↓	Use a tick (✓) if the item meets the main points/additional points.										
Soups											
Salads											
Smoothies											
Rice dishes											
Pasta dishes											
Potato dishes											
Casseroles											
Vegetable dishes											
Vegetable kebabs											
Fish dishes											
Cold/hot dishes											
Sweet/savoury dishes											
Cup cakes/baking											

Items selected must meet **all** the needs of the brief **including** additional main points.

Step 3

Step	Marking allocation	Marking details
3	1 mark	<ul style="list-style-type: none"><li data-bbox="628 239 1401 304">• A candidate who selects an item(s) which meets all the needs of the assignment brief will be awarded 1 mark.<li data-bbox="628 342 1417 439">• A candidate who selects an item(s) which does not meet the needs of the assignment brief will be awarded 0 marks.
	-1 mark	<ul style="list-style-type: none"><li data-bbox="628 481 1342 546">• If a candidate has made an unsuitable choice, eg a dish/es high in fat.

Step 4

Step	Mark allocation	Marking details
4	3 marks	<ul style="list-style-type: none"> • A candidate's time plan which shows good deployment of time in a logical manner and includes reference to ordering/requisitioning of resources will be awarded 3 marks. • A candidate's time plan which shows lapses in either deployment of time or which is illogical in manner or does not refer to ordering or requisitioning of resources will be awarded 2 marks. • A candidate's time plan which is neither logical nor effective in the deployment of time and makes no reference to ordering or requisitioning of resources will be awarded 0 marks. • If less than half the planned time is devoted to practical work, 1 mark removed.

Lesson Number	Length of Period	Date	Task(s) to be completed
1			Planning the Practical Assignment

- Candidate must make what has been chosen in Step 2.
- 10 hours must be planned for – showing **appropriate** deployment of time for planning and evaluating.

No length of class period – 1 mark removed
 No dates of lessons – 1 mark removed
 Retrospective time plan – (0) marks to be awarded
 Less/more than 10 hours planned – 1 mark removed
 No reference to ordering/resources – 1 mark removed

Step 7

Evaluating	Total mark allocation	9 marks
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Step	Mark allocation	Marking details
7	3 marks	<p><i>Sensory evaluation table</i></p> <p>1 mark is awarded for the evaluation of the item(s) made under each of the three headings. Total of 3 marks available.</p> <p>Markers will be looking for consistency of comment throughout the whole of the evaluation section.</p>

Thinking about **all** the item(s) that you manufactured, complete the sensory evaluation chart below to evaluate each finished item(s).

Rating →	Appearance	Texture	Taste
Item(s) made ↓			

All finished items must be evaluated under **all** headings.

Use the following key to indicate the rating for the item(s) made:

- Excellent** 
- Good** 
- Could be better** 

Check item/s MADE are evaluated

Step 7 (continued)

Step	Mark allocation	Marking details
7	3 marks	<i>Comments on sensory evaluation</i> 1 mark is awarded for appropriate comments linked to each of the three sensory chart headings. The comments must reflect the star rating previously indicated by the candidate if marks are to be awarded. Total of 3 marks available.

Make an evaluative comment about **each** of the item(s) you made using the headings given in the sensory chart. **(If more than 4 items made – candidate should only evaluate 4)**

Use the table below to help you. Check order of items from star evaluation.

Sensory Chart heading	Comment
Appearance	
Texture	
Taste	

- Comments must link to evaluation on previous page.
- Comments should be evaluative – statements are not acceptable.

Step 7 (continued)

Step	Mark allocation	Marking details
7	4 marks	<p><i>Comment on main points and additional points</i></p> <p>4 marks are awarded for comments that link to each of the main and additional points identified in Step 1. Comments provided in this section must reflect comments made above. Markers will be looking for evaluative comment in relation to how well the main points have been met.</p> <p>4 marks for valid comments linked to all main points and additional points.</p> <p>3 marks for valid comments linked to more than half of the main and additional points identified.</p> <p>2 marks for valid comments linked to half of the main and additional points identified.</p> <p>1 mark for valid comments linked to less than half of the main and additional points identified.</p> <p>0 marks for valid comments which are not linked to main and additional points.</p>

Think about **all** the main points **and** additional points you considered in **Step 1**.

Provide an evaluative comment on how well your finished item(s) have met **each** of the main points and additional points.

Complete the chart below.

Main point/ additional point	Comment

- Comments must be evaluative – statements not acceptable.
- **All** main points and additional points must be listed and evaluated.
- Candidate should make specific reference to items made or products used/skills used.

Total = 18 marks

[END OF MARKING INSTRUCTIONS]