

Introduction

The specification for content for Food and Nutrition allows learners to develop a knowledge, understanding and the skills required to cook and apply the principles of food science, nutrition and healthy eating.

Unit 1: Principles of Food and Nutrition – This is a written examination of 1 ½ hours and requires learners to demonstrate knowledge and an understanding of the core content. The in-depth content has been modified for 2021 to support the learner yet still be of sufficient depth to allow learners to progress, and covers objectives A01, A02 and A04.

Unit 2: Unit 2 Assessment 1 has been removed by the examination board. Assessment 2 Food and Nutrition in Action – Non-exam assessment (NEA), approximately 15 hours. Unit 2 requires the learner to develop knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of dishes to form a menu.

In June 2020 WJEC announced changes to the course due to the Covid-19 pandemic. Removing the high control requirements from the NEA element of the qualification. This has been reflected in the delivery of this units as students are now able to complete this unit at home.

Sources of evidence for Centre Determined Grades in Food and Nutrition

Assessment point 1 = A combination of Socratic quizzes and exemplar examination questions from past papers were carefully selected based upon the theoretical topics being covered in class. A combination of both long and short response questions was used. This assessment was completed under **medium control**. Submitted for completion week **commencing 12th October**.

Assessment point 2 = Adapted past examination paper consisting of both short and long response questions. The questions were carefully selected based upon the theoretical topics that had been covered in theory lessons. This was timed and monitored by the teacher under **high control** on the week commencing the **7th December, 2019**.

Assessment point 3 = The completion and submission of the research section of NEA 2. This section has been completed under **medium control**. Work submitted by **12th February**.

Assessment point 4 = The completion and submission of the following section from the NEA 2 controlled assessment:

- Research to include prototyping. (10 marks)
- Selection of dishes and justification for choices of dishes (6 marks)
- Production of a detailed order of work – Time plan (9 marks)

These sections will be completed under **medium control**. Work to be submitted week commencing **22nd March**.

Assessment point 5 = The completion and submission of Unit 2 Assessment 2 Food and Nutrition in Action. This assessment has been completed under **medium control**. This section is now worth 60% of the overall grade awarded since the changes were announced in June 2020. The project is based upon the theme of

cereals. Pupils are expected to submit a portfolio of work consisting of research, prototyping, practical planning, final practical outcomes and an evaluation.

The deadline for this NEA is **23rd April**.

Assessment point 6 = Standardised assessment materials provided by WJEC. Aimed to assess all covered content in both unit 1. This assessment will be completed over 2 lessons under **high control** in the week beginning **the 24th May**.

Class work = A range of knowledge and skills are demonstrated by students in lessons through their performance in low stakes summative assessment which includes recall tests, quizzes, verbal answers to question, small tasks carried out that are not necessarily graded or levelled, long response essay questions, longer independent learning tasks and other low stakes tests such as use of online resources. Pupils practical ability is also assessed through the making of a range of practical dishes.

Non-Examined Assessment = Because of the pandemic, our risk assessments deemed it unsafe to assess pupils under the Seasoning and garnishes section of the Assessment 2 Mark Scheme. Mark awarded in this area will be omitted for all students.