

Commentary on candidate evidence

The evidence for this candidate has achieved the following marks for each question of this course assessment component.

Candidate 1

Question 1(a)

The candidate was awarded **4 marks** because they correctly identified two sources of high biological protein and two sources of low biological protein.

Question 1(b)

The candidate was awarded **2 marks** for correctly stating two functions of protein – this candidate gave four correct answers but could only be awarded a maximum of 2 marks.

Question 1(c)

The candidate was awarded **0** marks as reason one was not detailed enough and reason two was incorrect.

Question 1(d)

The candidate was awarded **1** mark for reason two only as reason one was incorrect.

Question 2(a)

The candidate was awarded **5** marks for this question as follows:

Nutrient	Link to question	Consequence	Mark
Energy	Link all	Tired-/lose focus	2
Protein	Link 19yr/ football	incorrect	0
Vitamin B	Link 19yr/ football /university student	incorrect	0
Iron	Link football	anaemia	1
Sodium	Link 19yr old	CHD	1
Vitamin C	Link 19yr old	anaemia	1

This candidate has opted to evaluate six nutrients. If all had been correct with no developed points, they could only have been awarded a maximum of 4 marks as 2 marks are available for developed answers. Here, energy has a developed answer so was awarded 2 marks.

Question 2(b)

The candidate was awarded **2** marks for giving two correct dietary factors that may contribute to the development of coronary heart disease.

Question 2(c)

The candidate was awarded **2** marks for correctly describing two functions of water in the diet.

Question 3(a)

The candidate was awarded **4** marks for correctly identifying and explaining two stages in the food product development process.

Question 3(b)

The candidate was awarded **3** marks for correctly explaining the functional properties of sugar and egg in a baked product as follows:

Functional Property 1	Caramelisation – baked golden colour
Functional Property 2	Sweeter more appealing taste
Functional Property 3	Aeration – light fluffy texture

Question 3(c)

The candidate was awarded **1** mark for correctly explaining a disadvantage to the consumer of Fair Trade food products (increased food miles). The advantage they gave had no link to the consumer.

Question 3(d)

The candidate was awarded **1** mark for correctly explaining why a manufacturer would carry out sensory testing.

Question 4(a)

The candidate was awarded **3** marks for correctly evaluating points related to 300 ready meals and desserts, enriched with vitamin D and calcium, order online.

The evaluation for microwaved does not link to fact – no need for skills to make a meal from scratch.

Question 4(b)

The candidate was awarded **3** marks for correctly explaining how food miles, nutritional knowledge and budget affect consumer's choice of food.

Question 4(c)

The candidate was awarded **1** mark for correctly explaining how preservatives give food a longer shelf life which leads to wastage.

Question 5(a)

The candidate was awarded **2** marks for correctly explaining why raw chicken stored beside salad, and how the fridge temperature may cause food poisoning. The explanation for fresh cream is incorrect.

Question 5(b)

The candidate was awarded **3** marks for correctly evaluating the usefulness of cardboard as a packaging material.

	Fact	Judgement	Conclusion
1	Recyclable	This is good	Easily disposed of so won't go to landfill
2	Light	This is good	Easy to carry so won't cause strain
3	Easily rip/ break	Not good	Could damage product

Question 5(c)

The candidate was awarded **4** marks for correctly identifying Which? and Food Standards Scotland consumer organisations and correctly explaining how they protect the consumer when buying food.

Question 6(a)

The candidate was awarded **0** marks for this question. The candidate has stated two benefits of eating breakfast cereal but these have not been developed fully.

Question 6(b)

The candidate was awarded **4** marks for this question as they have correctly stated two points of information (POI) included by law on a food label and explained how they can help consumers make informed choices.

POI 1	Use by/best before
Explanation	Safe to eat preventing food poisoning
POI 2	Ingredients list
Explanation	Help to prevent an allergic reaction

Question 6(c)

The candidate was awarded **2** marks for two correct explanations of ways to prevent tooth decay.

Question 6(d)

The candidate was awarded **2 marks** for correctly describing two ways of reducing salt in the diet.

Candidate 2**Question 1(a)**

The candidate was awarded **4 marks** because they correctly identified two sources of high biological protein and two sources of low biological protein.

Question 1(b)

The candidate was awarded **2 marks** for correctly stating two functions of protein – this candidate gave three correct answers but could only be awarded a maximum of 2 marks.

Question 1(c)

The candidate was awarded **2 marks** for giving two correct reasons for choosing a vegetarian diet. The third reason was also correct however; maximum marks had been achieved.

Question 1(d)

The candidate was awarded **2 marks** for two correct ways supermarkets can encourage consumers to eat more fruit and vegetables. The candidate gave more reasons which were all acceptable however, maximum marks for the question had been achieved.

Question 2(a)

The candidate was awarded **6 marks** for evaluating the suitability of the typical days meals for the 19 year old as follows:

Nutrient	Link to question	Consequence	Mark
Protein * back	Link football	Repair body	1
Protein	Link 19yr male/ football	Gave function of nutrient	0
Vitamin B	Link football/active	energy	1
Iron	Link university/study	Anaemia tired	2
Sodium	No link		0
Vitamin C	Link active	Heal wounds/absorb iron	2

Question 2(b)

The candidate was awarded **2 marks** for giving two correct dietary factors that may contribute to the development of coronary heart disease – diet high in saturated fat and high in alcohol.

Question 2(c)

The candidate was awarded **2 marks** for correctly describing two functions of water in the diet.

Question 3(a)

The candidate was awarded **4 marks** for correctly identifying and explaining two stages in the food product development process. Marks were awarded for concept screening and marketing plan. The candidate gave other examples however did not fully explain these, instead giving only descriptions. However full marks were achieved for this question.

Question 3(b)

The candidate was awarded **2 marks** for correctly explaining the functional properties of sugar and egg in a baked product as follows:

Functional Property 1	Caramelisation – baked golden colour	1
Functional Property 2	Flavour not enough creaming not enough	0
Functional Property 3	Binding – heat to make solid	1

Question 3(c)

The candidate was awarded **2 marks** for correctly explaining an advantage and a disadvantage to the consumer of Fair Trade food products. There were more acceptable answers than marks available.

Question 3(d)

The candidate was awarded **1 mark** for correctly explaining why a manufacturer would carry out sensory testing.

Question 4(a)

The candidate was awarded **4 marks** for correctly evaluating the suitability of the frozen ready meals for the elderly woman as follows:

Fact	Judgement	Consequence	Mark
Wide range	good	May be fussy so can find what she likes	1
Vit D/ calcium	good	May be at risk of osteomalacia so will help prevent this	1

microwave	good	Doesn't require preparation so easier for her	1
online	good	Assumption – may not be less able	0
Intro price	good	May not have much money so cheaper price useful	1
Small portions	good	Vague – she may not have a small appetite and may not have wastage	0

Question 4(b)

The candidate was awarded **3 marks** for correctly explaining how food miles, nutritional knowledge and budget affect consumer's choice of food.

Question 4(c)

The candidate was awarded **1 mark** for correctly explaining how preservatives give food a longer shelf life which leads to wastage.

First point – no explanation - 0 mark
Second point – losing money on wasted food – 1 mark
Third point – no explanation - 0 mark

Question 5(a)

The candidate was awarded **2 marks** for correctly explaining how the cream and the temperature could cause food poisoning. The candidate gave a description for chicken which was not a detailed explanation.

Question 5(b)

The candidate was awarded **1 mark** for correctly evaluating the usefulness of cardboard as a packaging material.

	Fact	Judgement	Conclusion
1	Recyclable	This is good	Will not make an environmental impact and can be reused to make other items
2	Design	This is good	No consequence given
3	Lightweight	good	Not evaluative
4	Breakable	Not good	Not evaluative

Question 5(c)

The candidate was awarded **4 marks** for correctly identifying Food Standards Agency and Environmental Health Department and describing how they protect the consumer when buying food.

Question 6(a)

The candidate was awarded **2 marks** for this question. The candidate has correctly explained two nutritional benefits of eating breakfast cereal.

Question 6(b)

The candidate was awarded **3 marks** for this question as they have correctly stated one point of information included by law on a label for breakfast cereal and explained how it can help consumers make informed choices. The second point was not specific enough, the candidate should have mentioned the name of the manufacturer. They were however, awarded the mark for the explanation.

POI 1	Ingredients
Explanation	To prevent people with allergies having an allergic reaction
POI 2	How to contact the manufacturer
Explanation	So that if they have issues they can contact the manufacturer (repeat of point of information)

Question 6(c)

The candidate was awarded **2 marks** for two correct explanations of ways to prevent tooth decay.

Question 6(d)

The candidate was awarded **2 marks** for correctly describing two ways of reducing salt in the diet.