

NAMIBIA SENIOR SECONDARY CERTIFICATE

HOSPITALITY ORDINARY LEVEL

6156/2

PAPER 2 Practical Test

2022

Marks 50

Preparation: Section A: 1 hour 30 minutes

Practical: Section B: 2 hours

Evaluation: Section C: 30 minutes

Additional Materials: Calculator
Carbonised Sheets

INSTRUCTIONS TO CANDIDATES

- Write your Centre Number, Candidate Number and Candidate Name on all the work you hand in.

ORDINARY LEVEL

This document consists of **5** printed pages and **3** blank pages.



Republic of Namibia

MINISTRY OF EDUCATION, ARTS AND CULTURE

Read the assignment/question, and then complete all parts of **Section A**.

ASSIGNMENT/QUESTION

Choose only recipes in the Recipe Booklet.

- 1 You are a Head Chef at a local restaurant. You use a wide range of vegetables to add colour, flavour and texture to your menu.

You are tasked to plan, prepare and serve **three** dishes using vegetables.

The dishes must represent different vegetables and different preparation techniques.

Choose dishes from those listed in the Recipe Booklet.

- 1 Mixed Vegetable Mornay
- 2 Macaroni Cheese
- 3 Quiche with Onion and Spinach
- 4 Doughnuts
- 5 Vegetable Ham Cougère
- 6 Baby Marrow and Yoghurt Cake

SECTION A**Written Preparation (1 hour 30 minutes)**

(Max 15 marks)

- 2 (a) Complete the *Plan of Work* by writing down the names of the dishes chosen. For each dish, write the quantities of ingredients required. Use only the recipes in the Recipe Booklet.
- (b) Complete the *Time Plan* by indicating in 5 – 15 minute time intervals, the methods to be used and the sequence in which they will be carried out. State the cooking temperature and times in the column for special points.
- (c) Complete the *Shopping List* by listing the total amount of each ingredient required.
- 3 After completing Section A, give all the sheets, question paper and recipe booklet to the teacher. One copy of the sheets and the recipes will be returned to you at the beginning of the Practical Session. You will be expected to keep to your plan. Constant reference to the recipes should be avoided during the Practical Session.

SECTION B**Practical Session (2 hours)**
(Max 30 marks)

1 You are now required to produce/prepare your choice of **three** dishes.

1.1 Marks will be awarded for the following points:

(a) Method of working (Max 15 marks)

- (i)** General approach to the test - business-like and well-organised
 - knowledge and understanding of recipes
- (ii)** Methods used in preparing food and dishes
 - showing correct cooking methods
 - correct use of equipment
- (iii)** Variety of skills and degree of skills
 - showing correct preparation techniques
 - handle mixtures with skills
- (iv)** Fuel economy in relation to gas, electric, solid fuel and microwave
 - controlling the heat on stove
 - know correct oven temperature/preheat oven correctly
- (v)** Food safety
 - candidate him/herself
 - handling of food preparation, cooking and serving
- (vi)** Food economy
 - judgement of quantities
 - scraping of all mixtures from bowls, peeling vegetables thinly
- (vii)** Tidy and methodical work throughout - correct washing up procedures
 - general tidiness of work area and waste disposal

(b) Quality/Results and Presentation (Max 15 marks)

Each of your completed dishes will be assessed out of 5 marks. Marks will be awarded for the following points.

Your teacher will be taking photographs of the dishes and taste the dishes.

- (i)** Food presented in appropriate serving dishes/with cutlery
- (ii)** Attractive garnish and decoration of dishes
- (iii)** Cleanliness of dishes
- (iv)** Taste of dishes
- (v)** Texture of dishes

SECTION C**Evaluation (30 minutes)**
(Max 5 marks)

- 1 You must complete this section on the blank carbonised sheets provided after the practical session.
- 2 Evaluate your own work and comment on your achievements. You may taste the dishes and make practical suggestions for improvements.
- 3 Comment in full sentences on the following:
 - techniques used.
 - time management.
 - reasons for success/failure.
 - appearance, and texture of dishes.
 - taste of dishes.

Make sure the centre number, centre name and your candidate number are on each of the preparation forms and also on the evaluation form.

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