C A R I B B E A N  E X A M I N A T I O N S  C O U N C I L
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 Name: ________________________________   Territory: __________________

PRACTICAL ASSIGNMENT NO. 2

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**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**  
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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: ________________________________  

Revised: 10 November 2017