

SYLLABUS 0611 FOOD AND NUTRITION - SCHEME OF ASSESSMENT FROM 2012

Candidates will be assessed on all the three objectives. All candidates must enter for **three** components.

Candidates will sit **one** written component (Paper 1) and **one** practical skills assessment component (Paper 2) and one coursework component (Paper 3). Candidates will be graded on a scale A* – G. Candidates failing to achieve grade G will be unclassified (U) and no grade will appear on the certificate.

SYLLABUS COMPONENTS

Paper 1 Written Paper (2 hours) 100 marks

The questions will test skills mainly in **Assessment Objectives 1, 2 and 3** and will be of a difficulty appropriate to grades A to G.

The paper will constitute 50% of the overall assessment.

It will consist of three sections

Section A

Short answer questions, worth a total of 40 marks 40 marks

Section B

Four structured questions worth 10 marks each 40 marks

Section c

Two essay type questions worth 10 marks each 20 marks

Paper 2 Practical Examination 100 marks

(planning session 1 hour 30 minutes and practical examination and evaluation 2 hours 30 minutes)

The paper consists of one practical question which is done in **two** sessions namely planning session and practical session.

The questions will test **Assessment Objectives 1, 2 and 3**.

The paper will constitute **30%** of the overall assessment.

Paper 3 Coursework Individual Study 100 marks

A research paper

The paper will have a problem solving approach following a design process.

It is intended that candidates will carry out this project during the second term of their final year. Candidates' work will be assessed by the centre and moderated by BEC.

This will constitute 20% of the overall assessment.

ASSESSMENT OBJECTIVES

The three assessment objectives in Food and Nutrition are:

- 1 **Knowledge and understanding,**
- 2 **Handling information and solving problems,**
- 3 **Experimental skills and investigations.**

A description of each assessment objective follows;

1 KNOWLEDGE AND UNDERSTANDING

Candidate should be able to demonstrate knowledge and understanding of:

- 1.1 scientific and technological terminology and principles;
- 1.2 nutritional needs in relation to social, economic and environmental implications;
- 1.3 the correct use of equipment;
- 1.4 safety hygiene rules and regulations;
- 1.5 basic quantity, methods and importance of accuracy;
- 1.6 basic concepts in Food Service business;
- 1.7 factors influencing food choices;

Questions assessing these objectives will often begin with words such as: *define, state, describe, outline, etc.*

2 HANDLING INFORMATION AND SOLVING PROBLEMS

Candidates should be able to:

- 2.1 read and interpret information;
- 2.2 translate information from one form to another;
- 2.3 follow given instructions;
- 2.4 manipulate data;
- 2.5 organise and manage time, money, energy, material and equipment
- 2.6 estimate and measure accurately, shape, size, capacity, amount, weight, time and temperature;
- 2.7 evaluate information on food products and services;
- 2.8 budget for intended item/product;

Questions assessing these objectives may contain information which is unfamiliar to candidates. In answering such questions, candidates are required to take principles and concepts in the syllabus and apply them to the situations described in the questions.

Questions assessing these objectives will often begin with words such as: *discuss, predict, suggest, calculate, determine, etc.*

3 EXPERIMENTAL SKILLS AND INVESTIGATIONS

Candidates should be able to:

- 3.1 identify problems
- 3.2 follow given instructions;
- 3.3 test and compare methods, materials and equipment used in food preparation;
- 3.4 obtain and interpret information on which to base judgments and choices;
- 3.5 identify priorities;
- 3.6 assess and evaluate the effectiveness of the course of action;
- 3.7 record observations;
- 3.8 carry out a variety of food preparation techniques/processes/methods which demonstrate manipulative skills.

Questions assessing these objectives will often begin with the following words:

Calculate, evaluate, demonstrate, measure, construct etc.

The following grid summarises the connection between the assessment objectives and the papers.

PAPER	Weighting	ASSESSMENT OBJECTIVES		
		1.	2.	3
1	50%	40	40	20
2	30%	20	30	50
3	20%	20	40	40