

## General Marking Guidance – Reading

- If a learner has crossed out a response to a question, the work should still be marked unless the learner has replaced it with an alternative answer.
- Markers should apply the mark scheme consistently across all papers marked. Standardisation will take place at the beginning, middle and end of the marking window to ensure this takes place.
- Markers should mark according to the mark scheme and should apply it positively awarding full marks where the answer meets the mark scheme.
- Where the answers do not meet the mark scheme, markers should be prepared to award zero marks.
- The mark scheme gives guidance as to how to allocate marks where an answer is graded according to candidate performance. Where the response does not meet the requirements of the minimum mark, zero marks should be awarded.
- Where the mark scheme allows a mark for ‘any (other) valid response’, the marker should judge the response’s merits based on the information provided in the assessment materials.
- Where the marker is unsure of how to apply the mark scheme, guidance from the team leader must be sought.

### Assessment Guidance

Skill Standard	Coverage and Range	Task Number	Marks allocated
<b>Reading</b> Read and understand a range of straightforward texts	• Identify the main points and ideas and how they are presented in a variety of texts	1, 6	2, 6
	• Read and understand texts in detail	3, 5	3, 2
	• Utilise information contained in texts	2, 4	2, 6
	• Identify suitable responses to texts	7	8
	In more than one type of text		



## Assessment Mark Sheet – Reading

Q	Acceptable Responses	Mark Available	Candidate Mark
1	Accept <b>two</b> of the following – one mark for each: <ul style="list-style-type: none"> <li>• Use of bullet points</li> <li>• Sub headings</li> <li>• Bold text</li> <li>• Underlining</li> </ul> Any other valid response.	2 marks maximum	
2	Accept <b>one</b> of the following You should not use wood skewers if you are reusing the skewers <ul style="list-style-type: none"> <li>• Metal skewers should be used if you intend to use them more than once</li> </ul> One mark for a valid choice of skewer, linked to reason for choice.	1 mark  1 mark	
3	Place in a sealed container Place at the bottom of the fridge This is to stop it dripping or touching ready-to-eat foods.	1 mark 1 mark 1 mark (3 marks in total)	
4	<b>Any three of the following – one mark for each</b> <ul style="list-style-type: none"> <li>• Wash hands before preparing food</li> <li>• Wash hands after touching raw food OR raw meat (only 1 mark to be given)</li> <li>• Prepare raw and ready-to-eat food separately</li> <li>• Clean knives OR chopping boards after using with raw meat (only 1 mark to be given)</li> <li>• Keep cloths OR tea towels OR hand towels clean and change frequently (only 1 mark to be given)</li> </ul> <b>Each of the examples must have a valid reason why they were chosen – one mark for each. Accept any valid reason.</b>	1 mark each (3 marks maximum for examples)  1 mark each (3 marks maximum for reasons)	
5	Suggested headings could be: Cooking Meat Properly Cooking Meat Safely How to Cook Meat Safely Preparing Meat Or any other valid sub heading  Valid reason e.g. Because the whole of Document 1 is about how you should cook food safely The focus is on safe processes for cooking meat Emphasises need for care when cooking meat Explains which meats can be eaten rare and which should be	1 mark          1 mark	



cooked thoroughly										
6	<b>Type of Vegetarian</b>	<b>Meat</b>	<b>Poultry</b>	<b>Game</b>	<b>Fish</b>	<b>Eggs</b>	<b>Dairy</b>	6 marks – one mark for each of last two columns		
	Lacto-ovo-vegetarian	X	X	X	X	Y	Y			
	Lacto-vegetarian	X	X	X	X	X	Y			
	Vegan	X	X	X	X	X	X			
7	<b>Type of Meat</b>	<b>Can be eaten rare? Yes/No</b>	<b>Special notes for cooking</b>						One mark for each correct yes/no answer  4 marks maximum  One mark for each cooking note – one per meat  4 marks maximum	
	Pork Joints	No	Accept one of: Check they are cooked properly Put a skewer into centre of joint Juices should have no pink or red in them							
	Beef Joints	Yes	Accept one of: As long as it has been sealed As long as it is a single piece of meat As long as it is not rolled							
	Steaks	Yes	Seal in a frying pan							
	Chicken	No	Accept one of: Pierce the thickest part of the leg with a clean knife or skewer Juices should not have any red or pink							
<b>Total marks Reading 29</b>										
<b>Pass Mark 20 out of 29</b>										

