

**CARIBBEAN SECONDARY EDUCATION CERTIFICATE®
SCHOOL-BASED ASSESSMENT
FOOD, NUTRITION AND HEALTH
MARKING SCHEME**

Name of Candidate: _____ **Registration No.:** _____
Name of Centre: _____ **Centre No.:** _____
Teacher's/Assessor's Name: _____ **Territory:** _____

	ASSESSMENT CRITERIA	MAXIMUM MARKS	INTERNAL ASSESSOR	EXTERNAL ASSESSOR
1. PLANNING				
(a)	Interpret activity	1 mark		
	Sub-total	1 mark		
2. PROCESS				
(a)	Weigh, measure and prepare ingredients accordingly for dishes	1 mark		
(b)	Sequence work flow in logical and efficient manner within the stipulated time frame	1 mark		
(c)	Demonstrate appropriate food preparation techniques and skills in preparing dishes/items	6 marks		
(d)	Demonstrate appropriate hygiene and sanitation practices	2 marks		
	Sub-total	10 marks		
3. EVALUATION AND PRESENTATION				
(a)	Dishes/items have the correct consistency, texture, colour and suitable flavor	2 marks		
(b)	Dishes/items served at the correct temperature	1 mark		
(c)	Dishes/items attractively garnished/decorated and presented	1 mark		
	Sub-total	4 marks		
4. PORTFOLIO				
(a)	Cover Page (Name, School, Examination year, Teacher's Name)	1 mark		
(b)	Title Page	1 mark		
(c)	Table of Contents (Units/Topics, Page numbers)	2 marks		
(d)	Introduction (Personal Information)	2 marks		
(e)	Supporting Evidence (formative assignments, summative assignments, different assessment methods)	7 marks		
(f)	Reflections	2 marks		
	Sub-total	15 marks		
	Total	30 marks		

Comment/Feedback:

Candidate's Signature: _____ **Date:** _____

Assessor's Signature: _____ **Date:** _____