

BTEC Level 2 Home Cooking Skills (QCF)

**Teacher Assessed Grade Guidance for Parents**

In order to ensure that students are fairly assessed and given opportunities to demonstrate their knowledge and understanding of the Home Cooking Skills qualification the following will be used to determine a student's TAG (Teacher assessed Grade)

Type Of Assessment	Topic and Assessment Objectives that will be assessed.	Date Assessment has or will take place
<p><b>Learning Aim 1:</b> Plan a nutritious two-course meal</p>	<p>Students have recorded in their workbooks: Name of each dish</p> <p>Ingredients needed for each dish</p> <p>Equipment needed for each dish</p> <p>Timings for each dish (timeplans)</p> <p>Explanation of how the meal contributes to the Eatwell Guide/Balanced Diet</p>	<p>October 2020</p>
<p><b>Learning Aim 2.1, 2.2, 2.3, 2.4:</b> Select and prepare ingredients for recipes for a nutritious, two-course meal</p> <p>Use cooking skills when following the recipes</p> <p>Demonstrate food safety and hygiene throughout the preparation and cooking process</p> <p>Apply presentation skills when serving the meal</p>	<p>Students have: Completed a practical assessment (making a two course meal)</p> <p>Created an annotated storyboard</p> <p>Evaluated their dishes</p> <p>Complete 3x Health and safety worksheets</p>	<p>March 2021</p>
<p><b>Learning Aim 3:</b> Explain ways to economise when cooking at home: Give three examples of how you can economise when cooking at home</p>	<p>In a written document, students have described three ways that you can economise when cooking at home</p>	<p>March 2021</p>

<p><b>Learning Aim 4:</b> To be able to pass on information about cooking meals from scratch at home</p>	<p>Students have: Shared a recipe in cooking club or at home</p> <p>Included a witness statement from their guest at cooking club/at home</p> <p>Written a letter to their teacher explaining what they have learnt on the course</p>	<p>April 2021</p>
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**Learning Aim 1:** Plan a nutritious two-course meal

**Learning Aim 2.1:** Select and prepare ingredients for recipes for a nutritious, two-course meal

**Learning Aim 2.2:** Use cooking skills when following the recipes

**Learning Aim 2.3:** Demonstrate food safety and hygiene throughout the preparation and cooking process

**Learning Aim 2.4:** Apply presentation skills when serving the meal

**Learning Aim 3:** Explain ways to economise when cooking at home

**Learning Aim 4:** To be able to pass on information about cooking meals from scratch at home