## **NAME- CANDIDATE NO.**

## **NEA 1 Assessment Criteria**

## **Research 6 marks -**

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| **Mark Boundaries** | **Assessment Criteria** (🗸 = Good 🡪 = Improve) | **Comments** |
| 5-6 | * Relevant, detailed and concise research into how ingredients work and the reason why. * Detailed explanation shows a high level of understanding of how the research has been used to inform the practical investigation. * Planned and justified a detailed investigation, related to the research with a clear and focused hypothesis or prediction |  |
| 3-4 | * Relevant research into how ingredients work and the reasons why. * Explanation of how the research is used to inform the investigation. * Planned an investigation which relates to the research, some justification given. * A hypothesis or prediction has been given. |  |
| 1-2 | * Limited information into how ingredients work and the reasons why. * Limited explanation of how the research may be used to inform the investigation. * Limited evidence of planning, with a basic approach to the investigation. A basic hypothesis or prediction has been stated. |  |
| 0 | * Nothing worthy of credit. |  |

**Investigation 15 marks**

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| **Mark Boundaries** | **Assessment Criteria**(🗸 = Good 🡪 = Improve) | **Comments** |
| 11-15 | * Practical investigations show detailed and high level knowledge and understanding of how ingredients work and why, with a clear link to the hypothesis or prediction. * A wide range of testing has been carried out to formulate the results. * Practical investigations are recorded and meticulous explanations using methods such as graphs, tables, charts, sensory analysis methods, labelled diagrams, annotated photographic evidence. |  |
| 6-10 | * Practical investigations/experiments show very good knowledge and understanding of how ingredients work and why, with a clear link to the hypothesis or prediction. * A range of testing has been carried out to formulate the results. * Practical investigations are recorded with very good explanations using methods such as graphs, tables, charts, sensory analysis methods, labelled diagrams, annotated photographic evidence. |  |
| 1-5 | * Practical investigations/experiments show some knowledge and understanding of how ingredients work * Some testing has been carried out to formulate the results. * Practical investigations are recorded with limited explanations. |  |
| 0 | * Nothing worthy of credit. |  |

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## **Analyse and Evaluate 9 marks**

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| **Mark Boundaries** | **Assessment Criteria** (🗸 = Good 🡪 = Improve) | **Comments** |
| 7-9 | * Detailed, accurate interpretation and analysis of the results with justified conclusions for all aspects of the hypothesis investigation. * The report demonstrates an in depth and specialist understanding of how ingredients work and why. * Detailed explanation and reflection of how the results can be applied when preparing and cooking food. * The report is communicated in a structured and coherent manner with accurate use technical language. |  |
| 4-6 | * Relevant interpretation and analysis of the results with conclusions of the hypothesis investigation with some justification. * The report demonstrates good understanding of how ingredients work and why. * Explanation and review of how the results can be applied when preparing and cooking food. * The report is communicated with clarity and with use of technical language. |  |
| 1-3 | * Some analysis of the results from the hypothesis investigation and an attempt at drawing conclusions. * The report demonstrates some understanding of how ingredients work and why. * Limited explanation of how the results can be applied when preparing and cooking food. * The report is communicated at a simplistic level with a limited use of technical vocabulary. |  |
| 0 | * Nothing worthy of credit. |  |