



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini General Certificate of Secondary Education

FOOD AND NUTRITION

6905/02

Paper 2: Practical Examination

September/October 2021

***Individual Candidate
Mark Sheet
6905/02
MARKS: 100***

Centre Number					Centre Name	
October/November	2	0			Examiner's name	
Candidate Number					Candidate Name	Test No.

Choice of Work [30]				Time Plan [20]			
BAND	DESCRIPTOR	MARKS		BAND	DESCRIPTOR	MARKS	
		Teacher	Moderator			Teacher	Moderator
A 26-30	All dishes are appropriate for the test. and correctly numbered. All dishes show a variety of skills and processes. Excellent variety of colours and textures are shown. All ingredients are clearly listed in appropriate quantities. Total quantities of all ingredients are listed under correct headings.			A 18-20	All dishes are listed in the right order, dovetailed from beginning to the end. Preparation of ingredients and cooking methods are clearly stated for all dishes. Temperatures and cooking times for all dishes clearly indicated. Washing up at correct intervals (3 times). Serving time allocated for each dish.		
B 22-25	Most dishes are appropriate for the test and correctly numbered. Most dishes show a variety of skills and processes. Most dishes chosen show a variety of colour and texture. Most ingredients are clearly listed in appropriate quantities. Total quantities of most ingredients are listed under correct headings.			B 15-17	Most dishes listed in the right order, dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for most dishes. Temperatures and cooking times for most dishes clearly indicated. Washing up at correct intervals (3 times). Serving time allocated for most dishes.		
C 18-21	A fairly large number of dishes are appropriate for the test; show a fairly large variety of skills and processes, colour and texture. Ingredients are clearly listed in appropriate quantities. Total quantities of a fairly large number of ingredients are listed under correct headings.			C 12-14	A fairly large number of dishes listed in the right order, dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for a fairly large number of dishes. Temperatures and cooking times for some dishes clearly indicated. Washing up at correct intervals (2 times). Serving time allocated for some dishes.		
D 13-17	A fair number of dishes are appropriate for the test- show a variety of skills and processes, colour and texture. A fair number of ingredients are clearly listed in appropriate quantities. Total quantities of a fair number of ingredients are listed under correct headings.			D 9 -11	Fewer dishes listed in the right order, dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for a fair number of dishes. Temperatures and cooking times for a fair number of dishes indicated. Washing up at correct intervals (2 times). Serving time allocated for a fair number of dishes.		

E 7-12	Dishes chosen show basic ability to interpret the test (below average). Show basic skills and processes only show little variety in colour and texture. A few ingredients are clearly listed in correct quantities. Total quantities of a few ingredients are listed under correct headings.			E 6 – 8	A few dishes listed in the right order, dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for few dishes. Temperatures and cooking times for few dishes indicated. Washing up at correct interval (once). Serving time allocated for few dishes.		
F 3-6	Fewer dishes are appropriate for the test. Show limited skills and processes, little variety in colour and texture shown. Total quantities of fewer ingredients listed under correct headings.			F 3 – 5	Limited number of dishes listed in the right order and dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for a limited number of dishes. Temperatures and cooking times for limited dishes indicated. Washing up at correct interval (once). Serving time allocated for limited dishes.		
G 0 -2	Very few or no dishes are appropriate for the test. Extremely limited skills and processes shown as well as variety in colour and texture. Total quantities of extremely limited ingredients listed under correct headings.			G 0 – 2	Very few dishes listed in the right order and dovetailed from beginning to the end. Preparation of ingredients and cooking methods clearly stated for limited dishes. Temperatures and cooking times for dishes indicated. Washing up at one interval. Serving time allocated for very few dishes.		

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Method of Working [20]				Quality of Dishes [20]			
BAND	DESCRIPTOR	MARKS		BAND	DESCRIPTOR	MARKS	
		Teacher	Moderator			Teacher	Moderator
A 18-20	Confident, competent and business-like approach throughout the test. Shows skill in handling mixtures and good judgement of consistencies in all dishes. Shows skill in handling of large and small equipment and cooking temperatures. Candidate works hygienically throughout the test, washes up at convenient intervals. Shows economic use of food and fuel in all dishes.			A 18-20	All dishes have a correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Edible (well cooked, not burnt, not poisonous nor greasy). Texture (crisp, crumbly, porous, crunchy, soft, smooth).		
B 15-17	Confident and competent approach shown most of the time during the test. Shows very good skill in handling mixtures and good judgement of consistencies, in most dishes. Shows very good skills in handling of most large and small equipment and cooking temperatures. Candidate works hygienically most of the time during the test, washes up at most intervals. Shows very good economic use of food and fuel in most dishes.			B 15-17	Most dishes have correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Texture (crisp, crumbly, porous, crunchy, soft, smooth). Edible (well cooked, not burnt, not poisonous nor greasy).		
C 12-14	Confident and competent approach demonstrated at certain times during the test. Shows some skill in handling mixtures and good judgement of consistencies in some dishes. Shows some skill in handling of large and small equipment and cooking temperatures. Candidate works hygienically at some times during the test, washes up at some intervals. Shows economic use of food and fuel in some dishes,			C 12-14	Fairly large number of dishes have correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Texture (crisp, crumbly, porous, crunchy, soft, smooth). Edible (well cooked, not burnt, not poisonous nor greasy).		
D 9-11	A fair degree of confidence and competence displayed at certain times during the test. Shows some fair skill in handling mixtures and good judgement of consistencies in selected dishes. Shows a fair skill in handling of large and small equipment and cooking temperatures. Candidate works hygienically at certain times during the test, washes up at selected intervals. A fair economic use of food and fuel in some dishes is demonstrated.			D 9-11	A fair number of dishes have correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Texture (crisp, crumbly, porous, crunchy, soft, smooth). Edible (well cooked, not burnt, not poisonous nor greasy).		
E 5-8	A very limited degree of confidence and competence shown at few times during the test. Shows less skill in handling mixtures and judgement of consistencies, in selected dishes. Shows less skills in			E 5-8	A few dishes have correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Texture (crisp, crumbly, porous,		

	handling of large and small equipment and cooking temperatures. Candidate works hygienically at few times during the test and washes up at few intervals. Less economic in use of food and fuel in some dishes.				crunchy, soft, smooth). Edible (well cooked, not burnt, not poisonous nor greasy).		
F 3-4	A limited degree of confidence shown. Shows limited skill in handling mixtures and limited judgement of consistencies, in selected dishes. Shows limited skill in handling of some large and small equipment and cooking temperatures. Candidate has limited approach to hygiene during the test, washes up at few or no intervals. A limited economic use of food and fuel in some dishes.			F 3-4	Very few dishes have correct flavour, texture and are edible. A limited number of dishes with a correct flavour (sour, sweet, bitter or salty). A limited number of dishes that are edible (Well cooked, not burnt not poisonous nor greasy).		
G 0-2	An extremely limited degree of confidence during working. Shows a very limited skill in handling mixtures and an extremely limited judgement of consistencies, in many dishes. Shows an extremely limited skill in handling of some large and small equipment and cooking temperatures. Candidate has a very limited approach to hygiene during the test, washes up once in intervals. A very limited economic use of food and fuel in some dishes.			G 0-2	Extremely limited number of dishes have correct flavour, texture and are edible. Flavour (sour, sweet, bitter or salty). Texture (crisp, crumbly, porous, crunchy, soft, smooth). Edible (well cooked, not burnt, not poisonous nor greasy).		

Method of Working	Quality of Dishes
Justify candidates' methods: fair, good should not be used. Descriptive comments are required to support the grade awarded.	Justify candidates' quality of dishes, fair, good, very good should not be used. Descriptive comments are required to support the grade awarded.

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Serving and Appearance [5]				Portfolio [5]			
BAND	DESCRIPTOR	MARKS		BAND	DESCRIPTOR	MARKS	
		Teacher	Moderator			Teacher	Moderator
A-B 4-5	Extremely clean table cloth and suitable flower arrangement. Scrupulously clean serving dishes and appropriate ones used. An excellent placement of cutlery and appropriate ones used. Attractive presentation and edible garnishing or decoration. Clearly labelled dishes.			A-B 4-5	Clearly presented portfolio with an informative cover page (Candidate name and number, name of school, year of examination and subject name and code). Portfolio contents are chronologically indicated. Photos of finished dishes are well mounted. All dishes are well labelled.		
C-D 2-3	A fairly good attempt shown to present a clean table cloth and suitable flower arrangement. Clean serving dishes and appropriate ones used. A limited effort shown in the placement of cutlery and appropriate ones used. A fair presentation of dishes and edible garnishing or decoration used. Clearly labelled dishes with some omissions.			C-D 2-3	Some information included on cover page- (Candidate name and number, name of school, year of examination and subject name and code). Portfolio contents may lack chronology, with two omissions. Photos of finished dishes are not well labelled or poorly mounted. Dishes are well labelled except a few.		
E-F 0-1	A basic attempt shown to present a clean table cloth and suitable flower arrangement. Few clean and appropriate serving dishes. A weak effort shown in the placement of appropriate cutlery. An extremely limited ability shown in the presentation of dishes and the use of edible garnish or decoration. Very few labelled dishes or no served dishes. No table laying and flower arrangement.			E-F 0-1	Limited information included on cover page - (Candidate name and number, name of school, year of examination and subject name and code). Portfolio contents may lack chronology, with three or more omissions. Both photos of finished products are not mounted. Very few or no labelled dishes. No portfolio presented.		

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Centres must be aware of the following to meet the specific requirements of the test.

1. The correct number of dishes must be chosen, e.g. for a two-course meal this means a starter or dessert, a main course and two accompaniments.
2. No main ingredients are repeated, e.g. roast chicken and a chicken salad.
3. Dishes that are uniform in colour should be avoided, e.g. all white, cream, brown or green, (baked goods will require careful garnish or decorations).
4. Serving dishes should be appropriate for the quantity of food.
5. When presenting the dishes for the final photograph, plastic covers and lids should be removed.
6. In order for the Moderator to assess the standard of work achieved by every candidate, it is desirable that colour photographs are included in the submitted Practical Test Working Mark Sheets.
7. If a candidate has made an incorrect choice initially; marks are reduced in the Quality/Results section.
8. Prepared dishes added after the Planning Session has been completed should not be considered.
9. If a candidate omits part of the test, e.g. fails to produce a planned dish, credit should not be given for that part of the test.
10. If a dish is inedible because of undercooking particularly any meat and fish dishes, or overcooking or burning, no credit should be given.
11. Meal accompaniments such as 'fresh vegetables' which include the preparation and cooking of root and/or green vegetables can be given credit. However, tinned, frozen and freeze-dried vegetables should be discouraged as they display less skills.
12. Salads should be served with appropriate dressings; dressings are not an accompaniment but an essential part of a salad.
13. Commercially prepared fruit juice, tinned and concentrates must not be given credit. However, a fruit drink has been made using some skills then some credit can be given.
14. Centres must be aware that a drink should not be included as an accompaniment.
15. Drinks should not be allocated a mark unless specifically requested in the test.
16. Plastic wallets should not be used; portfolios should be stapled together in the correct order.

