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| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 1 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Steam fish | 08 |  |  |
| Baked Irish potatoes | 08 |  |  |
| Fruit salad | 08 |  |  |
| Accomp I (veg) | 06 |  |  |
| Accomp II(drink) | 05 |  |  |
| **RESULTS** | **30** |  |  |
| Steam fish | 07 |  |  |
| Baked irish potatoes | 07 |  |  |
| Fruit salad | 07 |  |  |
| Dish I(veg) | 05 |  |  |
| Dish II (drink) | 04 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  | | | |
| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 2 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Protein | 08 |  |  |
| Carbohydrate | 06 |  |  |
| Vegetable | 04 |  |  |
| Drink | 04 |  |  |
| Fatless cake | 07 |  |  |
| Coffee beverage | 06 |  |  |
| **RESULTS** | **30** |  |  |
| Protein | 07 |  |  |
| Carbohydrate | 05 |  |  |
| Vegetable | 04 |  |  |
| Drink | 03 |  |  |
| Fatless cake | 06 |  |  |
| Coffee beverage | 05 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  | |  | |
|  | |
| **FOODS AND NUTRITION** | **662/2** | |  |
| **Question 3** | | | |
|  | **MARKS** | **SCORE** |  |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Mixed grill (kebabs) | 07 |  |  |
| Fruit frilters | 06 |  |  |
| Victoria scones | 07 |  |  |
| Vegetables salads | 06 |  |  |
| Baked pudding | 06 |  |  |
| plus sauce | 03 |  |  |
| ***RESULTS*** | **30** |  |  |
| Mixed grill (kebabs) | 06 |  |  |
| Fruit fritters | 05 |  |  |
| Victoria scones | 06 |  |  |
| Vegetables salads | 05 |  |  |
| Baked pudding | 06 |  |  |
| plus sauce | 02 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  | | | |
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| **FOODS AND NUTRITION 662/2** | | | |
| Question 4 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Vegetable pie | 08 |  |  |
| Suitable | 06 |  |  |
| Pulse | 07 |  |  |
| Chapatti | 06 |  |  |
| Accomp I (veg) | 04 |  |  |
| Accomp II(drink) | 04 |  |  |
| **RESULTS** | **30** |  |  |
| Vegetable pie | 07 |  |  |
| Suitable | 05 |  |  |
| Pulse | 06 |  |  |
| Chapatti | 05 |  |  |
| Accomp I (veg) | 04 |  |  |
| Accomp II(drink) | 03 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  | | | |
| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 5 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Jam pudding | 06 |  |  |
| Meat loaf | 06 |  |  |
| Cassava chips | 06 |  |  |
| Leafy vegetable dish | 06 |  |  |
| A drink | 05 |  |  |
| Ground nut biscuits | 06 |  |  |
| **RESULTS** | **30** |  |  |
| Jam pudding | 06 |  |  |
| Meat loaf | 05 |  |  |
| Cassava chips | 05 |  |  |
| Leafy vegetable dish | 05 |  |  |
| A drink | 04 |  |  |
| Ground nut biscuits | 05 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  |  |  |  |
|  | | |  |
| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 6 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| 1st Course | 05 |  |  |
| 2nd Protein dish | 06 |  |  |
| Carbohydrate dish | 05 |  |  |
| Vegetable dish | 04 |  |  |
| Drink | 03 |  |  |
| 3rd Course | 06 |  |  |
| Bread rolls | 06 |  |  |
| ***RESULTS*** | **30** |  |  |
| 1st Course | 05 |  |  |
| 2nd Protein dish | 05 |  |  |
| Carbohydrate dish | 04 |  |  |
| Vegetable dish | 03 |  |  |
| Drink | 03 |  |  |
| 3rd Course | 05 |  |  |
| Bread rolls | 05 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  |  | |  |
|  | |
| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 7 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Smoked chicken | 08 |  |  |
| Pounded cassava | 07 |  |  |
| Accomp I | 06 |  |  |
| Accomp II | 06 |  |  |
| Cheese and potatoes cake | 08 |  |  |
| ***RESULTS*** | **30** |  |  |
| Smoked chicken | 07 |  |  |
| Pounded cassava | 06 |  |  |
| Accomp I | 05 |  |  |
| Accomp II | 05 |  |  |
| Cheese and potatoes cake | 07 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |
|  |  | | |
|  | | |
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| **FOODS AND NUTRITION** | **662/2** | |  |
| Question 8 | | | |
|  | **MARKS** | **SCORE** | **REMARKS** |
| ***GENERAL EFFICIENCY*** | **25** |  |  |
| Choice of dishes | 05 |  |  |
| Reasons for choice | 06 |  |  |
| Plan of work | 05 |  |  |
| Costing | 03 |  |  |
| Economy   * Time * Material * Fuel   Hygiene   * Personal * Food * Kitchen | 01  01  01  01  01  01 |  |  |
| ***MANIPULATION OF SKILLS*** | **35** |  |  |
| Fruit chutney | 07 |  |  |
| Stuffing | 07 |  |  |
| Coating | 05 |  |  |
| Glazing | 05 |  |  |
| Vitamin C Drink | 05 |  |  |
| Rock buns | 06 |  |  |
| ***RESULTS*** | **30** |  |  |
| Fruit chutney | 07 |  |  |
| Stuffing | 06 |  |  |
| Coating | 04 |  |  |
| Glazing | 04 |  |  |
| Vitamin C Drink | 04 |  |  |
| Rock buns | 05 |  |  |
| ***PRESENTATION AND SERVING*** | **10** |  |  |
| Layout and serving | 04 |  |  |
| Use of equipment | 03 |  |  |
| Color and garnish | 03 |  |  |