

# WJEC GCSE Food Preparation and Nutrition – C560P1: WBHS Summer 2021 Assessment Record

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Coursework weighting normally 35%, however Task 1 was dropped from exam board and became 50% weighting	Description	Delivery	Assessment dates/standardising	Level of Control
LO1	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation	Content taught in Year 10. Through lessons and end of unit assessments which were timed high level control.	(Average Assessment grade given for 10-11 which includes year 11 form assessments and Year 10 units.) Remote tasks completed- evidenced in assignments / teams.	H- end of unit assessment.  One assessment – forms – L as completed during remote learning
LO2	LO2 Apply knowledge and understanding of nutrition, food, cooking and preparation	Content taught in Year 10. Through lessons and end of unit assessments which were timed high level control.  Task 1 was not done due to changes in course requirements for 2021 exams.	(Average Assessment grade given for 10-11 which includes year 11 form assessments and Year 10 units.)  Remote tasks completed- evidenced in assignments / teams.	H- end of unit assessment.  One assessment – forms – L as completed during remote learning
LO3	LO3 Plan, prepare, cook and present dishes, combining appropriate techniques	Food practical exam and completion of written coursework to support. Component 2 – Task 2 Taught through lessons and during through remote learning . Evidence in teams – paper copy also available. Photographic evidence of practical work.	September 20 – May 2021 Completion of task 2 .  Food Practical exam –April 2021- exam conditions  Task 2 – marked and moderated by JFC/ IGP/SKM- May 2021	M/L- written portfolio – some completed during remote learning  Practical exam - High
R019 LO4	LO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others	Content taught throughout year 10 lessons Official assessment of LO4 taught and included in component 2 coursework ( Spring term 2021).	May 2021- assessed through coursework. Task 2 – marked and moderated by JFC/ IGP/SKM- May 2021	M/L- Coursework evaluations completed medium control in lessons

EDUQAS GCSE Food Preparation and Nutrition

Year 11 Assessment Grid

**Comments / Rationale**

Following the recommendations of EDUQAS Task 1 from component 2 of the course was removed and the weighting of Task 2 became the whole of the coursework element of the course. Students have spend the majority of their time in year 11 preparing for (practical) (LO3) and completing task 2 coursework. A03/A04. Component two has been carried out under the same format as it has in previous years without restrictions. Students have completed written coursework in school under L/M levels. Access to ICT has been a big issue. Students have carried out trials in school under the supervision of their teacher. During lockdown students completed additional trials at home. Photographic evidence has been documented for these practical's.

The Food practical exam was done in High control (exam conditions )to allow students to showcase their skills. We were lucky as no student had to go into isolation so all practical's were carried out.

JFC/IGP/SKM have marked and moderated every piece of coursework in the usual manner so a trail of evidence has been generated to allow for an accurate CAG for each student within the cohort. Grade boundaries from 2019 have been used to mark and moderate.

Assessments from Year 10 for component 1 are also been used as evidence within the Food centre assessed grades as an indication of how they perform in written assessments. All of this data has been taken into consideration when awarding CAGS. We have given an average level for written assessments completed in years 10 and 11

In relation to previous data . Our CAGS submitted are currently +1VA, which is inline with 2018 data. Our dip in 2019 was a result of staff handover, cohort ability, a reduction in top grades and food being taught by 2 non specialists. Since then students have been taught by specialist food teachers (new staff appointment in September 2018) , so would expect an upward trend anyway. The course is now well established and staff have been consistent over the past 2 years in its delivery.

Food Preparation and nutrition 2019	16.9%	66.1%	100%	59	+0.6	4+
Food Preparation and nutrition. 2018	29.2%	78.5%	100%	65	1.0	5
Food Technology 2017	26%	91%	100%	43	+0.8	B