



GCSE – **NEW**

C560U20-1B



FOOD PREPARATION AND NUTRITION - Component 2

Food Preparation and Nutrition in Action

Non-Examination Assessment

Summer 2018

Assessment 2: The Food Preparation Assessment

To be opened by centres week beginning November 1 2017.

Candidates may be issued this assessment anytime from the date of opening.

It is recommended that candidates are allowed **12 assessment hours**, allocated at the discretion of the centre to carry out all three sections of this assessment.

The recommended 12 hours **must** include one mandatory practical session of no more than **3 hours**, for the completion of section (b). All three dishes and any accompaniments must be prepared, cooked and presented within this **3 hour** session.

Answer one of either Task A or Task B.

Task A

You have been chosen to represent your school in the final of the Young Chef Competition. Research, prepare and cook **three** dishes (with accompaniments, if appropriate) that demonstrate your technical skills and showcase regional produce.

This assessment must be supported by investigational work – refer to guidelines below.

Task B

A local garden centre café wants to update its traditional children's menu to include dishes that are healthier, innovative and more appetising.

Research, prepare and cook **three** dishes (with accompaniments, if appropriate) that demonstrate your technical skills and meet the new menu requirements.

This assessment must be supported by investigational work – refer to guidelines below.

Supportive Work Guidelines

Your supportive work should show evidence of research, investigation, selection of dishes, justification, planning and evaluation.

It is recommended that your work be limited to no more than 15 pages (30 sides) A4 or equivalent in A3, with font size no greater than 12, to include all photographs, graphs and charts.

The written evidence may be submitted electronically or as a paper version and must include evidence of the following:

- Section (a) Investigate and plan the task. Research, trial and select a range of dishes which could form part of the final menu, justify your choice in relation to the chosen assessment and plan a dovetailed order of work to include health and safety points. [15]
- Section (b) Prepare, cook and present a menu of **three** dishes (with accompaniments, if appropriate) within a single session. Demonstrate a wide range of technical skills and health and safety procedures when preparing, cooking and presenting your chosen selection of dishes.
Photographic evidence of the completed dishes is essential. [45]
- Section (c) Evaluate the selection, preparation, cooking and presentation of the **three** dishes (and any accompaniments). [10]

Reference should be made to: the acceptability of the chosen dishes (and any accompaniments) in relation to the assessment, the technical skills selected and demonstrated, and sensory properties; consider the taste, texture, aroma and appearance. Presentation and food styling of the completed dishes must also be considered.

It is an expectation that you will use the correct tools, safely and competently when carrying out a range of techniques. You will be expected to demonstrate essential hygiene rules and food safety principles, when storing, preparing, cooking and presenting food for this assessment. **No marks** will be allocated to hygienic working as this is a mandatory requirement.

Please ensure all work submitted for moderation can be clearly identified as your own work. (i.e. centre name and number, your name and examination number).