Assessment rationale: Year 11 GCSE Food Preparation and Nutrition

1	 Students in this subject have covered the curriculum in order to allow them to progress to further study Students have been assessed on the content that they have been taught Teacher Assessed Grades reflect the standard at which the student has performed Evidence has been drawn from across the duration of the course
2	This subject has been taught by one experienced teacher who has been able to draw upon his work with students in previous years in order to be able to award reliable grades.
4	The WJEC/EDUQAS Food Preparation and Nutrition GCSE consists of one externally examined paper and two non-examined assessment coursework tasks (NEAs):
	Component 1: Principles of Food Preparation and Nutrition. Written examination: 1 hour 45 minutes 50% of qualification
	Component 2: Food Preparation and Nutrition in Action: Non-examination assessment. Internally assessed, externally moderated Assessment 1: 8 hours 15% of qualification Assessment 2: 12 hours 35% of qualification
	Drawn from the components in section 3 (above), teachers have used a range of evidence to make grade judgements. In this subject, this evidence includes:
	Students' responses to materials provided by the exam board:
	Formal assessment using a full past paper – using selected questions from past exam papers
	Students' responses to materials provided by the exam board and marked in a way that reflects exam board mark schemes:
	Non-Examined assessment 2 (NEA) adapted by exam board to replace two NEAs in a normal year
	Records of each student's progress and performance have been kept by teachers over the course of study
5	Within this subject, Teacher Assessed Grades have been based upon evidence in the following order of importance:
	Students responses to the exam board set non-exam assessment (NEA)
	Students' responses to formal assessment using selected questions from past exam papers in a controlled environment
	3. Performance in class set practical lessons throughout Year 10 and 11
6	In this subject, internal quality assurance processes have been applied in order to ensure standardisation.
7	Access arrangements have been applied in line with a student's requirements. These may include planned support, such as extra-time, use of a reading pen, and materials printed on coloured paper.