



FOOD AND NUTRITION

6905/02

Paper 2 Practical Examination

September/October 2020

Planning Session: 1 hour 30 minutes

Practical Session: 2 hours 30 minutes

CONFIDENTIAL INSTRUCTIONS

To the Teacher

- 1 The Practical Paper will consist of **five tests**, numbered 1–5. Schools will receive copies of the question papers in sealed envelopes about two weeks before the planning day. The planning session will be carried out on the same day in all schools.
- 2 One week before the commencement of the first session of the practical test in schools, the sealed packet of question papers will be opened by the Principal. The five tests will be allocated to the candidates in **strict alphabetical order**. Each candidate will respond to one question. The planning session will be carried out in the presence of an invigilator.
- 3 Candidates will then be allowed 1 hour 30 minutes in which to carry out the following planning operations (**in each case the carbonised paper provided is to be used to produce a duplicate copy for use by the candidate**). These duplicate copies should be kept securely with the original planning sheets to be re-issued to the candidates on the day of the practical).
 - (i) **Sheet 1** – candidates are to write down the names of the dishes chosen.
 - (ii) **Sheet 2** – candidates are to write a plan or order of work.
 - (iii) **Sheet 3** – candidates are to prepare a list of ingredients which will be required. (**The list with total quantities of ingredients is to be handed to the Food and Nutrition teacher, who will be responsible for ordering the necessary materials**).

The list must not be added to, but substitutes may be made for unavailable ingredients. If any ingredient not on the list is provided or any urgent changes made, the assessing teacher must be informed.

- 4 The original plans of work, duplicate copies and question papers should be collected by the Invigilator and sealed in an envelope without anyone seeing them and kept safely by the Head of Centre. *The original plans of work are to be re-issued to the assessing teacher a day before the Practical. The duplicate copies are to be re-issued to the candidates on the day of the practical examination. The Question papers are to be re-issued 24 hours after the planning session examination.*

NB. On no account may the plans of work be altered by anyone in the school, nor should teachers give information to candidates about the working of the tests.

This document consists of **3** printed pages and **1** blank page.

- 5 The candidates are to be allowed the use of recipe books both for the preliminary planning and during the examination itself, but they should be advised to avoid making constant reference to them during the actual examination.
- 6 Candidate may not take away with them a copy of the duplicates of their plans of work or notes, and may not bring any fresh notes to the practical examination.
- 7 The time allowed for the practical examination will be **2 hours 30 minutes**. The duplicate copies of written plans will be returned to the candidates at the beginning of the practical session.
- 8 On the day of the practical session, the special perishable ingredients ordered by candidates should be placed on their individual work tables. All general ingredients such as flour, fat, dried crumbs for coating etc., must be placed on another table in the room. A small excess of these ingredients should always be available.
- 9 It is requested that no food be previously cooked unless the candidates states in the plan that it is required for a particular dish. There should be no making of fresh breadcrumbs, grating of cheese, preparation of vegetables, mincing of meat or filleting of fish before the assessor starts the tests. Grinding of spices, preparation of coconut and soaking of pulses may be done before the examination if this is stated in the plan of work. Frozen, tinned and packaged foods, (i.e. 'convenience' foods) may be used with discretion when they form part of a dish which has already shown some skill.
- 10 Necessary equipment and serving dishes may be put out, and work tables allocated before the practical session.
- 11 The necessary supply of coal, or other solid fuel, should be available so that the candidates may have no difficulty in keeping the oven hot and fires going. Any fires should be lit beforehand.
- 12 During the practical session, candidates must wear labels showing clearly their full names and index numbers. There should be sufficient space and adequate equipment allowed for the individual work by each candidate. No more than **two** candidates should work at one stove of the European type.
- 13 A special table, or individual tables, should be prepared for the serving of tests, with named places for candidates' finished work. These may be prepared before the practical session commences. Candidates should be encouraged to wash up as much equipment as possible during the test.
- 14 During the practical session, the Food and Nutrition teacher should assess in the presence of an invigilator. **The following should be provided on a tray for the Assessor's use: knife, teaspoon, table spoon, small jug or basin, tea towel.**
- 15 The examination room should be entirely at the disposal of the Assessor for at least a quarter of an hour before the examination and for at least half an hour afterwards. Candidates who have not finished in this time will be liable to lose marks.
- 16 A first aid kit box and a reliable clock should be provided.
- 17 Candidates are to prepare clear labels for all dishes to be displayed during the practical session.
- 18 A digital **camera** is to be provided for the practical session to take pictures of each candidate's well set table with the finished dishes.

Practical Session:

2 hours 30 minutes

- 1 The Food and Nutrition Teacher (Assessor) who has not been teaching the candidates is to assess the practical session.
- 2 The Assessor is to take clear photos showing each candidate's well displayed and labelled finished dishes. The photos are to be included in the portfolio.
- 3 The Assessor is expected to evaluate each candidate consistently during the practical session with reference to the generic mark scheme (method of working section) and enter his/her comments and marks into the candidates' individual mark sheets (banded assessment tool).
- 4 The individual original planning sheets 1, 2 and 3 (that are assessed by the teacher), photos of the finished products and summary sheets which are carefully filled out will be put in the portfolio and sent to the Examinations Council of Eswatini for Moderation.

BLANK PAGE

Permission to reproduce items where third-party owned material protected by copyright is included has been sought and cleared where possible. Every reasonable effort has been made by the publisher (ECESWA) to trace copyright holders, but if any items requiring clearance have unwittingly been included, the publisher will be pleased to make amends at the earliest possible opportunity.