

2021 September Moderation - Report



Meeting Details

Which meeting is this report for?

Food Cooking and Nutrition Level 2

Moderation Details for Calibration - Sample 1

Sample 1 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 7 = Element 2, Element 3

Sample 1 - What rating (or ratings) has the group assigned this sample?

Criterion 7 Element 2 - B, Criterion 7 Element 3 - t+

Sample 1 - What evidence supports the rating (or ratings) the group has given?

E2 - Mentioned how vegetables are a good source of fibre and modified the recipe to improve nutritional quality
E3 - Mentioned some protein, however not enough detail, slightly adjusted recipe but not always accurate

Sample 1 - What evidence would you need to see in order to assign a higher rating (or ratings)?

E2 - Need to mention the reasons for adding certain foods and what effect they have in the body. Need more links to improve nutritional quality.
E3 - Need links and discussion to obesity, such as butter has saturated fat which causes cholesterol levels to rise, increasing risk of heart disease. More links to improve the nutritional value of the dish.

Sample 1 - Summary of group consensus with comments to element level if applicable.

Overall, there was not enough information on the slides, the task could have supported element three more as it was hard for students to make a direct link. This could be done by adding more information in the task about in each Instagram slide you need to identify links between nutrition, health and obesity.

Sample 1 - What actions would you recommend for teachers to help the student attain a higher rating (or ratings)?

More tasks around obesity and what causes it so students really make the link between health choices and obesity. Give students more time to submit a review slide or two before doing the assessment task. Adding some more detail to the assignment to allow students to hit the mark.

Moderation Details for Calibration - Sample 2

Sample 2 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 7 = Element 2, Element 3

Sample 2 - What rating (or ratings) has the group assigned this sample?

Criterion 7 Element 2 - t, Criterion 7 Element 3 - B

Sample 2 - What evidence supports the rating (or ratings) the group has given?

E2 - Not enough understanding shown within the recipe adaptation. There were changes but they were not nutritionally accurate, and there was not an explanation to support these. Didn't address criteria.

E3 - Had relevant detail and made specific links to health. They stated how nutritional changes affect the body.

Sample 2 - What evidence would you need to see in order to assign a higher rating (or ratings)?

E2 - Adding and replacing saturated fat ingredients with healthier options, such as adding ricotta cheese instead of block cheese, adding herbs and spices. Then explaining the effects this has on the body.

E3 - Add more discussion around the link with nutrition and obesity,

Sample 2 - Summary of group consensus with comments to element level if applicable.

Overall, they didn't address the criteria in element 2 as there was not enough detail in the answer, nor a justification or explanation. However, E3 the slides had a good amount of detail in Instagram folio and made links with nutrition and the body.

Sample 2 - What actions would you recommend for teachers to help the student attain a higher rating (or ratings)?

Work on improved food swaps for saturated fat foods and the explanation around obesity links. Such as how these foods add to body fat and discuss serving sizes.

Moderation Details for Calibration - Sample 3

Sample 3 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 7 = Element 2, Element 3

Sample 3 - What rating (or ratings) has the group assigned this sample?

Criterion 7 Element 2 - C, Criterion 7 Element 3 - B

Sample 3 - What evidence supports the rating (or ratings) the group has given?

E2 - Able to identify and adjust recipes, but just not enough justification behind the reasoning. For example, replaced butter with margarine, but did not state why and how this effects the body.

E3 - Good explanation and justifications. Was able to demonstrate their understanding with evidence of nutritional meals. Strong links between health and obesity.

Sample 3 - What evidence would you need to see in order to assign a higher rating (or ratings)?

E2 - Mentioning fibre and how it effects the body, such as aids digestion. More explanation needed behind adaptation decisions.

E3 - Assignment was incomplete, so could have further demonstrated understanding. Needed to discuss nutrition and health related links in a bit more detail to get a higher mark.

Sample 3 - Summary of group consensus with comments to element level if applicable.

Strongest of the three samples, just needs to finish the task and discuss in more depth the impact of the food changes on the body and health issues.

Sample 3 - What actions would you recommend for teachers to help the student attain a higher rating (or ratings)?

Work through the difference between describe and discuss/explain. Help student recognise the link between connections to body and how it can impact bloodstream, therefore heart, etc.

Planning for March Moderation 2022 - Statewide Samples

For all courses please nominate the criteria and elements (if desired) for moderation.

Criteria 5 - elements 5.2, 5.3 and 5.4

State the name of the person who will be providing the samples for moderation

Chris Edwards

Sharing Resources

Please record any links to or details of resources that were

No resources were shared.

shared, or describe any assessment strategies that were discussed.

Assessment strategies discussed were assessing practical tasks,

Course Support

Please provide details of any future focus and ways forward you would like Years 9 to 12 Learning to consider in relation to this course:

We were surprised to see the course was accredited until 2026.

Lots of discussion around the criteria.

The criterion does not mention undernutrition, but mentions overnutrition/obesity. This should be added, however criteria 8 looks at food related choices, which is where it could be covered. Undernutrition is not specifically named up and should be.

The course is supposed to be 60% practical; however, the criterion does not match this. The course is too theoretically based for a level 2, where a lot of the students need to be learning how to cook for themselves coming into adulthood. Students need to be assessed against their practical cooking skills more, as opposed to the functional properties of foods.

Criterion 1 and 2 and not subject specific and are covered in other courses. They should be adapted to include specific cooking skills and techniques. Or alternatively scrapped all together and replaced with cooking methods.