

ELC Food Studies – Food Design Task

OCR Entry Level Certificate

Unit Recording Sheet

Please read the instructions printed at the end of this form. **One** of these sheets, suitably completed, should be attached to the assessed work of **each** candidate.

Unit Title	ELC Food Studies – Food Design Task	Unit Code	R357	Session	June	Year	2	0		
Centre Name						Centre Number				
Candidate Name						Candidate Number				

Evidence.

	Criteria			Teacher Comment	Mark	Page No.
Objective	Constant Support and Guidance needed	Support and Guidance Needed	Little Support and Guidance Needed			
Research (AO1 – 6 marks & AO3 – 2 marks)	<ul style="list-style-type: none"> Carries out limited research into chosen task Identifies an existing product related to chosen task Produces a limited specification. <p style="text-align: right;">0-2 mark</p>	<ul style="list-style-type: none"> Carries out some research into chosen task Identifies an existing product related to chosen task and make a simple evaluative comment Produces a simple specification. <p style="text-align: right;">3-5 mark</p>	<ul style="list-style-type: none"> Carries out relevant research into chosen task Identifies and evaluates an existing product related to chosen task Produces a relevant specification. <p style="text-align: right;">6-8 mark</p>			
Designing and Selecting (AO1 - 5 marks & AO3 – 3 marks)	<ul style="list-style-type: none"> Suggests food products/dishes (design ideas) to meet the specification Makes the chosen food products/dishes Selects the final food product/dish from those made Improvements are suggested by the teacher that will be made to the final food product/dish. <p style="text-align: right;">0-2 mark</p>	<ul style="list-style-type: none"> Suggests some suitable food products/dishes (design ideas) to meet the specification Chooses food products/dishes from the list, make the chosen food product/dishes Selects the final food product/dish from those made and give a reason for choice States an improvement that will be made to the final food product/dish. <p style="text-align: right;">3-5 marks</p>	<ul style="list-style-type: none"> Suggests a range of suitable food products/ dishes (design ideas) to meet the specification Chooses food products/dishes from the list, effectively make the chosen food product/dishes Selects the final food product/dish from those made and give relevant reasons for choice States an improvement that will be made to the final food product/dish and give a reason for the improvement. <p style="text-align: right;">6-8 marks</p>			

Planning & Making (AO1 – 6 marks & AO2 – 20 marks)	<ul style="list-style-type: none"> • Produces a brief plan • Makes the final food product/dish • Some organisation equipment/materials • Uses equipment safely • Uses basic skills and techniques. <p style="text-align: right;">0-8 marks</p>	<ul style="list-style-type: none"> • Produces a simple plan to include lists of ingredients with quantities • Makes the final food product/dish, following some of the plan • Organises equipment/materials • Uses relevant equipment safely • Uses some skills and techniques appropriate to the task. <p style="text-align: right;">9-17 marks</p>	<ul style="list-style-type: none"> • Produces a suitable plan for the final food product/dish to include lists of ingredients with quantities • Makes the final food product/dish, following the plan effectively • Organises equipment/materials effectively • Uses relevant equipment safely and appropriately to task • Uses a range of skills and techniques appropriate to the task. <p style="text-align: right;">18-26 marks</p>				
Outcome (AO2)	<ul style="list-style-type: none"> • Produces an outcome. <p style="text-align: right;">0-3 mark</p>	<ul style="list-style-type: none"> • Produces a quality outcome. <p style="text-align: right;">4-6 marks</p>	<ul style="list-style-type: none"> • Produces a well presented quality outcome. <p style="text-align: right;">7-10 marks</p>				
Evaluation (AO3)	<ul style="list-style-type: none"> • Contributes to a conclusion of the final food or makes a basic comment about the food product task. <p style="text-align: right;">0-2 mark</p>	<ul style="list-style-type: none"> • Carry out and records limited sensory analysis • Limited evaluation of the final food product/dish against the points made in the design specification. <p style="text-align: right;">3-5 marks</p>	<ul style="list-style-type: none"> • Carry out and records sensory analysis • Carries out simple nutritional analysis • Evaluates the final food product/dish against the points made in the design specification. <p style="text-align: right;">6-8 marks</p>				
					Total/60		
If this work is a re-sit, please tick		Session and Year of previous submission	Jan / June	2 0		Please tick to indicate this work has been standardised internally	

Please note: This form may be updated on an annual basis. The current version of this form will be available on the OCR website (www.ocr.org.uk).

Guidance on Completion of this Form

- 1 One sheet should be used for each candidate.
- 2 Please ensure that the appropriate boxes at the top of the form are completed.
- 3 Please enter *specific* page numbers where evidence can be found in the portfolio, and where possible, indicate to which part of the text in the mark band the evidence relates.
- 4 Circle the mark awarded for each strand of the marking criteria in the appropriate box and also enter the circled mark in the final column.
- 5 Add the marks for the strands together to give a total out of 50. Enter this total in the relevant box.