

**LEVEL 3 FOOD SCIENCE AND NUTRITION**

**OBSERVATION RECORD**

**Unit 1: Meeting Nutritional Needs of Specific Groups**

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| **Learner’s Name** | | |
| **Context**  **AC6.1** use tools in preparation of commodities  **AC6.2** use advanced techniques in preparation of commodities  **AC6.3** assure quality of materials to be used in food preparation  **AC6.4** use advanced techniques in cooking of commodities  **AC6.5** present cooked complex dishes using advanced presentation techniques  **AC6.6** use food safety practices  **AC6.7** monitor food production  The learner participated in a ‘skills test’ as part of the competition. Details are provided on the attached assignment. | | |
| **Commentary of learner performance**  **Tools used:**  in preparation  in cooking  **Skills and techniques demonstrated:**  in preparation  in cooking  in presentation  **Timing**  **Monitoring**  **Quality checks**  **Food safety considerations**  in preparation  in cooking  in presentation  **Quality of final outcomes/dishes** | | |
| **Assessment summary** | | |
| **Assessor:** | **Signature:** | **Date:** |

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**Unit 1: Meeting Nutritional Needs of Specific Groups**

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| **Learner’s Name** | | |
| **Context**  **AC1.4** analyse risks associated with food safety  **AC2.1** explain how nutrients are structured  **AC2.2** classify nutrients in foods  **AC2.3** assess the impact of food production methods on nutritional value  **AC3.1** describe functions of nutrients in the human body  **AC3.2** explain characteristics of unsatisfactory nutritional intake  **AC3.3** analyse nutritional needs of specific groups  **AC3.4** assess how different situations affect nutritional needs  **AC4.1** evaluate fitness for purpose of diets  The learner participated in an *interview* following a ‘skills test’, as part of the competition at the spa. Details are provided on the attached assignment. | | |
| **Commentary of learner performance**  Risks associated with food safety  Structure and classification of nutrients  Impact of food production methods on nutritional value  Functions of nutrients in the human body  Characteristics of unsatisfactory nutritional intake  Nutritional needs of specific groups, including how they are affected by different situations and fitness of purpose of diets to meet those needs | | |
| **Assessment summary** | | |
| **Assessor:** | **Signature:** | **Date:** |