

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
<ul style="list-style-type: none"> 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		
<ul style="list-style-type: none"> 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		
<ul style="list-style-type: none"> 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		
<ul style="list-style-type: none"> 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		
<ul style="list-style-type: none"> 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		

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
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
Skills and cooking: (25 Marks)	Mark	Comments	Total
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		

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
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		

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
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
<ul style="list-style-type: none"> • 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		
Total Mark	105		