

Question 2

You work for a website that encourages young people to try new things.

Your task: write a set of instructions for the website covering one of the following topics:

- how to cook your favourite dish
- how to carve a Halloween pumpkin
- how to maintain a bicycle/car/scooter
- how to perform a trick on a skateboard
- how to apply makeup
- how to create a hairstyle
- how to play a game.

Suggested word count 200 – 250 words.

(27 marks)

Lasagne

This is an Italian dish that is so easy to make, really filling and guaranteed to be liked by almost everybody. It can be served with a side salad and garlic bread to make it even more authentic. There are vegan and vegetarian alternatives as well so everyone is happy!

Ingredients

- 9 lasagne sheets
- 750 grams of beef mince meat
- 1 onion
- A tin of chopped tomatoes
- Tomato puree
- Packet of authentic Lasagne mix
- Cheese sauce
- Grated cheese

How to cook

Pre-heat the oven to 180 degrees.

Chop the onion into small pieces and put them in a saucepan on a medium heat. When they have turned soft add the mince and fry until it is brown.

Drain off the excess fat and add the tin of tomatoes and a tablespoon of tomato puree.

Mix the lasagne mix according to the instructions (usually just adding the mix to approximately a quarter pint of water) and add this to the mince, and then continue to heat on the hob for a further 5 minutes.

In the meantime make the cheese sauce. For simplicity, use a cheese sauce mix available from most supermarkets. Simply add the mix to half a pint of milk and bring to the boil on the hob, stirring continuously.

Once the cheese sauce is ready get a large baking dish and spoon a thin layer of the mince meat into the bottom. Cover this with three lasagne sheets and then add a layer of cheese sauce. Repeat this three times, finishing with a layer of cheese sauce and then sprinkle some grated cheese onto the top.

Bake the dish in the oven for 35-40 minutes or until the cheese is golden brown.

As an alternative, replace the mincemeat with aubergines or courgettes.

Sample Paper 4 Level 1 Worked Example – Good Pass

Question 2	Band 4	Band 3	Band 2	Band 1	
	Consistently	Most of the time	Some of the time	Limited	
Communicates information, ideas and opinions clearly, coherently and accurately	✓				
Writes text of appropriate detail and length	✓				
Uses appropriate format, structure and paragraphing	✓				
Writes with accurate complex sentences and uses appropriate language	✓				
Overall band	Band 4				
Composition Marks	(12-15)	(8-11)	(4-7)	(0-3)	15

Question 2	Consistently accurate at appropriate level 4 marks	Accurate most of the time 3 marks	Accurate some of the time 2 marks	Limited accuracy 1 mark	Insufficient evidence 0 marks	
Spelling	4					
Punctuation	4					
Grammar	4					
SPaG Total						
SPaG mark + composition mark						27

Overall mark for question 2	27
Overall mark for question 1	27
FINAL MARK	54

Sample Paper 4 Level 1 Worked Example – Good Pass

Commentary

Composition

Composition is very strong. Format and structure are excellent, the detail is appropriate, the language choice is straight forward and the listing of ingredients followed by the instructions broken down into paragraphs all come together to create a clear and coherent response.

Spelling, punctuation and grammar

Spelling is consistently correct, with only one or two errors. There is good evidence of more ambitious words such as *lasagne*, *guaranteed* and *aubergines*, for example.

Punctuation is consistently correct, with only the occasional error.

Grammar is correct throughout.