

## **Health and Social Care**

OCR J811/J821 Unit R029 Level 1/Level 2

**Cambridge Nationals Certificate/Diploma in Health and Social Care** 

## **Unit Recording Sheet**

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Please read the instructions	printed at the end of	this form. One of these sheets, suitably co	mpleted, should be	attached to the as	sessed wo	rk of <b>each</b> candi	date.				
Unit Title Understanding the nutrients needed for good health				Unit Code	R029	Session	Jan / June	Year	2	0	
Centre Name							Centre Numbe	r			
Candidate Name				Candidate Number							
Criteria						Teacher Comments			Mark		Page No.
LO1: Know the dietary needs of individuals in each life stage <sup>1</sup>											
MB1: 1 - 3 m	arks	MB2: 4 - 6 marks	MB3	: 7 - 9 marks							
Demonstrates <b>basic</b> know nutritional requirements o stages (young people, ad people) with <b>limited</b> refer function of each nutrient.	f the different life ults and older	Demonstrates <b>sound</b> knowledge of the nutritional requirements of the different life stages (young people, adults and older people) with <b>detailed</b> reference to the function of each nutrient. [4 5 6]	Demonstrates <b>tl</b> the nutritional re different life stag adults and older <b>comprehensive</b> function of each	quirements of th les (young peop people) with reference to the	ie le,						
MR1:1 / m	arke	MB2: 5 - 8 marks MB3: 9 - 11 marks									
MB1: 1 - 4 marks Provides a limited description of government guidelines and dietary requirements. There will be some errors in spelling, punctuation and grammar. [1 2 3 4]		Provides a <b>detailed</b> description of government guidelines and dietary requirements. There will be <b>minor</b> errors in spelling, punctuation and grammar.	Provides a thore government guid requirements. There will be few spelling, punctua	<b>bugh</b> description delines and dieta <b>v</b> , if any, errors i	ary n						
		[5 6 7 8]		[	9 10 11]						

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	Teacher Comments	Mark	Page No.		
LO2: Be able t					
MB1: 1 - 4 marks	MB2: 5 - 7 marks	MB3: 8 - 10 marks			
Makes <b>limited</b> references to the factors that influence diet.	Makes <b>detailed</b> references to the factors that influence diet.	Makes <b>thorough</b> references to the factors that influence diet.			
Creates a <b>basic</b> dietary plan that enables the learner to <b>partly</b> meet the needs of individuals.	Creates a <b>sound</b> dietary plan that enables the learner to <b>mostly</b> meet the needs of individuals.	Creates a <b>detailed</b> dietary plan that enables the learner to <b>fully</b> meet the needs of individuals.			
[1 2 3 4]	[5 6 7]	[8 9 10]			
MB1: 1 - 4 marks	MB2: 5 - 7 marks	MB3: 8 - 10 marks			
The plan includes <b>basic</b> information on how it reflects the needs of the individual and their conditions, and how it can address their conditions and symptoms.	The plan includes <b>clear</b> information on how it reflects the needs of the individual and their conditions, and how it can address their conditions and symptoms.	The plan includes <b>detailed</b> information on how it reflects the needs of the individual and their conditions, and how diet and food choices can address their conditions and symptoms.			
It shows <b>basic</b> understanding of the importance of nutrients and their functions to the individual and <b>limited</b> reference to the main nutrients required in the diet and sources described in a <b>basic</b> way. There is <b>some</b> understanding of the importance of a balanced diet.	It shows a <b>sound</b> understanding of the importance of nutrients and their functions to the individuals and <b>some</b> relevant references to the main nutrients required in the diet and sources described in a <b>clear</b> manner. There is <b>clear</b> understanding of the importance of a balanced diet.	It shows a <b>thorough</b> understanding of the importance of nutrients and their functions to the individual and <b>many</b> relevant references to the main nutrients required in the diet and sources described in a <b>detailed and</b> <b>coherent</b> manner. There is <b>detailed</b> information of how to achieve a balanced diet.			
Draws upon <b>limited</b> skills/knowledge/understanding from other units in the specification	Draws upon <b>some relevant</b> skills/knowledge/understanding from other units in the specification.	<b>Clearly</b> draws upon <b>relevant</b> skills/knowledge/understanding from other units in the specification.			
[1 2 3 4]	[5 6 7]	[8 9 10]			

Criteria						Teacher Comments	Mark	Page No.		
LO3: Be able to produce nutritional meals for specific dietary requirements <sup>3</sup>										
MB1: 1 - 4 marks		MB2: 5 - 7 marks	MB3: 8 - 10 marks				i			
Selection of ingredients demonstrates <b>basic</b> consideration of dietary requirements and nutritional value.		Selection of ingredients demonstrates <b>some</b> consideration of dietary requirements and nutritional value.	Selection of ingredients demonstrates thorough consideration of dietary requirements and nutritional value.							
Carries out a <b>basic</b> analysis of the meal, with <b>limited</b> reference to government dietary guidelines and meeting the specific dietary needs of the individual.		Carries out a <b>detailed</b> analysis of the meal with <b>some</b> reference to government dietary guidelines and meeting the specific dietary needs of the individual.	Carries out a <b>thorough</b> analysis of the meal with <b>comprehensive</b> reference to government dietary guidelines and meeting the specific dietary needs of the individual.				ference to and			
	[1 2 3 4]	[5 6 7]					[8 9 10]			
MB1: 1 - 4 marks		MB2: 5 - 7 marks	MB3: 8 - 10 marks							
Creates a meal with <b>some</b> support and guidance which meets a <b>few</b> of the dietary needs of the individual.		Creates a meal with <b>minimal</b> support and guidance which meets <b>some</b> of the dietary needs of the individual.	Creates a meal <b>independently</b> which meets <b>most</b> of the dietary needs of the individual.							
Follows hygiene and safe food preparation procedures with <b>some</b> support.		Follows hygiene and safe food preparation procedures with <b>minimal</b> support.	Consistently and effectively follows hygiene and safe food preparation procedures <b>independently</b> .							
	[1 2 3 4]	[5 6 7]					[8 9 10]			
		1	1					Total/60		
If this is a re-sit, please tick	Sess	sion and Year of previous submission	Jan / June	2	0		Please tick	to indicate this work has been standardised internally		

Please note: This form may be updated on an annual basis. The current version of this form will be available on the OCR website (<u>www.ocr.org.uk</u>).

## **Guidance on Completion of this Form**

- 1 **One** sheet should be used for each candidate.
- 2 Please ensure that the appropriate boxes at the top of the form are completed.
- 3 Please enter *specific* page numbers where evidence can be found in the portfolio, and where possible, indicate to which part of the text in the mark band the evidence relates.
- 4 Circle the mark awarded for each strand of the marking criteria in the appropriate box and also enter the circled mark in the final column.
- 5 Add the marks for the strands together to give a total out of 60. Enter this total in the relevant box.

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