



FRM/EDPD/079

C A R I B B E A N E X A M I N A T I O N S C O U N C I L

CARIBBEAN SECONDARY EDUCATION CERTIFICATE®

SCHOOL-BASED ASSESSMENT

FOOD, NUTRITION AND HEALTH

MARKING SCHEME

Name of Candidate: _____ Registration No.: _____

Name of Centre: _____ Centre No.: _____

Teacher's Name: _____ Territory: _____

PRACTICAL ASSIGNMENT NO. 2

CARRIBBEAN EXAMINATION COUNCIL

CARIBBEAN SECONDARY EDUCATION CERTIFICATE®
SCHOOL-BASED ASSESSMENT
FOOD, NUTRITION AND HEALTH
MARKING SCHEME

Candidate's Name: _____

Registration No: _____

Institution's Name: _____

Centre No: _____

Teacher's/Assessor's Name: _____

Territory: _____

| | ASSESSMENT CRITERIA | Maximum Marks | Internal Assessor | External Assessor |
|---------------------------------------|--|-----------------|-------------------|-------------------|
| 1. PLANNING AND PREPARATION | | | | |
| (a) | Interpret activity | 2 marks | | |
| (b) | Select appropriate tools, equipment, serving dishes and materials | 1 mark | | |
| (c) | Organization of workstation | 1 mark | | |
| | Sub-total | 4 marks | | |
| 2. PROCESS | | | | |
| (a) | Weigh, measure and prepare ingredients accordingly for dishes | 1 mark | | |
| (b) | Sequence work flow in logical and efficient manner within the stipulated time frame | 1 mark | | |
| (c) | Demonstrate appropriate food preparation techniques and skills in preparing dishes/items | 6 marks | | |
| (d) | Demonstrate appropriate hygiene and sanitation practices | 2 marks | | |
| (e) | Use of appropriate methods of cooking | 2 marks | | |
| | Sub-total | 12 marks | | |
| 3. EVALUATION AND PRESENTATION | | | | |
| (a) | Dishes/items have the correct consistency, texture, colour and suitable flavor | 2 marks | | |
| (b) | Dishes/items served at the correct temperature | 1 mark | | |
| (c) | Dishes/items attractively garnished/decorated and presented | 1 mark | | |
| | Sub-total | 4 marks | | |
| | Total | 20 marks | | |

Comment/Feedback:

Candidate Signature: _____ Date: _____

Assessor Signature: _____ Date : _____