



GCSE - Learner Profile Comments – Food and Nutrition GCSE

Projected Grade	EOY GCSE Comments
A*	<p>An A* grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• To achieve an A*, students' evidence will show that they have securely met all the statements within the grad A descriptor, with stronger performance in most or all aspects of the grade A statements.• Demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition• Safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes• Critically analyse and evaluate, to draw well-evidenced conclusions: o issues relating to food choices, provenance and production of food made by themselves and others• Any written work produced is very well structured, using accurate grammar, punctuation and spelling. Specialist terminology is used with absolute accuracy and ease.
A	<p>An A grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• To recall, select and communicate excellent and detailed knowledge and thorough understanding of all the key areas of the specification, i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.• In-depth and well qualified written responses to assessment(s) that cover all assessment objectives (AO1, AO2, and AO4) for Unit 1 and in written evidence to support a live Unit 2 (task 2), NEA or a NEA style task.• Apply highly relevant knowledge, understanding and skills in a wide range of situations to plan in detail, carry out and complete practical food related tasks.• Produce skillful/ complex dishes with accompaniments as appropriate, working safely, hygienically and with a high degree of precision and sophistication.• Work independently in an extremely competent and confident manner to produce excellent outcomes and to demonstrate excellent attainment in relation to AO3.• To analyse and evaluate the practical outcomes and written evidence available. They present information clearly and accurately, making reasoned judgements and present substantiated conclusions.• Refer to: • issues relating to food choices, provenance and production • food made by themselves and others.



	<ul style="list-style-type: none">Any written work produced is very well structured, using accurate grammar, punctuation and spelling. Specialist terminology is used with absolute accuracy and ease.
B	<p>A B grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">Demonstrate mainly relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutritionSafely and effectively apply mostly precise and fairly sophisticated technical skills when using a range of equipment and ingredients to plan, prepare and present dishes with varying degrees of complexityCoherently analyse and evaluate, to draw evidenced based conclusions and issues relating to food choices, provenance and productionAttainment is evidenced within good, clear written responses to assessment(s) that show coverage of the assessment objectives (AO1, AO2, and AO4) for Unit 1 and in a live Unit 2 (task 2), NEA or NEA style task.Work independently in a competent and confident manner to produce quality outcomes and to demonstrate good attainment in relation to AO3.To analyse and evaluate the practical outcomes and written evidence available. They present information clearly and accurately.Refer to: • issues relating to food choices, provenance and production • food made by themselves and others.Any written work produced is well structured, using accurate grammar, punctuation and spelling. Specialist terminology is used with accuracy and ease.
C	<p>A C grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">Demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutritionSafely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexityTo analyse and evaluate, to draw coherent conclusions and issues relating to food choices, provenance and production.Candidates recall, select and communicate sound knowledge and understanding of the key areas of the specification i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.Attainment is evidenced within good, clear written responses to assessment(s) that show coverage of the assessment objectives (AO1, AO2, and AO4) for Unit 1 and in a live Unit 2 (task 2), NEA or NEA style task.



	<ul style="list-style-type: none">• They apply suitable knowledge, understanding and skills in a range of situations to plan, carry out and complete practical food-related tasks.• They can produce dishes with accompaniments as appropriate, with some degree of complexity, working safely, hygienically and with precision.• Little or no assistance is required to complete tasks to produce acceptable outcomes and to demonstrate good attainment in relation to AO3
D	<p>A D grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• Demonstrate elements of accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition• Safely and effectively apply mainly competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with varying degrees of complexity• Analyse and evaluate, to draw basic conclusions and issues relating to food choices, provenance and production• Candidates recall, select and communicate sound knowledge and understanding of some key areas of the specification i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.• Attainment is evidenced within good, clear written responses to assessment(s) that show some coverage of the assessment objectives (AO1, AO2, and AO4) for Unit 1 and in a live Unit 2 (task 2), NEA or NEA style task.• They apply knowledge, some understanding and skills in a range of situations to plan, carry out and complete practical food-related tasks.• They can produce dishes with accompaniments as appropriate, with some degree of complexity, working safely, hygienically and with precision.• They can produce dishes and some accompaniments with varying levels of complexity whilst working safely, hygienically and with precision.
E	<p>An E grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• Recall, select and communicate some knowledge and basic understanding of some of the key areas of the specification, i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.• Attainment is evidenced within written responses that may vary in detail, to an assessment that covers AO1, AO2 and AO3 for Unit 1 and in elements of a Unit 2 (Task 2), NEA live or NEA style task.• They can apply knowledge, understanding and skills in some situations to plan, carry out and complete practical food related tasks.



	<ul style="list-style-type: none">• They can produce dishes and some accompaniments with varying levels of complexity whilst working safely, hygienically and with some precision.• The outcomes may vary in quality. Some assistance may have been required to complete tasks.• They review their practical outcomes and written evidence available and present some appropriate conclusions in relation to issues relating to food choices, provenance and production• Any written work produced is generally structured, using generally accurate grammar, punctuation and spelling. Some specialist terminology is used with a fair amount of accuracy and ease.
F	<p>An F grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• Recall, select and communicate limited knowledge and minimal understanding of the key areas of the specification, i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.• Attainment is evidenced in limited written responses to questions from a Unit 1 assessment or in supportive work for a Unit 2 NEA style task.• They can apply knowledge, understanding and skills in one or two situations to plan, carry out and complete practical food related tasks.• They can produce simple dishes demonstrating basic skills, working safely, hygienically and with minimal precision. Frequent assistance may have been required to complete tasks.• Any written work produced is generally structured, using generally accurate grammar, punctuation and spelling. Some specialist terminology is used with a fair amount of accuracy and ease.• They attempt to analyse and evaluate the practical outcomes and written evidence available.• They present information, make some judgements and present mostly appropriate conclusions.
G	<p>A G grade learner in Food and Nutrition is able to:</p> <ul style="list-style-type: none">• Recall, select and communicate very limited knowledge and minimal understanding of the key areas of the specification, i.e. Food commodities, principles of nutrition, diet and good health, food science, food provenance and cooking and food preparation.• Attainment is evidenced in limited written responses to questions from a Unit 1 assessment or in supportive work for a Unit 2 NEA style task. They can apply



knowledge, understanding and skills in one or two situations to plan, carry out and complete practical food related tasks.

- They can produce very simple dishes demonstrating basic skills, working safely, hygienically and with minimal precision. Frequent assistance may have been required to complete tasks.
- They attempt to review evidence available and present very limited comments on: • issues relating to food choices, provenance and production • food made by themselves and others.
- Any written work produced may lack structure, uses limited accuracy in relation to grammar, punctuation and spelling.
- Any Specialist terminology is used with very limited accuracy and ease.