

Marks	Marking Guidelines for FT Task 4 2017
90-100	<ul style="list-style-type: none"> • Comprehensively applies appropriate methods of food processing, preparation and storage to produce an original recipe. • Comprehensively accounts for the changes to the properties of food which occur during food processing, preparation and storage. • Comprehensively designs a recipe which includes all the elements. • Comprehensively photographed images of the production of the recipe and the final result which were all annotated.
80-89	<ul style="list-style-type: none"> • Thoroughly applies appropriate methods of food processing, preparation and storage to produce an original recipe. • Thoroughly accounts for the changes to the properties of food which occur during food processing, preparation and storage. • Thoroughly designs a recipe which includes all the elements • Thoroughly photographed images of the production of the recipe and the final result which were all annotated.
70-79	<ul style="list-style-type: none"> • Soundly applies some methods of food processing, preparation and storage to produce an original recipe. • Soundly accounts for some changes to the properties of food which occur during food processing, preparation and storage. • Soundly designs a recipe which includes some elements. • Soundly photographed some images of the production of the recipe and the final result some of which were annotated.
60-69	<ul style="list-style-type: none"> • Basically applies some methods of food processing, preparation and storage to produce an original recipe. • Basically accounts for some changes to the properties of food which occur during food processing, preparation and storage. • Basically designs a recipe which includes some elements. • Basically photographed some images of the production of the recipe and the final result some of which were annotated.
50-59	<ul style="list-style-type: none"> • Demonstrates to an elementary level some methods of food processing, preparation and storage to produce an original recipe. • Describes some changes to the properties of food which occur during food processing, preparation and storage to an elementary level • The recipe is designed to an elementary level with some elements included. • Photographed 1 image of the production of the recipe and the final result none of which were annotated.
40-49	<ul style="list-style-type: none"> • is unable to demonstrate any methods of food processing, preparation and storage to produce an original recipe. • is unable to describe any changes to the properties of food which occur during food processing, preparation and storage • is unable to design a recipe • is unable to produce any photographs of the production of the recipe.