

MARKING SCHEME

| AREA OF ASSESSMENT | MAXIMUM SCORE | ACTUAL SCORE | REMARKS |
|---|--|--------------|---------|
| 1. PLAN <ul style="list-style-type: none"> ▪ Recipe • Availability • Correct quantities • Suitability of food (strict vegetarian) ▪ Order of work • Availability • Correct sequence ▪ List of food stuffs and equipment • Availability • Adequacy • Appropriate | | | |
| Sub- total | 8 | | |
| 2. PREPARATION <u>Correct Procedure</u> <ul style="list-style-type: none"> • Protein dish • Carbohydrate dish • Vegetable dish • Refreshing drink Methods of cooking (at least 2) <u>Quality results</u> <ul style="list-style-type: none"> • Protein dish • Carbohydrates dish • Vegetable dish • Refreshing drink | | | |
| Sub- total | 9 | | |
| 3. PRESENTATION Utensils <ul style="list-style-type: none"> • Appropriate • Clean • Centre piece • Garnishing • General impression Hygiene <ul style="list-style-type: none"> • Personal • Food | | | |
| Sub - total | 5 | | |
| 4. ECONOMY OF RESOURCES <ul style="list-style-type: none"> • Water • Food • Fuel • Materials | | | |
| Sub- total | 2 | | |
| 5. CLEARING UP <ul style="list-style-type: none"> • During work • After work | | | |
| Sub - total | 1 | | |
| TOTAL | 25 | | |