

GENERAL COMMENTS

- The moderation exercise showed that many centres submitted most of the required and relevant information as well as all the documents for the moderation process.
- It was noted that most centres submitted photographs of good quality. However, some centres' assignment question, recipes and preparation sheets need improvement.
- It was noted with concern that a few centres are still assessing all coursework exercise 1 and 2 in year 2 (grade 11) while it is recommended that one coursework exercise should be completed by the end of grade 10 and the second coursework exercise by the end of the second term of grade 11.
- For each coursework exercise the teacher should provide candidates with two assignments from which they must choose one. These coursework exercises must be the unaided work of the candidate and must be carried out under examination conditions.
- Many candidates need more guidance and practice so that they can respond to the demands of the test allocated to them accurately.
- They need to demonstrate sufficient skills in using a wide range of ingredients; the manipulation of various mixtures and the use of different cooking methods that make full and sensible use of the oven, grill and the top of the cooker.
- Candidates' Time Plans should include brief but accurate details of preparation and cooking methods, cooking times and oven temperatures.
- Candidates should also be encouraged to develop the skill of dovetailing when writing their Time Plans e.g. while dish one is cooking, another can be prepared or decorated.
- In general, the timing of dishes should be more carefully considered: dishes requiring cooling should be prepared first, while hot dishes should be planned for later in the test.
- Centres are reminded that only one set of Preparation Sheets should be issued to each candidate.
- The original top is to be sent to the DNEA for moderation and the copy should remain at school in the examination file until results are issued.
- Preparation sheets should be fastened together with staples in the correct order as the names appear in the MS1.
- Marks should be carefully totalled, scaled and transferred to the Practical Exercise Summary Mark Sheet and the MS1. These marks must be internally checked by a Head of Department/ Subject Head/ Senior Teacher for accuracy and quality assurance.
- Bundles of loose papers are not acceptable!
- The total mark for Coursework is out of 200, (exercise 1 is 100 marks and exercise 2 is also 100) but should be converted to 100 marks which are the MS1 marks to be entered.
- All candidates' work must show evidence of having been marked, with annotations clearly written on the work to show evidence of how and where credit has been awarded.
- Examiners need to annotate in sufficient detail to make the moderation process straight forward.
- Candidates should indicate in the question number section of the Preparation Sheet for which assignment dishes are being prepared.

- Examiners are reminded to indicate on the Preparation Sheet how much credit has been awarded for each individual dish, with justification given on the Practical Exercise Summary Mark Sheet.
- All of the Preparation Sheets should be clearly and concisely annotated.

Key messages

- The inclusion of photographs as supporting evidence is compulsory. One clear, good quality photograph of the candidates' finished dishes and table settings is required. One close up photo of the finished dishes and one group photograph of all the candidates of the section sitting at their served tables is required.
- All centres must ensure that they are familiar with the instructions which are sent to all centres.
- Examination numbers, Centre number, Centre name and Candidate name are to be written on the Preparation Sheets and Practical Exercise Mark Sheets.
- Centres should ensure that they use the updated documents for the administration of the practical exercise, newly updated for 2022. The Practical Exercise Summary Mark Sheet, attendance register and the MS1 back up copy should all be included with the work.
- Examiners should refer to the Coursework Manual and ensure that the mark scheme is accurately, rigorously and consistently applied.
- All examiners should refresh their knowledge regarding the instructions and mark scheme annually.

Candidates' performance

- Overall, the standard of work provided by candidates was better, although there were still some new centres that were only used to the previous grade 10 practical. Nevertheless they have tried their best and, hopefully, there will be more improvements as from next year.
- Most centres have made use of old, practical question papers for grade 12 to ensure that recipes and assignments were completed on Grade 11 level. However, it was observed that centres do not include the assignment given, recipe booklet as well as the marking scheme when sending the candidates' work for moderation.

Please take note of the following:

- 1 Ensure that candidates' numbers, registered names and chosen assignments appear at the top of each preparation sheet.
- 2 If a certain ingredient is not available in a region or town, replace it with something similar. Just indicate the name of the replaced ingredient on the marking sheet.
- 3 Candidates are required to carry out two (2) practical exercises for the duration of the coursework. It is compulsory: one should be completed by the end of Grade 10 and the second one by the end of the second term of Grade 11. Centres are strongly advised not to complete both exercises in the Grade 11 year, because they will end up mixing up Coursework Preparation Sheets with the Examination Practical Test paper.
- 4 For each coursework, teachers must provide candidates with two assignments from which they must choose one. If teachers provide the recipes, they should provide at least nine (9) recipes from which candidates can choose.
- 5 These coursework exercises must be the unaided work of the candidates and must be carried out under examination conditions.
- 6 During the completion of a coursework exercises there should be proper supervision.

- 7 Candidates should not repeat the same mistakes during the examination that have already made during the preparation. At some centres all candidates chose the same assignment with exactly the same three dishes. Moderators then doubt if the practical exercises were carried out under examination conditions.
- 8 For each coursework exercise, teachers must provide the two assignments, recipe booklet as well as the memorandum, which must be sent through for moderation at the end of Grade 11.
- 9 Ingredients where preparation is required, e.g. grated cheese, should be included in the time plan. (Add grated cheese.)
- 10 30 minutes before commencement of the practical, all ingredients and equipment for baking as well as serving should be collected. Tins and dishes should be greased.
- 11 Candidates should measure correctly; sift dry ingredients together; use equipment for the task correctly; use beaten eggs immediately and know mixing as well as preparation methods e.g. cutting in method, folding in, roux.
- 12 **Some centres still send in coursework without the given assignment, recipe booklet and memorandum. Please send in all three (3) pieces with the coursework. It is compulsory.**
- 13 Few centres have done better on the time plans. Take baking/cooking time of the last dish into consideration for proper planning. All dishes must be done (completed) within 2 hours but not longer than that. Marks cannot be allocated for a specific dish. If examiners did not penalise a candidate on dishes that were not ready on time, the moderators cancelled the marks that were allocated for the third dish.
- 14 Written work must be carried out under examination conditions.
- 15 Some examiners still allocate high marks for a low standard of work. Words like “food is nice, good, attractive, tasty” cannot receive a mark.
- 16 Please encourage learners to evaluate each dish separately according to appearance, taste and texture. One word to describe evaluation of dishes is not good enough. Candidates should describe the dishes using descriptive words.
- 17 Descriptive words that should be used are:

Appearance:

- Light
- Fluffy
- springy
- no peak tops
- no cracks
- even shape
- “the crust is golden brown
- burnt, for texture
- no large tunnels
- well-raised with a soft, moist
- coarse texture

Taste:

- no burnt taste
- tasted like oranges
- not too salty etc. enough salt
- Taste the ginger
- Sweet
- Spicy taste

Texture

- Smooth
- Soft
- Moist
- Firm

- 18 Marks allocated for reason of choice: the reason must refer back to the assignment. "I chose the recipes because all three demonstrate the different properties of eggs, i.e. coagulation, foaming and emulsifying."
- 19 Name the different cooking methods for example baking, steaming, frying and the different mixing techniques, creaming, beating, cutting in.
- 20 Work plan and time management: Candidates should give comments on how they have followed their own time plan or if they changed it or adhered to it.
- 21 The rate of success or failure during the practical refers to the success of implementing the method, e.g. only heat the water not boil; did or did not overmanipulate the flour mixtures; prepare the white sauce without lumps.
- 22 In the case of failure, an explanation must be given, such as why the muffins burnt (temperature too high or forgot muffins in oven). Why the cake failed to rise? I forgot to put in the baking powder.
- 23 Techniques used refer to all skills and techniques used during the practical test (getting it from the three recipes) e.g. sift, stir, dissolve, beat, cream or cut.
- 24 Candidates must be able to identify techniques from the specific recipes used.
- 25 Not all centres sent in two photographs. Teachers must send in one (1) close-up photograph of all three dishes. If possible, cut out a slice and display it in such a way that the texture is visible on the photograph. Add a second photograph where the candidate sits behind his/her laid table and include table decorations to ensure that the flower arrangement is visible in the photo.
- 26 The third photograph must be a group photograph.
- 27 The candidates must be allowed to sit at their tables and take a photograph that includes all the candidates of the section behind their served dishes.
- 28 There is no need for candidates to hold dishes in their hands. The whole group of candidates is supposed to be finished at the same time. There is no need for candidates to take a group photograph with their teacher and no dishes.
- 29 If teachers use their own recipes they must ensure that recipes are up to standard and written in metric/units measurements.

Improvement was noticed regarding the following:

- Time plans of most centres were better. Teachers are reminded that only temperature and cooking times are allowed in the column for special points.
- Include time for washing up.
- Standard of dishes was on a Grade 11 level.
- Standard of marking of scripts at some centres was better. However, teachers are discouraged from awarding unrealistic marks to candidates.

Dishes

- Display of dishes was better.
- Candidates must be encouraged to garnish/decorate dishes.

Also study Report 6155/3 of Practical Test below.