

UACE MOCK P640/3 2019

1. (a) Prepare and serve the following dishes
 - (i) Horsd'oeuvre
 - (ii) Pineapple upside down pudding
- (b). Make other dishes to complete a three course meal for your parents and their two visitors.
- (c) Prepare a snack dish and tea for the evening.
- (d). Calculate the calorie content of the whole meal in (b) above.
2. (a) Show your skills in preservation by making the following items.
 - (i) Pineapple jam
 - (ii) Pickle
 - (iii) Squash
- (b) Prepare and cook dishes suitable for lunch of two toddlers.
- (c) Calculate the protein content of the lunch.
3. (a) Make interesting dishes where the following bring about raising of mixtures during cooking.
 - (i) Air
 - (ii) Carbondioxide
- (b) Prepare and cook five interesting dishes to be used for a High Tea party for your teachers, include a pastry dish.
- (c) Calculate the vitamin C content in the cold drink.
4. (a) Left over cookery introduces variety in texture and flavor of dishes which breaks monotony and lack of appetite. Prepare, cook and serve four left over dishes using different foods and methods of cooking.
- (b) Use the following convenience foods to make interesting snacks for a manual worker.
 - (i) Cheese
 - (ii) Ice cream
 - (iii) Sausages
 - (iv) Mayonnaise
- (c) Calculate the Calorie content of the snacks.
5. (a) Using locally available foods, prepare and cook dishes for breakfast to be taken to the hospital for your sister who has given birth.
- (b) Make for her an attractive Victoria sandwich and mixed fruit juice for mid morning.
- (c) Calculate the iron content of the Breakfast.

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QN.1

GENERAL EFFICIENCY	MARKS 25	SCORE	REMARKS
CHOICE OF DISHES	5		
REASONS FOR CHOICE	5		
PLAN OF WORK	3		
COSTING	3		
ECONOMY :- Time	1		
- Materials	1		
- Fuel	1		
HYGIENE - Personal	1		
- Food	1		
- Kitchen	1		
CALCULATION	3		
MAINPULATION OF SKILLS	35		
(i) Horsdouvre -	5		
(ii) Pineapple upside down pudding	5		
Protein dish –	4		
CHO dish –	4		
Veg dish –	3		
Drink –	4		
Snack –	5		
Tea -	5		
RESULTS	30		
(i) Horsdouvre –	5		
(ii) Pineapple upside down pudding	5		
Protein dish –	4		
CHO dish –	3		
Veg dish –	2		
Drink –	2		
Snack –	5		
Tea -	4		
PRESENTATION	10		
Serving and layout	4		
Use of equipment	3		
Colour and Garnish	3		

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QN. 2

GENERAL EFFICIENCY	MARKS 25	SCORE	REMARKS
CHOICE OF DISHES	5		
REASONS FOR CHOICE	5		
PLAN OF WORK	3		
COSTING	3		
ECONOMY :- Time	1		
- Materials	1		
- Fuel	1		
HYGIENE - Personal	1		
- Food	1		
- Kitchen	1		
CALCULATION	3		
MANIPULATION OF SKILLS	35		
Pineapple jam	6		
Pickle	6		
Squash	6		
Lunch for toddlers Protein dish –	5		
CHO dish –	4		
Veg dish –	4		
Drink –	4		
RESULTS	30		
Pineapple jam	5		
Pickle	5		
Squash	5		
Lunch for toddlers - Protein dish	5		
- CHO dish	4		
- Veg dish	3		
- Drink	3		
PRESERVATION	10		
Serving and layout	4		
Use of equipment	3		
Colour and garnish	3		

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QN. 3

GENERAL EFFICIENCY	MARKS 25	SCORE	REMARKS
CHOICE OF DISHES	5		
REASONS FOR CHOICE	5		
PLAN OF WORK	3		
COSTING	3		
ECONOMY :- Time	1		
- Materials	1		
- Fuel	1		
HYGIENE - Personal	1		
- Food	1		
- Kitchen	1		
CALCULATION	3		
MANIPULATION OF SKILLS	35		
Air	6		
Carbondioxide	6		
High tea party - Protein	5		
(include pastry dish) - Sweet dish	5		
- CHO dish	5		
- Hot beverage	4		
- Cold beverage	4		
RESULTS	30		
Air	5		
Carbondioxide	5		
High tea party - Protein	5		
(include pastry dish) - Sweet dish	5		
- CHO dish	4		
- Hot beverage	3		
- Cold beverage	3		
PRESENTATION	10		
Serving and layout	4		
Use of equipment	3		
Colour and garnish	3		

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QN 4

GENERAL EFFICIENCY	MARKS 25	SCORE	REMARKS
CHOICE OF DISHES	5		
REASONS FOR CHOICE	5		
PLAN OF WORK	3		
COSTING	3		
ECONOMY :- Time	1		
- Materials	1		
- Fuel	1		
HYGIENE - Personal	1		
- Food	1		
- Kitchen	1		
CALCULATION	3		
MANIPULATION OF SKILLS	35		
Left over cookery 1 –	4		
2 –	4		
3 –	4		
4 –	4		
Cheese dish -	5		
Ice cream dish –	5		
Sausage dish –	5		
Mayonnaise dish –	4		
RESULTS	30		
Left over cookery 1 –	4		
2 –	4		
3 –	3		
4 –	3		
Cheese dish -	4		
Ice cream dish –	4		
Sausage dish –	4		
Mayonnaise dish –	4		
PRESENTATION	10		
Serving and layout	4		
Use of equipment	3		
Colour and garnish	3		

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QN.5

GENERAL EFFICIENCY	MARKS 25	SCORE	REMARKS
CHOICE OF DISHES	5		
REASONS FOR CHOICE	5		
PLAN OF WORK	3		
COSTING	3		
ECONOMY :- Time	1		
- Materials	1		
- Fuel	1		
HYGIENE - Personal	1		
- Food	1		
- Kitchen	1		
CALCULATION	3		
MANIPULATION OF SKILLS	35		
Breakfast for a mother - Cereal	5		
Who has just delivered – protein	6		
Using local food stuffs - CHO	6		
- Fruit	4		
- Tea	4		
Victoria sandwich (attractive)	6		
Mixed fruit juice	4		
RESULTS	30		
Cereal dish	5		
Protein dish	5		
CHO dish	5		
Fruit dish	4		
Tea	3		
Victoria sandwich (attractive)	5		
Mixed fruit juice	3		
PRESENTATION	10		
Serving and layout	4		
Use of equipment	3		
Colour and garnish	3		