

Exam Board Criteria A*/A - GCSE CATERING

Task 1 (Afternoon Tea)

34 - 37 /40 A Has shown a detailed understanding and interpretation of the task recognising both the possibilities and limitations of the task and requiring no support. Is able to plan and use a wide variety of resources competently, plan a logical sequence of work and carry out the practical task with precision showing a high level of competence and confidence. Very high standard of presentation. Has shown evidence of critical evaluation to justify decisions taken in relation to the task. Written work is well structured, clearly expressed and largely error free. Very good use of specialist language.

38 - 40 /40 A* Has shown a detailed understanding and interpretation of the task through the use of a wide variety of resources, using knowledge and understanding in planning and developing the task. Is able to establish priorities for precision and control. Has shown an exceptionally high standard of competence with faultless presentation. Has demonstrated an application of high-level evaluation skills in assessing work and making reasoned judgements related to the task. Work is well organised. Excellent use of specialist language is evident and work is largely error free.

Task 2 (International Cuisine)

63 - 73 /80 A Has shown a detailed understanding and interpretation of the task and has demonstrated a high level of research and application of knowledge. Ideas are realistic, imaginative and reflect an individual approach. Is able to plan and use a wide variety of resources competently, plan a logical sequence of work and carry out the practical task with precision showing a high level of competence confidence. Very high standard of presentation. Has shown evidence of critical evaluation to justify decisions taken in relation to the task with sensible suggestions for improvement and possible further work. Written work is well structured, clearly expressed and largely error free. Very good use of specialist language with exemplary spelling, punctuation and grammar.

74 - 80 /80 A* Has shown a mature understanding and interpretation of the task. The task is thoroughly researched and relevant information is selected prior to applying relevant knowledge to the task. Has displayed an individual and inventive approach to the task. Has shown an exceptionally high standard of competence with faultless presentation. Has comprehensively assessed, justified and evaluated plans, methods and results drawing on relevant evidence. Has demonstrated realistic proposals for improvement or modification and made several suggestions for developing further work. Information is collated concisely and clearly and displays excellent use of specialist language.

For units involving extended writing Catering and Hospitality candidates will be assessed on.....

The quality of their written communication within the overall assessment of that unit. Mark schemes for these units include the following specific criteria for the assessment of written communication: legibility of text; accuracy of spelling, punctuation and grammar; clarity of meaning; selection of a form and style of

writing appropriate to purpose and to complexity of subject matter; organisation of information clearly and coherently; use of specialist vocabulary where appropriate.

Grade A Candidates should be able to....

- recall, select and communicate detailed knowledge and thorough understanding of hospitality and/or catering.
- They apply relevant knowledge, understanding and skills in a range of situations to plan and carry out investigations and tasks, working safely and with a high degree of precision.
- They analyse and evaluate the evidence available, reviewing and adapting their methods when necessary.
- They present information clearly and accurately, making reasoned judgements and presenting substantiated conclusions.

What It Means

Task 1 (Afternoon Tea)

Planning

- The candidate will show a good understanding of the task.
- A good choice of dishes chosen with valid reasons given and accurate analysis of cost and nutritional value.
- A detailed and logical order of work.
- Writing is well structured and fit for purpose, clearly expressed and largely error-free.
- Very good use of terminology

Making

- Evidence that chosen equipment and tools are appropriate to each task with excellent manipulation and co-ordination displayed.
- Can execute an extensive range of appropriate skills/processes displaying fine manual dexterity.
- Can work consistently in a hygienic and safe manner.
- Is able to execute the planned work efficiently and independently in a logical sequence.
- All tasks are completed within the allotted time.

- Has demonstrated well executed and successful techniques supported by sophisticated display skills to produce aesthetically pleasing outcomes of excellent finish and high quality.

Evaluating

- A comprehensive analysis and justified comments on flavour, texture and appearance and suitability of dishes.
- Detailed analysis and consideration of portion size, costings and nutritional content with appropriate evaluative comments.
- Several sensible suggestions for developing further work.
- Evidence of realistic and imaginative proposals for improvement/modification.
- Information is well organised and presented in a highly appropriate manner. Very good use of specialist language with few errors in spelling, punctuation and grammar

Task 2 (International Cuisine)

Planning

- The candidate will show a good understanding of the task.
- Research is thorough using and applying a range of resources.
- A good choice of dishes chosen with valid reasons given and accurate analysis of cost and nutritional content.
- Sequence of work is detailed, dovetailed and logical.
- Writing is well structured and fit for purpose, clearly expressed and largely error-free.
- Specialist vocabulary has been used appropriately.

Making

- The candidate will demonstrate understanding and application of safe working practices, using correct equipment.
- Meal produced using a variety of appropriate skills while achieving results of a consistently high standard, demonstrating competence and initiative throughout.
- Correct portion control will be evident.
- Presentation and serving of the meal will be of a high standard.

Evaluating

- The candidate will evaluate the finished meal with detailed analysis of flavour, texture and appearance using appropriate measures of customer acceptability.
- Meal is costed accurately and profit margins are calculated correctly using an accepted formula.
- Nutritional content is analysed and evaluated in relation to the task.
- Writing is well structured and fit for purpose, clearly expressed and largely error free.

- This use of specialist vocabulary is appropriate.

Useful Links

www.wjec.co.uk Look for resources under Hospitality and Catering - Past papers and mark schemes

BBC bite size GCSE Food Technology (only some of the information is relevant - nutrition, cooking methods etc...)

WJEC Catering revision guide and notes. Available on www.amazon.co.uk

www.getrevising.co.uk - useful and fun activities.