

Internal Assessments 2021  
Vocational and Technical Qualifications

**Applied Diploma in Food Science and Nutrition**

| Assessment Papers / Coursework*   | Assessment style   | Assessment Criteria   |
|---|--|---|
| <p>Unit 2: Ensuring food is safe to eat.</p> <p>25% of final grade.</p>   | <p>An internal controlled assessment based on the assessment criteria set by WJEC.</p> | <p>Unit-level grade descriptors and assessment criteria as detailed on the assessment brief. Internally verified.</p> <p>This will include a combination of the following topics:</p> <ol style="list-style-type: none"> <li>1. How microorganisms affect food safety.</li> <li>2. How food can cause ill health.</li> <li>3. How food is managed in different situations.</li> </ol> |
| <p>The Internal Assessment Papers will only cover aspects of the course that have been studied up to 1st April 2021.</p> <p>The breadth of the paper generally reflects the weighting of the Units in the official WJEC Specification and the proportion of marks awarded to different Assessment Objectives (AO) across the course.</p> <p>To determine the dataset the school will provide to WJEC, a holistic judgement based on the evidence of learner's performance in the qualification will be provided derived from the results of:</p> <ol style="list-style-type: none"> <li>1) Non-Examined Assessment.</li> <li>2) Internal Assessments.</li> <li>3) Classroom based assessments from across Year 13.</li> </ol> |  |   |

\*Formal internal assessments, "coursework", differs from the general qualification's 'Non-Examined Assessments' (NEA), as an integral part of the VTQ, reflecting the modular nature of VTQs, as such completed assessments in units/components and partially completed internal assessments are an important source of evidence for determining the dataset provided to the awarding organisation, internal assessment should continue where possible as per Ofqual and DfE guidance.