

GENERAL COMMENTS

- Many centres presented work of a good standard and submitted work which met the assessment criteria. 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: in the manipulation of various mixtures as well as 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. For example, while one dish is cooking, another can be prepared or decorated.
- In general, the timing of dishes should be more carefully considered, with dishes requiring cooling, being 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. Only originals are to be forwarded to the Moderator.
- Preparation sheets should be fastened together with staples in the correct order.
- Marks should be carefully totalled, scaled and transferred to the Practical Exercise Summary Mark Sheet and the MS1. These marks must be checked by a Head of Department/ subject Head/ senior teacher in the same department for accuracy and quality assurance.
- All candidates' work must show evidence of having been marked, with annotations clearly written on the work to give evidence of how and where credit has been awarded. Examiners need to annotate in sufficient detail to make the moderation process straightforward.
- 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.

Key messages

- The inclusion of photographs as supporting evidence is compulsory.
 - One clear good quality picture of the candidates' finished dishes and table settings is required,
 - a group photograph of the group of candidates who did the practical at the same time, with their dishes.
- Candidates should be seated behind their serving tables with all their three dishes.
- All centres must ensure they are familiar with the instructions which are available at all centres. These instructions clearly state that the Examination numbers, Centre number, Centre name, Candidate name and assignment number are to be written on the Preparation Sheets and Practical Test Mark Sheets.
- Centres should ensure that they use the updated documents for the administration of the practical exercise.
- The Practical Exercise Summary Mark Sheet, attendance register and the MS1 should all be included with the work.

- Teachers must make sure that the names of the candidates are in the same order on all documents.
- Examiners should refer to the Practical Test Training Handbook 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.
- There are still examiners who either do not read the Examiners' Reports or do not use prescribed mark schemes to mark the Practical Test. Mark schemes are provided every year in "Instructions to Teachers".

COMMENTS ON INDIVIDUAL QUESTIONS

General problems experienced with the practical test.

- 1 At some centres the order of the summary forms still differs from the order in the MS1. This issue needs more attention. Some centres did not send in the summary form for the Practical Test.
- 2 Please staple each candidate's preparation sheets and photographs together, with the mark sheet (photographs) on top.
- 3 Ensure that the assignment number appears on the mark sheets as well as on the preparation sheets of candidates. A bundle of loose papers is not acceptable.
- 4 Preparation sheets without the assignment number written on them are not acceptable.
- 5 Some centres were too lenient when awarding marks for time plans, shopping list and evaluation. The mark scheme provided must be used during practical sessions as in "Instructions to Teachers".
- 6 Include washing up in between recipes; leave enough time for last recipe to be cooked in time.
- 7 Ingredients wrongly placed on shopping list receive no marks.
- 8 Give attention to and evaluate each dish separately.
- 9 Some centres still do not write supportive comments on mark sheets. Some even give no comments.
- 10 Some centres still give 8 out of 10 marks for burnt/poor quality dishes. Teachers must be more realistic.

Problems experienced with Work Plan

- 1 Include all documentation (marking grid, mark scheme of preparation sheet, marking sheet and preparation of learners). Documentation should be stapled together for each candidate.
- 2 Ensure correct choices from the received memorandum and use it as a reference when marking.
- 3 **List of ingredients** - Encourage candidates to order garnish.
 - Do not subtract marks for including techniques.
 - Make sure there is a clear differentiation between recipes.
- 4 **Shopping list** - Do not order water.
 - Vanilla is a condiment and spice.
 - Sugar is another ingredient.
 - Margarine is another ingredient

5 Time planning

- It should include washing-up in between dishes.
- Follow through up to the end of the practical.
- Ensure that the last recipe has enough cooking time.
- The recipes with the longest cooking time must be prepared first.
- Indicate the recipes with which candidates are busy.
- Ensure that the dishes are served.

6 Evaluations

- Reason for choice refer back to assignment, for example assignment 1.
- Different flour types. I include cake flour, corn flour and self-rising flour. I use baking, steaming and deep frying as a cooking method or techniques such as beating, creaming or cutting in.
- Please encourage candidates to do a complete evaluation of one dish according to appearance, taste and texture as a whole, before they move to dishes two and three. Descriptive words must be used. Smooth cannot be used to describe texture of flour mixtures. The words well-raised or no tunnels should be used.
- To evaluate taste as sweet is not on standard. The dish does have a sweet taste and I can taste the raisins; eggs, apricot jam, apple or cinnamon is more appropriate.
- Reason for success or failure must be motivated.

CHOICE OF DISHES

ASSIGNMENT 1

Poultry

Suitable Recipe	Poultry	Preparation Techniques	Cooking Methods
1 Chicken Croquettes with Thick White Sauce	✓	Roux/Chop/Stir/Peel/ Slice/Cut/Beat	Braise/Deep fry
2 Chicken Pie	✓	Slice/Cut/Peel/Drain/ Mash	Frying/Boiling/Baking
3 Cordon Bleu	✓	Slice/Sift/Pound/Roll/ Coat	Baking
4 Paella	✓	Peel/Slice/Stir/Cube	Sauté/Frying/Simmer
5 Stuffed Tomato	✓	Chop/Braise/Cut/Strain/ Drizzle/Brush	Baking/Frying/Boiling

ASSIGNMENT 2

Cooking Methods

Recipe	Cooking Methods	Preparation Technique	Aesthetical Principle
1 Bran Pudding	Steaming	Creaming/Sift/ Folding-in/ Beat	Teachers should consider the following aesthetical principles: Appearance Texture
2 Chicken Croquettes with Thick White Sauce	Braise/Deep Fry	Roux/Chop/Stir/Peel/ Slice/ Cut/Beat	
3 Chicken Pie	Frying/Boiling/ Baking	Slice/Cut/Peel/Drain/ Mash	
4 Cordon Bleu	Baking	Slice/Sift/Pound/Roll/ Coat	
5 Paella	Sauté/Frying/ Simmer	Peel/Slice/Stir/Cube	
6 Pumpkin Fritters	Deep Frying/Boil	Stir/Peel/Mash	
7 Red Velvet Cake	Baking	Cream/Beat/Sift	
8 Spaghetti Bolognese	Sauté/Frying/ Simmer	Chop/Peel/Grate/ Drain	
9 Stuffed Tomatoes	Baking/Frying/ Boiling	Chop/Braise/Cut/ Strain/ Drizzle/Brush	

The dishes chosen must have **three** different cooking methods and be aesthetically pleasing.

Teachers should always consult the Mark Scheme for all Practical tests and exercises in order to allocate marks.

POSITIVE SUGGESTION TO TEACHERS

- Teachers are encouraged to give more practical exercises to candidates to be able to apply the principles for the preparation of food such as fats, cereals and cereals products, dairy and non-dairy products, eggs, sauces, meat, poultry, fish, vegetables and fruits, pulses, flour mixtures and raising agents.
- Practical exercises should be incorporated into theory at all times, so that candidates are fully prepared for the practical end of year examination.
- Teachers especially new teachers teaching senior secondary level (grade 10-11), are strongly advised to study their **syllabus** thoroughly and familiarise themselves with the scheme of assessment for paper 2 & 3 on **page 24-26**, and **page 37-53**.
- They are further encouraged to visit best performing schools or nearby schools with senior teachers in the field to assist them in this regard.
- Teachers are encouraged to apply a consistent marking scheme throughout the year, based on the marking requirements provided in this report.
- It is to the benefit of a learner to receive a copy of a syllabus.

In conclusion, the performance demonstrated by all candidates was better. However, there were a few signs of negligence at a few centres.

We recommend that training for coursework and practical tests be arranged by regional offices for centres.

New centres and newly appointed teachers to the subjects should be assisted regarding the conducting as well as administering of coursework and practical assessment in Home Economics.

May 2022 bring renewed exciting ideas to all our teachers, who are encouraged to be energetic and innovative at all times.

An example of a written preparation work for coursework and practical test.



Centre Number	0 5 0 1 0	Centre Name	[REDACTED]
Candidate Number		Candidate Name	[REDACTED]
November	2 0	Question Number	[REDACTED]

Dishes chosen	Ingredients for each dish	
Carrots in white Sauce ✓	6 medium-sized carrots	
	2ml salt	
	30ml margarine	
	30ml cake flour	
	2ml salt	
	250 ml milk	
	25 ml dry bread crumbs	
Chicken croquets with thick white sauce ✓	200g chicken breast	12.5ml finely chopped fresh parsley or 5ml dried parsley
	25ml margarine	125ml dried bread crumbs or
	25ml cake flour	2 slices bread, finely crumbed
	0.5 ml salt	1 small egg, beaten
	Pinch pepper	50ml oil for deep frying
	125 ml milk	1 small onion, finely chopped
Valentine chicken pie ✓	Filling	Salt and pepper
	200g raw chicken without bone	5 bone hearts
	e.g. chicken fillet	225 ml cake flour
	1 small onion, chopped	7 ml baking powder
	1 small green pepper, seeded and chopped	Pinch of salt
	25ml margarine	30 ml margarine
	50 ml cake flour	60 ml grated cheddar cheese
✓	1 can (200g) cream of chicken soup or 1/2 of 405g can	40ml milk
	150 ml milk	1/2 egg, beaten
	10 ml lemon juice	

[REDACTED] SPE&T/DC

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Centre Number	██████████	Centre Name	████████████████████
Candidate Number	██████████	Candidate Name	████████████████████
November	██████████	Question Number	██████████

Time	Order of work and method	Special points
	Valentine chicken pie	
08:00-08:05	Braise chicken until done and cut into small pieces. Sauté the onion and green pepper in the margarine until just soft	
08:05-08:15	Sprinkle with the cake flour and stir until well mixed. add the cream of chicken soup and milk and bring to boil over moderated heat stirring continuously, add the chicken, lemon juice salt and pepper and mix	
08:15-08:25	Grease a 1 liter ovenproof pie dish. Transfer the chicken filling to the dish. Sift together the cake flour, baking powder and salt. Rub in or cut in the margarine. till well mixed, add the cheese and stir to mix	preheat the oven to 220°C
08:25-08:35	Cut in the milk with spatula or knife to a workable pastry dough, place the pastry on a floured pastry board and gently press it to about 2cm thick. Cut out heart shapes with a biscuit cutter or shaper knife. arrange the hearts on top of the filling and brush them with the beaten egg	Bake the pie for 15 minutes at 220°C
08:35-08:40	Clean up quickly and move to my second dish which is chicken croquettes with thick white sauce	

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██████████/CPE&T/PoW



Centre Number	█ █ █ █ █ █	Centre Name	████████████████████
Candidate Number	█ █ █ █ █ █	Candidate Name	████████████████████
November	█ █ █ █ █ █	Question Number	█

	Order of work and method	Special points
08:40-08:45	Braise chicken till tender and cut into very small pieces, prepare a white sauce from the margarine, cake flour, salt, pepper and milk	
08:45-08:55	Add chicken, chopped onion and parsley to the white sauce and cook for a few minutes. shape the mixture into small sausages, coat with bread crumbs. dip in the beaten egg and coat with breadcrumbs again	
08:55-09:00	Reduce the temperature, continue with my other dish. Deep fry in oil and drain on absorbent paper	to 270°C bake for another 5 to 10 minutes ✓
09:00-09:05	Clean up quickly and move to my third dish. Carrots in white sauce	f
09:05-09:15	Remove pie from oven, continue with my last dish. wash, scrape and cut six medium sized carrots into long, thin strips. Cook in boiling water until just tender.	-
09:05-09:30	Add 2ml salt when the carrots are almost done place in a warmed dish, prepare a white sauce using the margarine, cake flour, 2ml salt and milk	
09:30-09:35	pour the white sauce over the carrots and sprinkle the breadcrumbs on top	f

██████████ CPE&T/PoW



Centre Number	██████████	Centre Name	████████████████████
Candidate Number	██████████	Candidate Name	████████████████████
November	██████████	Question Number	████

During the practical i prepared carrots in white sauce, chicken Croquettes with thick white sauce and valentine chicken pie, because of assignment 2 that says prepare and serve three dishes to demonstrate different cooking methods, show a variety of preparation methods. the combination of the three dishes must be aesthetically pleasing.

During the practical I was given two hours to complete all my three dishes. My time plan was good because I followed step by step and I managed to complete all my three dishes within the two hours given

I chopped onion and parsley, I sifted together the cake flour baking powder and salt, I Rubed in the margarine, I sauted the onion and green pepper in the margarine. I cut in the milk with spatula to aworkable pastry dough

My practical was a great success because all of my three dishes come out the way I wanted it to come out.

Dishes	appearance	Taste	Texture
valentine chicken pie	the score hearts are golden brown and the filling is light brown	Savoury flavour	soft
chicken Croquettes with thick white sauce	Golden brown	Savoury flavour because of the white sauce	Crispy on top and soft in the middle
Carrots in white sauce	orange and white	Savoury because of the white sauce	?

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A GROUP PHOTO



Candidate individual photo



