

WJEC GCSE Food and Nutrition

FAQ Assessment 2

General Questions

Research, prepare and cook three dishes (with accompaniments, if appropriate). Does this have to be starter, main & dessert dishes or can it be 3 main dishes?

It's up to the learner to choose and justify their choices.

Do you want the dishes to serve a particular number of people i.e. 2 like the old GCSE? Or are you wanting it served as a whole product i.e. a whole cheesecake or a portion of the cheesecake?

No, again it is up to the learner to decide how many portions and how they want to present their final dishes.

Technical skills could be things like..... spun sugar, tempered chocolate, filleting fish etc.

Yes as outlined in Annex A in the Specification.

How many trials are pupils expected to complete and is trialling to be included in the total hours?

I recommend at least 4 dishes are trialled as it's a process of select and reject, yes trialling is within the recommended hours. In order to prepare for their 3 hour task, learners should be able to prepare more than 1 dish in an hour session.

Can recipe trials be completed at home?

No, must be within the classroom environment.

Are there any marks for the trial practical - this is not evident in the spec? I assume it counts just in research marks?

Yes part of research section.

Is it correct that learners must not have trialled any of the dishes they are finally making?

No they can trial individual dishes that they may make again, but it should be a process of select and reject. What they cannot do is practice the final 3 dishes in one session.

Do the students need to do a costings sheet and nutritional analysis?

Only if the briefs specifically ask for this.

How many learners should be doing the practical at a time? Can learners share a sink for the 3 hour session?

We have no jurisdiction over this as an examination board, BUT my personal advice would be they can share sinks but not cookers for their final assessment. This assessment is "showcase skills" so don't want to do anything that could affect production adversely.

Is there a skills list showing Basic, Medium and High level food preparation, techniques and processes. We thought this would be a good idea so students can audit their own work.

I did produce this type of thing for GCSE Catering but there are issues with this type of guide as professional judgement is the key as a dish can score a high mark if it medium skill but produced to a high standard as oppose to a high skill dish which is produced to a basic standard. This is why we haven't done one as the skills that need to be demonstrated were set by the regulators as shown in Appendix A.

Extra time - If they get 25% extra time can this be added to the Practical?

Yes standard procedures for allocation extra time apply as per JCQ regulations.

One of my student needs assistance how much can they be assisted?

Standard regulations for assistance again apply as per JCQ regulations.

If a candidate misses the practical and cannot carry out the practical again what do we do?/
One of my students did not attempt their practical what should we do?

It has to be a centre decision whether an additional session is set up for any learners who missed the session in the first instance. If no practical is completed no marks can be awarded for this section.