

MARKING SCHEME

TEACHERS NAME _____ **SESSION** _____
DATE _____

Page 1 of 3

	- Item 1 main meal - Carbohydrate - Protein - Vegetable - Item 2 (Beverage) - Item 3 (Accompanying snack)	1 1 1 1 1		
		13		
3.	PRESENTATION One course meal, beverage, accompanying snack ● Utensils - Appropriateness - Cleanliness - Correct table setting for two - Clean (½) Well pressed (½) table cloth - Presence of centre piece (½) and a menu card (½) ● Correct quantities of food served - One course meal - Beverage - Accompanying snack ● Garnishing - General impression - Item 1 one course meal - Item 2 Beverage - Item 3 accompanying snack Table condiments salt shaker, serviettes, toothpicks	2½ 2½ 1 1 1 1 1 1 1 1 1 1 1½		
		16½		
4.	<u>GENERALLY</u> ● Hygiene - Personal - Food - Kitchen ● Economy of resources - Water - Food - Fuel - Materials ● Clearing up	1 1 1 ½ ½ ½ ½		

	- During work	1		
	- After work	1		
		7		
	TOTAL MARKS	50 ÷ 2	= 25	