

Marking Scheme

1.

Q.8 (a) Award 1 mark for each correct answer. [2]

- Have warnings on menus
- Have symbols/signs/logo on menus
- Ask/talk to customers/staff can tell them – staff need to be trained and fully aware of dishes
- Have nutritional/ingredients breakdowns/descriptions available
- Separate menu

(b) Award 1 mark for each correct answer. [2]

- Use different equipment as applicable
- Prepare foods in separate areas
- Buy foods from reputable suppliers
- Check the ingredients in dishes
- Indicating ingredients on menu with symbols
- Employ staff with a sound knowledge of ingredients in dishes
- Wash area/hands between preparing different dishes
- Store foods separately

(c) Criteria marked. [6]

Award 0 – 2 marks for an answer that recalls some knowledge and demonstrates a basic understanding of how to make interesting appealing foods. The answer may be a simple list or one or two suggestions briefly explained. Communication will tend to be impeded by poor expression.

Award 3 – 4 marks for an answer that recalls knowledge and demonstrates understanding of how to make interesting appealing foods. The answer will include three or four points with some evidence of discussion. Expression is adequate to convey meaning but some errors may be apparent.

Award 5 – 6 marks for an answer that recalls detailed knowledge and demonstrates a comprehensive and detailed understanding of how to make interesting and appealing foods. The answer will include a wide range of points with evidence of detailed discussion. The response is well-structured and clearly expressed with few errors.

- Colour, flavour and texture
- Variety of ingredients
- Use of different fruits and vegetables
- Garnish food
- Seasonings
- Use of fresh herbs/spices
- Fresh ingredients
- Different cuts put together
- Different cooking methods
- Different presentation methods e.g. piping
- Accompany bland dishes with colourful side dishes
- Use of protein alternatives e.g. soya, tofu and quorn