

Food Preparation and Nutrition

OCR GCSE (9-1) J309

MC2 Marking Form

Candidate name										
Candidate number						Tick this box to confirm the preparation, cooking and presentation of the three dishes was completed within a single period of no more than three hours.				
Centre number										

Task 2: Mark Sheet (MC2)			
Planning: (20 marks)	Mark	Comments	Total
- Excellent consideration and understanding of the task including sensory and nutritional choice, cost, food provenance and seasonality - Excellent and comprehensive justification for the chosen dishes including identifying a wide variety of complex and demanding skills and techniques - Excellent and comprehensive time plan to show consistent sequencing/dovetailing with excellent reference to the chosen skills, techniques and equipment, and identifying food safety and quality points	17-20		
- Very good consideration and understanding of the task including sensory and nutritional choice, cost, food provenance and seasonality - Very good and detailed justification for the chosen dishes including identifying a variety of skills and techniques with a very good level of demand - Very good and detailed time plan to show very good sequencing/dovetailing with very good reference to the chosen skills, techniques and equipment, and identifying food safety and quality points	13-16		
- Good consideration and understanding of the task including some reference to sensory and nutritional choice, cost, food provenance and seasonality - Good justification for the chosen dishes including identifying some variety of skills and techniques with a good level of demand - Good time plan to show sequencing/dovetailing with some reference to the chosen skills, techniques and equipment, and identifying food safety and quality points	9-12		
- Adequate consideration and understanding of the task including some reference to sensory and nutritional choice, cost, food provenance and seasonality - Adequate justification for the chosen dishes including identifying some skills and techniques with an adequate level of demand - Adequate time plan to show some sequencing/dovetailing with reference to some of the chosen skills, techniques and equipment, and identifying food safety and quality points	5-8		
- Limited consideration and understanding of the task with little reference to sensory and nutritional choice, cost, food provenance and seasonality - Limited justification for the chosen dishes with limited skills and techniques identified, with a basic level of demand - Basic time plan to show limited sequencing/dovetailing with little reference to the chosen skills, techniques and equipment, and little identification of food safety and quality points	1-4		
No response or no response worthy of credit	0		

Learners will prepare, cook and present a menu of three complete dishes within a single session of three hours. Learners will demonstrate a range of technical skills in the preparation, cooking and presenting of the menu of three dishes: please refer to the specification section 2b: "D: Skills requirements: preparation and cooking techniques."

Method of working: (20 marks)	Mark	Comments	Total
• Demonstrates excellent and meticulous personal preparation and organisation of work area when preparing cooking and presenting dishes • Follows time plan exactly, using the correct sequence with appropriate dovetailing • All dishes completed and produced successfully within the time available • Demonstrates excellent and faultless application of food safety procedures	17–20		
• Demonstrates very good personal preparation and organisation of work area when preparing cooking and presenting dishes • Follows time plan, using the correct sequence with appropriate dovetailing • All dishes completed and produced within the time available • Demonstrates very good application of food safety procedures	13–16		
• Demonstrates good personal preparation and organisation of work area when preparing cooking and presenting dishes • Mostly follows time plan using the correct sequence with some appropriate dovetailing • Dishes completed and produced within the time available • Demonstrates good application of food safety principles	9–12		
• Demonstrates adequate personal preparation and organisation of work area when preparing cooking and presenting dishes • Some attempt made to follow the plan with some dovetailing • Attempts to complete and produce dishes within the time available • Demonstrates adequate application of food safety procedures	5–8		
• Demonstrates limited personal preparation and organisation of work area • Little ability to organise time and limited use of the plan • Attempts to produce dishes within the time available • Demonstrates basic application of food safety procedures	1–4		
• No response or no response worthy of credit	0		
Skills and cooking: (25 Marks)	Mark	Comments	Total
• Excellent and advanced application of a wide variety of skills, techniques and cooking methods, showing a high and very complex level of demand • Excellent level of competency when using tools and equipment • Demonstrates excellent cooker management	21–25		
• Very good application of a variety of skills, techniques and cooking methods, showing a very good level of demand • Very good level of competency when using tools and equipment • Demonstrates very good cooker management	16–20		
• Good application with some variety of skills, techniques and cooking methods, showing a good level of demand • Good level of competency when using tools and equipment • Demonstrates good cooker management	11–15		
• Sound application of skills, techniques and cooking methods, showing an adequate level of demand • Adequate level of competency when using tools and equipment • Demonstrates adequate cooker management	6–10		
• Limited application of skills, techniques and cooking methods, showing a basic level of demand • Basic level of competency when using tools and equipment • Demonstrates basic cooker management	1–5		
• No response or no response worthy of credit	0		

Sensory testing of the menu of three dishes will be carried out at the end of the session by the teacher or appropriate member of staff from the centre.

Presentation: (25 marks)	Mark	Comments	Total
• Produces dishes of an excellent quality that are well-presented and styled to an excellent standard of finish • Outcome of sensory testing – excellent level achieved • Demonstrates excellent portion control	21–25		
• Produces dishes of a very good quality that are well-presented and styled to a very good standard of finish • Outcome of sensory testing – very good level achieved • Demonstrates very good portion control	16–20		
• Produces dishes of a good quality that are presented and styled to a good standard of finish • Outcome of sensory testing – good level achieved • Demonstrates good portion control	11–15		
• Produces dishes of an adequate quality, some attempt to present and style to a adequate standard of finish • Outcome of sensory testing – adequate level achieved • Demonstrates sound portion control	6–10		
• Produces dishes of limited quality, with little attempt to present and style to a basic finish • Outcome of sensory testing – basic level achieved • Demonstrates limited portion control	1–5		
• No response or no response worthy of credit	0		

With reference to the chosen task, learners will carry out sensory analysis and evaluation, and identify improvements.

Analyse and Evaluate: (15 marks)	Mark	Comments	Total
• Excellent and comprehensive sensory analysis of the finished dishes relating to the organoleptic properties • Excellent and comprehensive evaluation that clearly demonstrates reasoned judgements of the overall task and uses a wide range of evidence to draw thorough conclusions • Comprehensive suggestions for improvements or changes	11–15		
• Good sensory analysis of the finished dishes with some reference to the organoleptic properties • Good evaluation that demonstrates some reasoned interpretation of the overall result and uses a range of evidence to draw conclusions • Some suggestions for improvements or changes	6–10		
• Limited sensory analysis of the finished dishes with basic reference to the organoleptic properties • Basic review with no clear conclusions and limited use of evaluation and evidence • Little or no suggestions for improvements or changes	1–5		
• No response or no response worthy of credit	0		
Total Mark	105		