

Commentary on candidate evidence

Candidate 1

Question 1(a)

The candidate was awarded **4 marks**.

Change 1: The candidate is awarded a mark for replacing the butter with Flora (a well-known brand of polyunsaturated margarine). However, no mark was awarded for the explanation as there was no reference to saturated fat, which for this change would have been required as the total fat content has not been reduced.

Change 2: The candidate is awarded a mark for reducing the amount of bacon. However, no mark is awarded for the explanation linked to the dietary goal for red meat as this is incorrect, but a mark is awarded for the explanation linked to reducing fat.

Change 3: The candidate is awarded a mark for grilling the bacon instead of frying it, but no mark is awarded for the explanation linking to fat as although this is correct the explanation of reducing fat has already been used so it cannot be awarded again.

Question 1(b)

The candidate was awarded **2 marks** because they correctly described the impact of the locally produced cheddar cheese helping the local farmers, as well as describing how organic bacon comes from animals that have been well treated.

Question 1(c)

The candidate was awarded **1 mark** because they correctly explained how cheese used in the savoury macaroni adds flavour and therefore gives it a nice taste. No marks are awarded for flour as the candidate response is a statement not an explanation.

Question 2(a)

The candidate was awarded **0 marks** because there is no explanation linked to how stir-frying improves flavour or how it is a lower fat method of cooking (this is a statement, not an explanation).

Question 2(b)

The candidate was awarded **0 marks** because both responses are statements not explanations.

Question 2(c)

The candidate was awarded **1 mark** because they have correctly identified and explained one safety rule when using a cook's knife.

Question 2(d)

The candidate was awarded **1 mark** because they have correctly identified a suitable piece of equipment to carry out folding. No further mark was awarded because even though the candidate has described how to fold they have not explained the reason for this.

Question 2(e)(i)

The candidate was awarded **1 mark** because they provided an evaluative comment linked to taste. The fact within this response is that the berry coulis would give the dish a strong fruity flavour. The judgement is that this would be good, and the impact is that this would add more taste to the dish.

Question 2(e)(ii)

The candidate was awarded **1 mark** because they provided an evaluative comment linked to texture. The fact within this response is that the chopped nuts would give the dish a crunchier texture. The judgement is that this would be good, and the impact is that this would provide contrast with the soft pavlova.

Question 2(e)(iii)

The candidate was awarded **1 mark** because they provided an evaluative comment linked to taste. The fact within this response is that the low fat cream substitute would change the flavour. The judgement is that this would be bad, and the impact is that the flavour may be reduced.

Question 3(a)

The candidate was awarded **2 marks** because they accurately described two responses for the storage of caster sugar.

Question 3(b)

The candidate was awarded **6 marks** because they have correctly calculated the cost of the identified ingredients.

Question 3(c)

The candidate was awarded **1 mark** because they have correctly calculated the total cost of the recipe.

Question 3(d)

The candidate was awarded **1 mark** because they have correctly calculated the cost of one portion of the recipe.

Total mark for question paper 22/30**Candidate 2****Question 1(a)**

The candidate was awarded **3 marks**.

Change 1: The candidate is awarded no marks as the change is from butter to margarine. There is no mention of polyunsaturated which would be required to achieve the mark in this instance. The explanation is therefore also incorrect.

Change 2: The candidate is awarded a mark for removing the bacon from the recipe, as well as a second mark for correctly linking this to current dietary advice relating to a reduction in salt.

Change 3: The candidate is awarded a mark for grilling the bacon instead of frying it, but no mark is awarded for the explanation as although it relates to a reduction in fat, there is no direct link with current dietary advice.

Question 1(b)

The candidate was awarded **0 marks** because the description given for locally produced cheddar cheese is incorrect and the candidate did not attempt to give a response for organic bacon.

Question 1(c)

The candidate was awarded **1 mark** because they correctly explained how cheese used in the savoury macaroni adds flavour and therefore makes it taste better. No marks are awarded for flour as the candidate response is a statement not an explanation.

Question 2(a)

The candidate was awarded **0 marks** because there is no explanation linked to how stir-frying vegetables makes them healthier, or how stir-frying is low in fat.

Question 2(b)

The candidate was awarded **1 mark** for step 2, as the candidate explains why the surface should be cleaned when preparing raw chicken. Step 1 however, gets no marks as the candidate has written a statement not an explanation.

Question 2(c)

The candidate was awarded **1 mark** because they have correctly identified and explained one safety rule when using a cook's knife.

Question 2(d)

The candidate was awarded **0 marks** because a plastic scraper is not the correct terminology used to describe a piece of kitchen equipment. No further mark was awarded because even though the candidate has described how to fold they have not explained the reason for this.

Question 2(e)(i)

The candidate was awarded **1 mark** because they provided an evaluative comment linked to taste. The fact within this response is that the berry coulis is bitter. The judgement is that this would be good, and the impact is that this would bring a different flavour to the sweet dish.

Question 2(e)(ii)

The candidate was awarded **0 marks** because they did not provide an evaluative comment linked to taste or texture, as the comment provided has no fact, judgement or impact.

Question 2(e)(iii)

The candidate was awarded **0 marks** because they did not provide an evaluative comment linked to taste or texture, as the comment provided has no fact, judgement or impact.

Question 3(a)

The candidate was awarded **1 mark** because they accurately described that caster sugar should be kept in a cupboard. No further mark was awarded.

Question 3(b)

The candidate was awarded **6 marks** because they have correctly calculated the cost of the identified ingredients.

Question 3(c)

The candidate was awarded **0 marks** because they did not correctly calculate the total cost of the recipe.

Question 3(d)

The candidate was awarded **1 mark** because they have correctly calculated the cost of one portion of the recipe based on the total cost calculated in question 3(c).

Total mark for question paper 15/30