

Home Economics (Food, Nutrition and Health)

Advanced Subsidiary GCE

Unit **G002**: Resource Management

Mark Scheme for January 2012

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This mark scheme is published as an aid to teachers and students, to indicate the requirements of the examination. It shows the basis on which marks were awarded by examiners. It does not indicate the details of the discussions which took place at an examiners' meeting before marking commenced.

All examiners are instructed that alternative correct answers and unexpected approaches in candidates' scripts must be given marks that fairly reflect the relevant knowledge and skills demonstrated.

Mark schemes should be read in conjunction with the published question papers and the report on the examination.

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Annotations

Annotation	Meaning
	Unclear
	Benefit of doubt
	Caret sign to show omission
	Significant amount of material which doesn't answer the question
	Not answered question
	Benefit of doubt not given
	Repeat
	Noted but no credit given
	Tick

Marking crossed out and duplicated answers

OCR currently provides examiners with 'rules' for marking crossed out answers (which may be partially or wholly correct) and duplicated answers. Duplicated answers refer to two (or more) alternative responses to the same question, or responses to more optional questions than required within the paper rubric.

The rules are as follows:

Crossed out answers

- where a candidate crosses out an answer and provides an alternative response the crossed out response is not marked and gains no marks
- where a candidate crosses out an answer to a whole question, but makes no second attempt and the inclusion of the answer would not cause a rubric infringement, the assessor should attempt to mark the crossed out response and award marks appropriately.

Duplicated answers

- normally all responses are marked and the highest mark given
- where alternate answers are provided to a multiple choice question, no mark should be awarded (for example: following a request to tick one box, the candidate ticks two or more boxes)
- where the candidate provides contradictory responses, no mark should be awarded (for example: the candidate writes a statement such as 'water freezes at 0°C this means it is a liquid at -10°C'). The candidate, here, does not seem to understand the context of the 'question'
- where the candidate has adopted a 'scattergun' approach by providing multiple answers to a single response question, no mark should be awarded.

Question			Answer	Mark	Guidance
1	(a)	(i)	State how long males spend on travel. 1 hour 32 mins	1	
		(ii)	State how long females spend on eating and drinking. 1 hour 19 mins	1	
		(iii)	Which gender spends the most time on leisure? Males	1	
	(b)		Describe two ways a home can be designed to save human energy. <ul style="list-style-type: none"> • Smooth surfaces are easy to clean and keep dust to a minimum • Easily accessible/sufficient storage spaces so possessions can be found easily/makes it easier to clean the home if items are stored • Technological fixtures & fittings eg automatic systems controlling lights, temperature and ventilation provides a comfortable living requirement without any effort • Effective lighting makes it easier to find things • Proximity of rooms for convenience eg downstairs toilet, laundry room by kitchen • No steps/stair lift • Proximity of kitchen appliances eg oven, sink and fridge 	4	1 mark for identification and 1 mark for description Don't accept information on choice of appliances
	(c)		Describe two ways in which supermarket layout can secure customer loyalty. <ul style="list-style-type: none"> • Snack/lunch products near the door for quick access for people buying lunch. • Wide aisles, big doors, escalators for trolleys etc for convenience. • Spacious car parking and different types eg for parents with children 	4	Only accept one facility for a maximum of 2 marks Don't accept reference to disabled access/ wheelchairs / trolleys for children

Question	Answer	Mark	Guidance
	<ul style="list-style-type: none"> • Clear signposting – key products close proximity to each other • Promotions by the entrance • Wide range of facilities eg cafe, opticians, deli, pharmacy under one roof etc • Self service tills for speed 		Don't accept offers at the end of aisles
(d)	<p>Explain three ways that technological advances in supermarkets can benefit the consumer when shopping for food.</p> <ul style="list-style-type: none"> • Wider range of products for the consumer due to good ICT links between retailers and suppliers, and due to improved transportation/ distribution methods • Shelves less likely to be empty due to stock control/automatic reordering systems /self ticketing shelves • Consumers can purchase shopping online • Increased range of payment options eg chip and pin • Hand held scanners/ self scanning checkouts • Improved food safety eg ICT has improved traceability & temperature control • QR reader gives information about product/manufacturer • Announcements/screens informing about promotions • Conveyer belts by tills for speed • Self-weighing facilities • Self-ticketing for queues • In-store bakeries • Vouchers generated at point of payment • Price comparisons at point of purchase/ on shelves • MAP packaging allows more choice • Automatic doors/ temperature controls/ lighting 	6	

Question	Answer	Mark	Guidance
(e)	<p>Describe four ways a low income household could effectively reduce their expenditure on food shopping.</p> <ul style="list-style-type: none"> • Use loyalty cards to collect points to get money off vouchers • Look for special offers eg BOGOF (as long as it's a product you will actually use) • Shop at low cost supermarkets eg Lidl rather than Tesco etc./ avoid expensive food retailers • Buy food from markets, especially fruit & vegetables, especially towards the end of the day when offers are available • Buy in bulk – economy of scale • Use coupons from magazines/ websites etc to get discount off individual products • Plan before shopping – make a list and stick to it/ one journey needed • Buy cheaper cuts of meat or bulk up meals with cheaper protein foods eg pulses/ meat-free days • Buy supermarket 'value' or own brand products instead of branded • Buy fruit and vegetables that are in season as they are cheaper at certain times of the year when they are plentiful. • Shopping online reduces impulse buying and travel costs • Purchase starchy foods because they are filling and cheap • Buy frozen vegetables – cheaper and less waste • Buy fresh ingredients because it is usually more cost effective than buying ready meals 	8	<p>Look for a range of descriptions; don't accept 'because it's cheaper' for each answer.</p> <p>Don't accept more than one reference to meal planning/list making or budgeting</p>
	Total marks	25	

Question		Answer	Marks	Guidance	
				Content	Levels of response
2	(a)	<p>Describe how psychological and social factors can affect food choice.</p> <p>Answers may include:</p> <p><i>Psychological factors</i></p> <ul style="list-style-type: none"> • Physiological need for food eg: The need to satisfy hunger, to experience the sensation of fullness • Psychological need for food eg: Meeting an emotional need, to relieve stress, give comfort etc. • Eating preferences eg: Likes and dislikes, influenced by personal experiences/ vegetarian. • Sensory appeal eg: The smell and taste combine to produce the flavour of food. Appearance can affect our expectations of what flavour a food will be (eg a pink yoghurt is likely to be strawberry) • Influence of the media eg: News reports and documentaries can affect food choice eg food scares/ dieting. Advertising and role models. <p><i>Social factors</i></p> <ul style="list-style-type: none"> • Social network eg: Family and friends, peer group pressure. 	10	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points.</p> <p>In order to access highest band marks, candidates should address both parts of the question equally</p> <p>Accept eating disorders linked to psychological factors.</p> <p>Some factors may come under both social and psychological categories eg culture</p>	<p>High 9 – 10 marks The candidate describes in detail how psychological and social factors can affect food choice. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 6 – 8 marks The candidate gives some good descriptions of how psychological and social factors can affect food choice. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 3 – 5 marks The candidate gives some descriptions of how psychological and social factors can affect food choice, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p>

Question			Answer	Marks	Guidance	
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			<ul style="list-style-type: none"> • Geographical location eg: Choice may be greater if living in a large city compared to a rural location. • The changing family and household eg: More women work so have less time to prepare meals so choice of convenience food is increasing. • Changing in working patterns eg: More people are travelling further to work so food choice reflects this – more ready made sandwiches etc. • Leisure time eg: More leisure time may mean less time in the home preparing meals or eating at different times so more people are having microwaveable meals. • Preparation and cooking equipment available eg: Some equipment encourages consumers to buy more fruit eg smoothie makers. • Income eg: The amount of money coming into the home has a direct impact on quality and quantity of food purchased. More high fat and sugar foods may be eaten if income is low. • Social conscience eg: Introduction of Fair-trade products has increased consumer choice 			<p>Poor 0 – 2 marks The candidate shows superficial knowledge of how psychological and/or social factors can affect food choice. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

Question			Answer	Marks	Guidance	
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			<ul style="list-style-type: none"> Health issues eg: There is a wider range of healthy foods such as low fat options, functional foods, and foods for people with allergies. Skills and education 			
	(b)	<p>Explain how the choice of food available to eat outside the home is meeting the needs of different consumers.</p> <p>Answers may include:</p> <ul style="list-style-type: none"> Pubs offering early bird, midweek offers etc, good for low income consumers eg families with young children, elderly. Pubs are becoming more family friendly and growing in popularity as a place to eat as a result. Eating in restaurants is still typically a planned event for special occasions eg celebrations. More ethnic foods/restaurants reflecting multicultural nature of consumers in UK today. More choice for vegetarians and ethical consumers wishing to make an ethical choice. More restaurants are willing to discuss the provenance of their food with customers and design their menus around seasonal foods using ingredients that can be locally sourced. 	15	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points.</p>	<p>High 13 – 15 marks The candidate explains in detail how the choice of food available to eat outside the home is meeting the needs of different consumers. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 9 – 12 marks The candidate gives some good explanations of how the choice of food available to eat outside the home is meeting the needs of different consumers. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 5 – 8 marks The candidate gives some explanations of how the choice of food available to eat outside the home is meeting the needs of different</p>	

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			<ul style="list-style-type: none"> The number of branded cafes (eg Cafe Uno etc) has grown enormously. Cafes offer somewhere to eat quickly for time pressured consumers, and are open early for a quick breakfast, useful for working people. Fast food restaurants popular with younger consumers and families with young children as they are quick and cheap, despite ongoing health concerns. Fast food restaurants provide parties, have characters to collect etc so are very popular with young children. Wide range of roadside eating places for people travelling More food available to eat 'on the go', useful for consumers eg who don't have time for breakfast before going to work. Generally there are many more places to eat outside the home offering a wide range of foods, prices etc to meet the needs of all types of consumers. 			<p>consumers, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate shows superficial knowledge of how the choice of food available to eat outside the home is meeting the needs of different consumers. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

Question		Answer	Marks	Guidance	
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3	(a)	<p>Describe the incidence and patterns of food poisoning in the UK.</p> <p>Answers may include:</p> <ul style="list-style-type: none"> The general trend has been an increase in the incidence of food poisoning, although numbers have declined in recent years. Reported cases of some bacteria have been decreasing (eg Salmonella & C. perfringens) while others have gone up (eg E coli) It is very difficult to know the real number of cases as it is estimated that only about 10% of all cases are reported. The main bacteria responsible for outbreaks are Salmonella, C perfringens and Campylobacter. The main foods involved in cases of food poisoning are meat and poultry (and products), eggs, dairy, fish. <p><i>Increased public awareness of food poisoning eg:</i></p> <ul style="list-style-type: none"> Partly due to campaigns eg by the Food Standards Agency, such as how to cook a turkey at Christmas. Therefore more cases are being reported. <p><i>Change in shopping habits e.g:</i></p> <ul style="list-style-type: none"> People shop less frequently so food is stored for longer periods of time. 	10	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points.</p>	<p>High 9 – 10 marks The candidate describes in detail the incidence and patterns of food poisoning in the UK. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 6 – 8 marks The candidate gives some good descriptions of the incidence and patterns of food poisoning in the UK. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 3 – 5 marks The candidate gives some descriptions of the incidence and patterns of food poisoning in the UK, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p>

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			<ul style="list-style-type: none"> Use of freezers to store fresh foods (eg chicken) can lead to inadequate thawing of the food which means that normal cooking will not destroy all the bacteria. <p><i>Increased use of convenience foods eg:</i></p> <ul style="list-style-type: none"> Much of our food is now produced in factories, giving much greater potential for contaminating a large number of food products. Consumption of some high risk foods eg cook – chill has increased. Lack of understanding among consumers about the correct way to store and cook these foods. <p><i>Seasonal influences eg:</i></p> <ul style="list-style-type: none"> More cases during the summer months mostly due to inadequate refrigeration of food and more barbecues. <p><i>Increased numbers of people eating out eg:</i></p> <ul style="list-style-type: none"> This provides the opportunity for a single food product to cause many cases of food poisoning. Food may not have been prepared in such a way that it meets food hygiene standards. <p><i>More foreign travel eg:</i></p> <ul style="list-style-type: none"> E coli is the most common cause of diarrhoea in travellers Hygiene practices may not be as strict and water may be contaminated. 			<p>Poor 0 – 2 marks The candidate shows superficial knowledge of the incidence and patterns of food poisoning in the UK. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

Question			Answer	Marks	Guidance	
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			<p><i>Globalisation of the food market eg:</i></p> <ul style="list-style-type: none"> • More food is now imported into the UK and it may have been prepared in a country where food hygiene standards are not as high as the UK. <p><i>Advances in food microbiology eg:</i></p> <ul style="list-style-type: none"> • New methods of detecting food poisoning bacteria have been developed, making it easier to trace outbreaks and identify bacteria. <p>Reduction in funding for EHO work risks less frequent inspections, therefore risk of increased incidence.</p>			
	(b)		<p>Explain the conditions necessary for the growth of the bacteria responsible for food poisoning.</p> <p>Answers may include:</p> <ul style="list-style-type: none"> • The bacteria responsible for food poisoning are called pathogenic bacteria. • The main conditions are food, moisture and warmth, with an appropriate length of time. Appropriate pH and oxygen concentration are also important. <p><i>Food:</i></p> <ul style="list-style-type: none"> • Bacteria require a source of protein in order to grow. • High risk foods include meat, fish & poultry (& products), raw or lightly 	15	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points.</p>	<p>High 13 – 15 marks The candidate explains in detail conditions necessary for the growth of the bacteria responsible for food poisoning. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 9 – 12 marks The candidate gives some good explanations of conditions necessary for the growth of the bacteria responsible for food poisoning. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may</p>

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			<p>cooked eggs, unpasteurized milk & soft cheeses and gravies.</p> <ul style="list-style-type: none"> Other foods include cooked rice (<i>Bacillus cereus</i>), prepared salads (<i>Listeria</i>) Foods which may have been handled more during their preparation and production can also be classed as high risk, such as ready – to – eat meals and meat products. <p><i>Moisture:</i></p> <ul style="list-style-type: none"> Bacteria require moisture in order to multiply, therefore dried foods are not typically affected by food poisoning bacteria. The water must be in a form which is available to the bacteria. If the water is frozen or has sugar or salt added then bacteria are unable to grow. <p><i>Warmth:</i></p> <ul style="list-style-type: none"> Most bacteria will grow between 5^o – 63^oC. This is called the 'danger zone'. Raw foods should be kept in the refrigerator or freezer, and cooked foods should be checked to ensure the core temperature reaches over 70^oC. Optimum temperature for most rapid reproduction is between 20^o – 37^oC. Under 5^oC bacteria become dormant. Temperatures over 63^oC will destroy most bacteria. 			<p>be occasional errors in spelling punctuation and grammar.</p> <p>Low 5 – 8 marks The candidate gives some explanations of conditions necessary for the growth of the bacteria responsible for food poisoning, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate shows superficial knowledge of conditions necessary for the growth of the bacteria responsible for food poisoning. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

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			<ul style="list-style-type: none"> There are some exceptions to this, eg Listeria grows at low temperatures <p><i>Time:</i></p> <ul style="list-style-type: none"> If all the optimum conditions necessary for growth are met, the number of bacteria can double every 20 minutes. In a short space of time numbers can become large enough to make food unsafe to eat. <p><i>Oxygen:</i></p> <ul style="list-style-type: none"> Bacteria require an appropriate oxygen concentration in order to grow. Most food poisoning bacteria require the presence of oxygen. These are called aerobic bacteria. Others are anaerobic (do not require oxygen). <p><i>pH:</i></p> <ul style="list-style-type: none"> Most bacteria prefer a pH around neutral (pH 7). Most foods are only mildly acidic. Bacteria will not multiply below pH 4.5 therefore pickling is an effective way to stop bacteria reproducing. <p><i>Vector</i> Bacteria require a transmission method</p>			

Question		Answer	Marks	Guidance	
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4	(a)	<p>Describe the advantages and disadvantages of different types of cookers.</p> <p>Answers may include:</p> <ul style="list-style-type: none"> • Advantages and disadvantages can include general points on cost, ease of use & cleaning, labour saving qualities, versatility etc. • Electric ovens take longer to heat up than gas therefore use more fuel. • Conventional electric ovens have different temperature zones which can be made use of by cooking 2 different dishes requiring different temperatures. • Electric fan assisted ovens cook food at a lower temperature and quicker therefore saving fuel and time, however they can be noisy. • Gas hobs cook quicker as it's instant heat which is easier to control compared to electric (apart from induction hobs which are about the same). • Electric hobs eg ceramic are generally easier to clean than gas, and ceramic is more attractive. • Some ovens are self cleaning eg catalytic lining or pyrolytic. 	10	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points including a range of small cooking appliances.</p>	<p>High 9 – 10 marks The candidate describes in detail the advantages and disadvantages of different types of cookers. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 6 – 8 marks The candidate gives some good descriptions of the advantages and disadvantages of different types of cookers. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 3 – 5 marks The candidate gives some descriptions of the advantages and disadvantages of different types of cookers, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p>

Question			Answer	Marks	Guidance	
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			<ul style="list-style-type: none"> • Cookers can be built in or freestanding. Built in is generally more attractive and can be split up to be built into different areas of the kitchen. • Freestanding can include range cookers (eg Agas) which are attractive but take up a lot of space and can be difficult to control the temperature. They are also very expensive. • Some ovens are multifunctional eg conventional and microwave combined. This has the advantage of the speed of a microwave oven while food still goes brown and crisp. • Microwave ovens cook food quickly so saving time and energy. They can also reduce time on washing up and are easy to clean. • Microwave ovens reduce the need to turn and stir food as they have a turntable • Microwave ovens are portable and can be plugged in anywhere • More water – soluble vitamins are retained in microwave ovens. • Microwave ovens take up surface space • Some foods do not cook well in a microwave; it is easy to overcook and they do not go crisp and brown 			<p>Poor 0 – 2 marks The candidate shows superficial knowledge of the advantages and disadvantages of different types of cookers. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

Question		Answer	Marks	Guidance	
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	(b)	<p>Explain how food preparation and cooking equipment can be used effectively to provide meals in a single household.</p> <p>Answers may include:</p> <p><i>Microwave ovens</i></p> <ul style="list-style-type: none"> • Many single portion ready meals are available – microwave ovens are useful for heating these • Can be used to defrost and reheat single portions quickly (eg if a batch has been made then frozen in portions) • Quick and easy if a meal is needed quickly or if a meal has been missed due to a busy lifestyle/job • Save on washing up if you cook and serve the food in the same container <p><i>Cookers</i></p> <ul style="list-style-type: none"> • Can batch cook a whole meal then divide it into single portions and freeze them • Can use the automatic timer for things like jacket potatoes – useful for a single working person. <p><i>Blenders</i></p> <ul style="list-style-type: none"> • Good for making smoothies – useful as a healthy, quick snack or breakfast 	15	<p>If communication is clear this will help inform the level.</p> <p>Credit will be given for all valid points.</p>	<p>High 13 – 15 marks The candidate gives comprehensive explanations how food preparation and cooking equipment can be used effectively to provide meals in a single household. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 9 – 12 marks The candidate gives some good explanations of how food preparation and cooking equipment can be used effectively to provide meals in a single household. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 5 – 8 marks The candidate gives some explanations of how food preparation and cooking equipment can be used effectively to provide meals in a single household, which may lack detail. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some</p>

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			<p><i>Steamers</i></p> <ul style="list-style-type: none"> • Available in different sizes so can buy a small one • A whole meal can be cooked in a steamer, therefore saving on washing up <p><i>Contact grills</i></p> <ul style="list-style-type: none"> • Perfect for smaller households as they are quite small • Versatile – can be used to prepare meals (meat, vegetables etc) as well as snacks (toasted sandwiches etc) <p><i>Slow Cookers</i></p> <ul style="list-style-type: none"> • Can make several portions of a meal eg a stew then freeze individual portions. • Useful for a single working person; can put it on in the morning so food is ready when coming home from work 			<p>errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate shows superficial knowledge of how food preparation and cooking equipment can be used effectively to provide meals in a single household. The candidate may only focus on food preparation. They will show very limited understanding. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>

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