



**EXAMINATIONS COUNCIL OF ESWATINI
JUNIOR CERTIFICATE EXAMINATIONS**

**CONFIDENTIAL
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MARK SCHEME

CONSUMER SCIENCE PAPER 3

{540/03}

MARKS: 100

This document consists of 7 printed pages

PRACTICAL MARK SCHEME

TEST 1

A.		CHOICE	QUALITY
(i)	Main pastry dish	4	5
(ii)	Dessert using short crust pastry	4	5
B.	Accompaniments 1	3	3
	2	2	2
C.	Light painted cupboard door	<u>2</u>	<u>5</u>
		15	20

Main pastry dish: Any savoury pastry dish (flan, pie)

Dessert: Any sweet pastry dish

Accompaniments: Cooked and raw vegetable (salad)

Short crust pastry

- Rules for pastry correctly followed
- Flan baked blind before adding filling
- Correctly baked pastry/at correct oven temperature
- Well-cooked and not soggy

Vegetable

- **Cooked** vegetable - Well-cooked to preserve colour and texture
- **Salad** well prepared, vegetables cut into neat chunks
- Well garnished
- Well-dressed at correct time

Light cupboard painted cupboard door

- Remove dust
- Rub with a cloth wrung in warm soapy water
- Remove stains with mild abrasive, e.g. Handy Andy
- Rinse and dry well

TEST 2

A.		CHOICE	QUALITY
	Main dish for a lacto-vegetarian	4	5
	Accompaniments 1	3	3
	2	2	2
B.	Steamed pudding with sauce	4	5
C.	Enamel bowl	<u>2</u>	<u>5</u>
		15	20

Lacto-vegetarian dish: Any milk or dairy product dish suited for a main meal, e.g. Macaroni cheese, savoury potatoes, cheesy rice and tomato casserole, cheese and onion flan

Accompaniments: Raw and a cooked salad

Milk and dairy product dish

- Procedure for dish chosen correctly followed
- Well-cooked and well flavoured dish
- Correct consistency and texture of food

Vegetable

- **Cooked** vegetable: Well-cooked to preserve colour and texture
- **Salad** well prepared, neat chunks
- Well garnished
- Well-dressed at correct time

Steamed pudding and sauce

- Steamer prepared prior
- Correct steaming procedure
- Well steamed pudding and served with sauce
- Correct procedure for sauce
- Sauce of good consistency and is smooth (free from lumps)

Enamel bowl

- Washed in hot soapy water
- Rinsed well using hot water
- Dried and polished

TEST 3

A.		CHOICE	QUALITY
	Carbohydrate using flour	4	5
	Accompaniments 1	3	3
	2	2	2
B.	Sweet scones	4	5
C.	Baking sheet	<u>2</u>	<u>5</u>
		15	20

Carbohydrate dish: Could be Steamed bread, Dumpling or bread rolls

Accompaniments: Choice Stew, grilled or fried meat.

- Salad/vegetable

Dish using flour

- Correct procedure for steamed/ baked dish
- Dish well cooked and correctly flavoured

Protein dish

- Method of preparing protein correctly followed
- Dish well cooked and correctly flavoured
- If stew – it should be of correct consistency
- Roast/fried meat be moist and not too dry

Vegetable

- **Cooked** vegetable- Well-cooked to preserve colour and texture
- **Salad** well prepared, neat chunks
- Well garnished
- Well-dressed at correct time

Scones

- Correct procedure for rubbing in method followed
- Correct consistency for dough
- Correct thickness of scones
- Correct temperature for baking scones
- Served correctly on a paper doily/basket

Baking sheet

- Cleaned well in warm soapy water
- Correct abrasive used
- Rinsed and dried well

TEST 4

A.		CHOICE	QUALITY
(i)	Main egg dish	4	5
(ii)	Egg glazed dish	4	5
B.	Accompaniments	3	3
	1	2	2
	2	2	2
C.	Baby cotton vest	<u>2</u>	<u>5</u>
		15	20

Main egg dish: Egg curry/scotch eggs

Glazed dish: Scones/ Cornish pastries/Sausage rolls

Main egg dish

- Well prepared egg dish

Glazed egg dish

- Correct preparation procedure for scones/pastry
- Dough pliable/ correct consistency
- Glazed with egg before baking
- Baked at correct temperature
- Well baked and not burnt

Vegetable

- **Cooked** vegetable- Well-cooked to preserve colour and texture
- **Salad** well prepared, neat chunks
- Well garnished
- Well-dressed at correct time

Cotton vest

- Correct procedure for washing cotton (Friction method)
- Rinsed twice
- Hung to dry
- Ironed and folded appropriately

TEST 5

A.		CHOICE	QUALITY
Offal dish		4	5
Accompaniments	1	3	3
	2	2	2
B. Creamed cake		4	5
C. Shoe polish stained socks		<u>2</u>	<u>5</u>
		15	20

Accompaniment for offal dish:

- Cereal such as porridge, samp, mealie rice
- Vegetable preferably cooked

Offal dish

- Correct method for stew
- Well cooked
- Correctly flavoured

Cereal dish

- Well cooked
- Soft
- Free from lumps

Vegetable

- **Cooked** vegetable - Well-cooked to preserve colour and texture

Creamed cake

- Correct procedure for creaming
- Correct consistency dough
- Well prepared cake tins, greased and lined
- Correct temperature for baking

Stained socks

- Stain rubbed with lard
- Washed in warm soapy water
- Rinsed well and dried
- Neatly presented