



CCEA Level 1 Award in Occupational Studies
CCEA Level 2 Award in Occupational Studies

November Series 2021

Principal Moderator's Report

occupational
studies
Design and Creativity

Foreword

This booklet outlines the performance of candidates in all aspects of this specification for the November 2021 series.

CCEA hopes that the Chief Examiner's and/or Principal Moderator's report(s) will be viewed as a helpful and constructive medium to further support teachers and the learning process.

This booklet forms part of the suite of support materials for the specification. Further materials are available from the specification's microsite on our website at www.ccea.org.uk.

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LEVEL 1 AND 2 QUALIFICATIONS IN OCCUPATIONAL STUDIES - DESIGN AND CREATIVITY

Principal Moderator's Report

Internal Assessment Overview

Overall there were a small number of entries for the November moderation with a total of 3 units being submitted by 5 centre's with e-moderation being used. There were no adjustments although some centres were marking leniently.

Unit Overview

Contemporary Cuisine

This was taken by a very small number of centres. All of the practical tasks were accurately assessed and the awarding of marks was in line with the photographic evidence. Detailed comments from the teacher were provided for the observation of the practical tasks, and this assisted the moderator to determine and confirm the mark awarded. It was also good practice to show the various stages in the practical process leading up to the final product, as opposed to simply having a photograph showing the final product. Evaluations were generally of a good to very good standard and similar to previous moderations.

Creative Styling using Blow Drying Techniques

A range of materials were used to cover the knowledge for A01 and some stretch and challenge questions were posed. Good photographic evidence was provided which was well annotated by the candidate to support the assessment outcomes. However, most evaluations are still not sufficiently reflective in nature and although leniently marked all marks awarded were agreed as being within the tolerance permitted.

Patisserie and Baking

In general the work provided was of a fair standard, although there are still insufficient questions to provide stretch and challenge in order to differentiate between the more able candidates. Some centres didn't provide sufficient stretch and challenge for section A01. Candidates need to be asked more open-ended questions to allow them to show their understanding. All of the practical tasks were accurately assessed although in some centre's photographic evidence was weak with only one photograph being shown of the final product. It is recommended that several photographs should be included showing the process leading up to the final product (please see CCEA website for latest guidance and examples of this process), ideally candidates should be pictured alongside the final product produced. Detailed comments from the teacher are needed for the observation of the practical tasks, as this helps the moderator to determine and confirm the mark awarded. Candidates need to be able to reflect on their learning and this will lead to a higher mark awarded.

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