

Commentary on candidate evidence

The candidate evidence has achieved the following marks for each section of this assignment.

Section 1(a)

The candidate was awarded **3 out of 4 marks** because they have correctly identified and justified three key issues.

- ◆ **Develop: 1 mark** was awarded for 'create a dish' and 'fill a gap in the market'.
- ◆ **International: 1 mark** was awarded for 'worldwide ingredients' and 'ingredients that come from other parts of the world'.
- ◆ **Restaurant: 0 marks** was awarded as the candidate has not demonstrated an understanding of a restaurant.
- ◆ **Organic ingredient: 1 mark** was awarded for 'will not contain any chemicals or pesticides'.

Section 1(b)(i), (ii) and (iii)

Investigation 1

The candidate was awarded **7 out of 8 marks** for this investigation.

- ◆ **Aim:** the candidate has not provided evidence to show that the full aim of the investigation has been met, therefore **0 marks** was awarded.
- ◆ **Research technique:** the candidate used an appropriate research technique (multiple relevant sources of information) which are linked to their aim, therefore **1 mark** was awarded.
- ◆ **Sources:** **1 mark** was awarded for valid sources identified.
- ◆ **Presentation of results:** the results have been presented clearly and logically presented, therefore **1 mark** was awarded.

Points of information: the candidate has correctly summarised four points of information which can be used to develop their product. Points 1, 2, 3 and 4 (noodles/tempura-based dish/soya sauce/spinach) are all correct as they are based on evidence and can be used to develop the product (**4 marks**). Point 5 was not awarded a mark as the candidate has already achieved the maximum number of marks available.

Investigation 2

The candidate was awarded **8 out of 8 marks** for this investigation.

- ◆ **Aim:** the candidate has provided evidence to show that the aim of the investigation has been met by finding out the likes and dislikes of teenagers, therefore **1 mark** was awarded.
- ◆ **Research technique:** the candidate used an appropriate research technique (two relevant sources of information) that are linked to their aim, therefore **1 mark** was awarded.
- ◆ **Sources:** **1 mark** was awarded for valid sources identified.
- ◆ **Presentation of results:** results are clearly and logically presented therefore **1 mark** was awarded.

Points of information: the candidate correctly summarised four points of information which can be used to develop their product. Points 1, 2, 3 and 4 (bell peppers/garlic/soya sauce/wagyu beef) are all correct as they are based on evidence and can be used to develop the product (**4 marks**). Point 5 (noodles) was not awarded a mark as the candidate has already achieved the maximum number of marks available.

Note: Although it appears repetitive, these ingredients are from different categories and questions.

Investigation 3

The candidate was awarded **7 out of 8 marks** for this investigation.

- ◆ **Aim:** the candidate has provided evidence to show that the aim of the investigation has been met by finding out how to incorporate the likes of their target market into a dish suitable for a restaurant that includes both Japanese ingredients and organic ingredients, therefore **1 mark** was awarded.
- ◆ **Research technique:** the candidate used an appropriate research technique (five valid questions) to find out relevant information that links clearly to their aim, therefore **1 mark** was awarded.
- ◆ **Sources:** **1 mark** was awarded for identification of valid source (head chef in a Japanese restaurant).
- ◆ **Presentation of results:** results are clearly and logically presented, therefore **1 mark** was awarded.

Points of information: the candidate correctly summarised three points of information (Udon noodles/Soya sauce/Wusabi/Wagyu beef/Filet steak), which can be used to develop their product (**3 marks**).

Section 1b(iv)

The candidate was awarded **2 out of 2 marks** for this section as they have correctly linked the investigations together.

Investigation 1 is linked to Investigation 2 through seasonings and ingredients.

Investigation 2 is linked to Investigation 3 through findings about the dish for example Question 1.

Section 2(a)

The candidate was awarded **1 out of 2 marks**.

The candidate was awarded **0 marks** because no organic ingredients have been identified. The method has been sufficiently detailed, therefore the dish can be made successfully with identical results (**1 mark**).

Section 2(b)

The candidate was awarded **6 out of 10 marks**.

Ingredients

- ◆ Soya sauce was awarded **1 mark** because the justification is linked to investigation 2 (question 5) and to the brief (international/restaurant).
- ◆ Waygu beef was awarded **1 mark** because the justification is linked to investigation 2 (question 8) and to the brief (international/restaurant).
- ◆ Bell peppers was awarded **1 mark** because the justification is linked to investigation 2 (question 2) and to the brief (international/restaurant/organic).
- ◆ Mushrooms was awarded **0 marks** because there is no evidence that mushrooms will make the dish a popular choice.

Features

- ◆ Mildly spiced was awarded **0 marks** because although it links to investigation 2, there is no evidence or ingredient to make it mildly spiced.
- ◆ Served hot was awarded **1 mark** because the justification is linked to investigation 2 (question 1) and to the brief (international/restaurant).
- ◆ Tempura batter was awarded **1 mark** because the justification is linked to investigation 2 and to the brief (international/restaurant/organic).
- ◆ Japanese style was awarded **0 marks** because although it links to investigation 1, it is a feature of the brief (international) so no mark can be awarded.

Method

- ◆ Sir frying was awarded **1 mark** because the justification is linked to investigations 1 and 3 (question 6) and to the brief (international dish/restaurant).

Section 3(a)(i)

The candidate was awarded **4 out of 4 marks** as follows:

- ◆ Sensory test has been correctly implemented
- ◆ Source (teenagers who eat in restaurants) has been identified.(1 Mark)
- ◆ Ratings test results presented clearly – specific key and individual responses recorded (**2 marks**).

Key points of information:

Point 1 is accurate as 4 out of 5 testers did rate the dish a 1 for appearance.

Point 2 is accurate as 4 out of 5 testers did rate the dish a 3 for taste.

Point 3 is accurate as 3 out of 5 testers did rate the dish a 3 for saltiness.

(1 Mark)

Section 3(a)(ii)

The candidate was awarded **4 out of 4 marks** as follows:

- ◆ Interview has been correctly implemented, with the correct amount of relevant questions and all responses recorded
- ◆ Source (H.E Teacher) has been identified (**1 mark**).
- ◆ Results presented clearly (**2 marks**).

Key points of information:

Point 1 is accurate as the expert did say the portion size was too big.

Point 2 is accurate as the expert did say the dish was lacking colour.

Point 3 is accurate as the expert did say the dish was salty.

(1 Mark)

Section 4(a)(i)

The candidate was awarded **3 out of 3 marks** as follows:

- ◆ Evaluative point 1 is accurate as 4 out of 5 testers did rate the product 1 for appearance (fact) and said this is good (judgement) as it means they are likely to want to try the dish (consequence), therefore **1 mark** is awarded.
- ◆ Evaluative point 2 is accurate as 4 out of 5 testers did rate the product 3 for taste (fact) and said this is not good (judgement) as it means the target market may not purchase the product again (consequence), therefore **1 mark** is awarded.
- ◆ Evaluative point 3 is accurate as 3 testers did rate the dish 4 for saltiness (fact) and said this is bad (judgement) as it means the teenagers will be put off eating the product if it is too salty (consequence), therefore **1 mark** is awarded.

Section 4(a)(ii)

The candidate was awarded **3 out of 3 marks** as follows:

- ◆ Evaluative point 1 is accurate as Mrs XXXXX did say that not all teenagers will like it (fact) and said 'this is bad' (judgement) 'as THIS may mean that wasabi flavour is too strong for the teenagers and may put them off buying it again meaning my dish is not suitable for the target market and the restaurant customers' (consequence). therefore **1 mark** is awarded.
- ◆ Evaluative point 2 is accurate as Mrs XXXXX did say 'it would likely be' classed as international 'as it has aspects of Japanese cuisine' (fact) 'this is good' (judgement) 'as it means I have met the brief of the dish being international' (consequence), therefore **1 mark** is awarded.
- ◆ Evaluative point 3 is accurate as Mrs XXXXX did say the dish was 'bland in colour' (fact) 'this is bad' (judgement) 'as the teenagers may not like the look of the dish so might not buy it, therefore making it unsuitable for the restaurant' (consequence), therefore **1 mark** is awarded.

Section 4(b)

The candidate was awarded **2 out of 4 marks** as follows:

Amendments

1 mark was awarded for 'Replace Soya Sauce with Low salt/sodium Soya Sauce' – the adaption has been described accurately as the candidate provides details of what the substitute will be in the form of 'low salt.'

0 marks was awarded for 'Add more colourful vegetables' – the adaption was not described accurately as the candidate did not state which type of colourful vegetables they intended to add.

Justifications

1 mark was awarded for the justification for adaption 1 as it links to test 1 and 2 and to the brief (restaurant).

0 marks was awarded for the justification for adaption 2 as it links correctly to test 2 but does not link to the brief, therefore the candidate cannot be awarded the mark as they are required to justify against the investigation/test and the brief.

The candidate was awarded **50 out of 60 marks** for this assignment.