

CARIBBEAN EXAMINATIONS COUNCIL

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		
	Total	15 marks		

Comment/Feedback:

Candidate's Signature: _____

Date: _____

Assessor's Signature: _____

Date: _____