

NAMIBIA SENIOR SECONDARY CERTIFICATE

HOSPITALITY ORDINARY LEVEL

6156/2

PAPER 2 Scheme of Assessment

2022

Marks 50

Preparation: Section A: 1 hour 30 minutes

Practical: Section B: 2 hours

Evaluation: Section C: 30 minutes

INSTRUCTIONS TO TEACHERS

Great care should be taken that any confidential information given does not reach the candidates either directly or indirectly.

ORDINARY LEVEL

This document consists of 8 printed pages.



Republic of Namibia
MINISTRY OF EDUCATION, ARTS AND CULTURE

Scheme of Assessment

1 Allocation of marks

The total of 50 marks is divided in the following way.

SECTION A

Written Preparation – choice and plan 15 marks

SECTION B

Practical Session
Method of working 15 marks
Quality/results 15 marks

SECTION C

Evaluation 5 marks

2 DETAILED ALLOCATION OF MARKS: All sections are assessed by the teacher.

Section A

(a) Written Preparation (Max 15 marks)

(i) Choice (Max 3 marks)

Award marks for

- (a) three suitable dishes (3 marks)
- (b) two suitable dishes (2 marks)
- (c) one suitable dish (1 mark)

(ii) Ingredients (Max 4 marks)

(These 4 marks are based on the evidence provided in the plan of work.)

Ingredients for each dish – dishes chosen must be clearly listed with quantity of each ingredient for each dish.

Award marks from one of the following level of response:

| | |
|-----------------------|---|
| Level 1 = 1 – 2 marks | Each dish has a list of ingredients and quantities but there may be omissions or inaccuracies |
|-----------------------|---|

OR

| | |
|-----------------------|--|
| Level 2 = 3 – 4 marks | Each dish has a list of all ingredients with accurate quantities |
|-----------------------|--|

(b) Time Plan (Max 4 marks)

Award marks for the following points.

- (i) Time and activities into time slots of 5 to 15 minutes. Time spread to complete practical work in 120 minutes.
- (ii) Order of work in systematic order, including washing up in between.
- (iii) Method of preparation detailed enough to follow recipe from time plan up to serving of dishes.
- (iv) Oven temperature and cooking times for each dish in the column for special points.

Credit will be given for a clear logical sequence of work. Time slots should be between 5 and 15 minutes. Actual time should be indicated.

(c) Shopping List (Max 4 marks)

Award marks for the following points.

- (i) Categorising the ingredients correctly (ingredients listed under correct heading)
- (ii) Including ingredients for all dishes (all ingredients transfer to shopping list)
- (iii) Providing accurate quantities (with quantities)
- (iv) Giving total where the same ingredient is needed for different dishes (amounts of similar ingredients added together)

SECTION B**Practical Session****1 Method of working** (Max 15 marks)

Award marks for the following points.

- (a) General approach to the test (3 marks)
 - business-like and well-organised,
 - good sense of timing,
 - knowledge and understanding of recipes used
- (b) Methods used in preparing food and dishes i.e. (2 marks)
 - showing correct cooking methods
 - correct use of equipment
- (c) Variety of skills and degree of skill (number, type and difficulty of skills) (2 marks)
 - showing correct preparation techniques
 - handle mixtures with skills
- (d) Fuel economy in relation to gas, electric, solid fuel and microwave (2 marks)
 - controlling the heat on stove
 - know what temperature the oven is when putting dishes into the oven
- (e) Food safety – candidate him/herself (2 marks)
 - handling of food,
 - preparation, cooking and serving

- (f) Food economy (2 marks)
 - judgement of quantities
 - scraping out all mixtures from bowls, peeling vegetables thinly
- (g) Tidy and methodical work throughout (2 marks)
 - correct washing up procedures
 - general tidiness of work area and waste disposal

2 Quality/Results and Presentation (Max 15 marks)

Each of the three dishes is assessed with a mark of 5.

Award marks for the following points

- (a) food presented in appropriate serving dishes/with cutlery
- (b) attractive garnish and decoration of dishes
- (c) cleanliness of dishes
- (d) taste of dishes
- (e) texture of dishes

Section C

Evaluation (Max 5 marks)

This is a separate exercise to be conducted after the practical work is concluded. It can be used to explain the techniques used. Also in evaluating their own work, candidates have the opportunity to comment on their achievements. They may taste the dishes and make practical suggestion for improvements. They may comment on the time planning for the practical session/explain how they manage their time plan during the practical session.

Award marks for the following:

- techniques used
- time management
- reasons for success/failure
- appearance and texture of dishes
- taste of dishes

Examples of photographs that can be taken.

- A photograph shortly after the start to show their preparation and organisation for the tasks
- A photograph during the tasks to show cleanliness and organisation
- A photograph showing application of food safety (e.g. washing hands, use of colour coordinated chopping boards, position of food items in fridge)
- A photograph showing use of specific tools e.g. knives
- A photograph during the task to show to what extent they were following the plan (e.g. with a time stamp that can be linked to the plan)
- A photograph of the waste bin to show the amount of waste
- A photograph towards the end of the task showing candidates personal cleanliness and the cleanliness of the work area
- Photographs of each dish from different angles, including a photograph of the inside of the dish e.g. when a slice has been taken away

NB: It is outmost important for teachers to have evidence for every mark awarded to support reliable assessment.

ASSIGNMENT:

You are a Head Chef at a local restaurant, you uses a wide range of vegetables to add colour, flavour and texture to your menu.

Plan, prepare and serve three dishes using vegetables. The dishes must represent different vegetables and different preparation techniques.

| Recipes | Vegetables | Preparation Techniques |
|----------------------------------|--------------------------|-------------------------|
| 1. Mixed Vegetable Mornay | Frozen mixed vegetables | Mix/stir |
| 2. Quiche with onion and spinach | Onions, spinach | Cut/roll/whisk |
| 3. Vegetable Ham Cougere | Carrots, leek, mushrooms | Sift, stir, beat, grate |
| 4. Baby Marrow Yoghurt Cake | Baby marrow, carrot | Cream, beat, stir |

Dishes not suitable: Macaroni Cheese

Doughnuts

The dishes chosen must have different vegetables and preparation techniques.

Consult Mark Scheme for Practical test and exercises together with the above information to allocate marks.



| | | | | | | | |
|------------------|--|--|--|--|--|----------------|--|
| Centre Number | | | | | | Centre Name | |
| Candidate Number | | | | | | Candidate Name | |

| | | | | |
|----------|---|---|--|--|
| November | 2 | 0 | | |
|----------|---|---|--|--|

| PREPARATION SESSION | | | COMMENTS | Teacher's Mark | External Moderator's Mark |
|----------------------|--|-----------|----------|----------------|---------------------------|
| | Choice (3) | | | | |
| Dishes chosen | Three suitable dishes chosen | 3 | | | |
| | Two suitable dishes chosen | 2 | | | |
| | One suitable dish chosen | 1 | | | |
| Plan of work | Ingredients (4) | | | | |
| Level 1 | Each dish has a list of ingredieients and quantities but there may be some omissions or inaccuracies | 1 – 2 | | | |
| Level 2 | Each dish has a list of all ingredients with accurate quantities | 3 – 4 | | | |
| | Time Plan (4) | | | | |
| | Time and activities into time slots of 5 to 15 minutes Time spread to complete practical work in 120 minutes | 1 | | | |
| | Order of work in systematic order – including washing up in between | 1 | | | |
| | – up to serving of dishes – method of preparation detailed enough to follow recipe from time plan | 1 | | | |
| | Special points (preheat. Oven temperatures and cooking times) in column of special points – no other unnecessary information | 1 | | | |
| Shopping List | Shopping List (4) | | | | |
| | Ingredients list under correct headings | 1 | | | |
| | All ingredients transfer to shopping list | 1 | | | |
| | Accurate quantities | 1 | | | |
| | Amounts of similar ingredients add together | 1 | | | |
| TOTAL | | 15 | | | |

| METHOD OF WORKING | | | COMMENTS | Teacher's Mark | External Moderator's Mark |
|--------------------------|--|-----------|----------------------------------|----------------|---------------------------|
| General approach | Business like and well organised | 1 | | | |
| | Knowledge and understanding of recipes | 1 | | | |
| | Good sense of timing | 1 | | | |
| Methods used | Show correct cooking method | 1 | | | |
| | Correct use of equipment | 1 | | | |
| Variety of skills | Show correct preparation techniques | 1 | | | |
| | Handle mixtures with skills | 1 | | | |
| Fuel economy | Controlling the heat on stove | 1 | | | |
| | Know what temperature the oven is at when putting dishes into the oven | 1 | | | |
| Food safety | Candidate him/herself | 1 | | | |
| | Handling of food during preparation, cooking and serving | 1 | | | |
| Food economy | Judgement of quantities | 1 | | | |
| | Scraping out all mixtures from bowls/peeling vegetables thinly | 1 | | | |
| Tidy and methodical work | Correct washing up procedures | 1 | | | |
| | General tidiness of work area and waste disposal | 1 | | | |
| TOTAL | | 15 | | | |
| Quality/ Results | | | Comments on Dishes Chosen | Mark | |
| Dish 1: | Appearance | 1 | | | |
| | Garnishing | 1 | | | |
| | Cleanliness | 1 | | | |
| | Taste | 1 | | | |
| | Texture | 1 | | | |
| Dish 2: | Appearance | 1 | | | |
| | Garnishing | 1 | | | |
| | Cleanliness | 1 | | | |
| | Taste | 1 | | | |
| | Texture | 1 | | | |
| Dish 3: | Appearance | 1 | | | |
| | Garnishing | 1 | | | |
| | Cleanliness | 1 | | | |
| | Taste | 1 | | | |
| | Texture | 1 | | | |
| TOTAL | | 15 | | | |

| Evaluation | Evaluation (5) | | | | |
|--------------|---|----------|--|--|--|
| | Techniques used e.g. roux, simmer, chop etc. applicable in recipes used | 1 | | | |
| | Time management | 1 | | | |
| | Reasons for success or failure | 1 | | | |
| | Comments on appearance and texture of dishes | 1 | | | |
| | Taste of dishes | 1 | | | |
| TOTAL | | 5 | | | |

| | | | | | | | | | |
|--------------------------------------|--|-----------|--|------|--|--|--|--|--|
| Name of teacher completing this form | | Signature | | Date | | | | | |
| Name of external moderator | | Signature | | Date | | | | | |

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