

NAMIBIA SENIOR SECONDARY CERTIFICATE

HOME ECONOMICS ORDINARY LEVEL

4343/3

PAPER 3 Scheme of Assessment

Marks 100

Preparation: Section A: 1 hour 30 minutes

Practical: 2 hours

Evaluation: Section B: 30 minutes

September 2017

INSTRUCTIONS TO TEACHERS

Great care should be taken that any confidential information given does not reach the candidates either directly or indirectly.

ORDINARY LEVEL

This document consists of 8 printed pages.



Republic of Namibia

MINISTRY OF EDUCATION, ARTS AND CULTURE

Scheme of Assessment

Allocation of marks

The total of 100 marks is divided in the following way.

Section A

Written Preparation – choice and plan 20 marks

Practical Session

Method of working 35 marks

Quality/results 35 marks

Section B

Evaluation 10 marks

DETAILED ALLOCATION OF MARKS: All sections are assessed by the teacher.

Section A

Written Preparation (Max 20 marks)

1 Choice (Max 8 marks)

The dishes chosen should

- (a) Meet the specific requirements of the test;
- (b) Have an attractive appearance;
- (c) Show thought for economy of fuel and food;
- (d) Show a variety of skills and techniques;
- (e) Show an awareness of the time available for cooking, cleaning up and serving.

For detail on the assignments, see page 5

2 Ingredients (Max 4 marks)

Ingredients for each dish – dishes chosen must be clearly listed with quantity of each ingredient for each dish.

3 Time Plan (Max 4 marks)

Please allow extra time to complete this section if necessary. Report to moderators details of how much time was allowed.

Candidates should show

- (a) Sensible sequence with adequate timing;
- (b) Clear indication of method for each dish;
- (c) Oven temperature and cooking times for each dish in the column for special points;
- (d) Each item followed through to serving stage;
- (e) Time allowed for cleaning and dish washing at convenient points in the schedule;
- (f) Allowance of time for serving (displaying) dishes.

Credit will be given for a clear logical sequence of work. Time slots should be between 5 and 15 minutes. Actual time should be indicated.

Actions to perform during the 30 minute organisation time, like collecting ingredients and greasing tins, should not be included in the time plan.

4 Shopping List (Max 4 marks)

This should give correct total quantities of all ingredients required under the correct headings. Any special equipment needed should be stated. Special equipment would be equipment which a candidate would not normally have at the work area.

Practical Session**1 Method of working (Max 35 marks)**

Award marks for the following points.

- (a) General approach to the test – business-like, well-organised, appreciation of timing, knowledge and understanding of recipes used, correct use of equipment, accurate measuring of ingredients: 5 marks
- (b) Methods used in preparing food and dishes i.e. how well skills had been executed/performed: 9 marks
- (c) Variety of skills and degree of skill (number, type and difficulty of skills): 5 marks
- (d) Fuel economy in relation to gas, electric, solid fuel and microwave: 3 marks
- (e) Hygiene - candidate him/herself, handling of food, working area and final serving: 5 marks
- (f) Food economy; judgement of quantities, scraping out all mixtures from bowls, peeling vegetables thinly: 3 marks
- (g) Tidy and methodical work throughout, including waste disposal and correct washing up procedures and general tidiness of work area. 5 marks

If a candidate is extremely untidy, more than 5 marks may be deducted. If so, please comment on the mark sheet.

As a general guide, 18/35 (50%) should be awarded for methods which just deserve a pass, 21/35 (60%) for a really sound pass and 28/35 (80%) for very good methods, excellent timing and a variety of skills shown. This mark will only be given to a very able candidate. A candidate who shows little skill and who has not chosen a sufficient number of dishes for the available time cannot be given more than 16/35 (48%) for this section.

Late finishing – any item served 10 minutes after the end of the test cannot receive a mark.

2 Quality/Results and Presentation (Max 35 marks)

Each of the three dishes is assessed with a mark of 10.

Presentation is assessed with a separate, overall mark of 5.

It is expected that marks for *Method of working* and for *Results* will be within 5 marks of each other. When the difference is greater, an explanation must be given on the mark sheet. In assessing the quality of finished dishes, please write comments on the assessment sheet about the flavour, texture and appearance.

Section B

Evaluation (Max 10 marks)

This is a separate exercise to be conducted after the practical work is concluded. It can be used to explain the reasons for choice. Also in evaluating their own work, candidates have the opportunity to comment on their achievements. They may taste the dishes and make practical suggestion for improvements. They may comment on the timing and the skills used.

If necessary, candidates may be allowed a short break (30 minutes) between concluding the practical and writing the answer to Section B. No more than 30 minutes is allowed for writing this part.

Evaluation

Award marks for the following:

- reasons for choice of dishes;
- time management during practical as a whole;
- sequence of planned work according to the Time Plan;
- skills and techniques used;
- success of the practical with motivation;
- appearance, taste and texture of each dish.

Assignment 1 (Raising agents)

Suitable recipe	Raising Agent	Mixing Technique	Cooking Method
1 Doughnuts	Baking powder + bicarbonate of soda	Beating	deep frying
2 Hot Tea Cake	Baking powder	Melting	baking
3 Jam slices	Baking powder	Creaming	baking
4 Milk tart	Baking powder	Mixing	baking/boiling
5 Pancake with apple and onion filling	Baking powder	Beating	shallow frying
6 Savoury puffs	Steam + baking powder	Choux	deep fry
7 Spiral loaf	Yeast	Hot milk-kneading	baking
8 Steamed pudding	Bicarbonate of soda + baking powder	Creaming	steaming
9. Swiss roll	Air + baking powder	Beating	baking

Assignment 2 (Flour mixture)

Suitable dish	Flour mixture					Mixing Technique	Cooking Method
	Batter			Dough			
	Thin	Medium	Thick	Soft	Stiff		
1 Doughnuts				✓		Beating	Deep frying
2 Hot Tea Cake		✓				Melting	Baking
3 Jam slices					✓	Creaming	Baking
4 Milk tart					✓	Mixing	Baking/boiling
5 Pancake with apple and onion filling	✓					Beating	Shallow frying
6 Savoury puffs			✓			Choux	Deep fry
7 Spiral Loaf				✓		Hot milk-kneading	Baking
8 Steamed pudding			✓			Creaming	Steaming
9 Swiss roll			✓			Beating	Baking

HOME ECONOMICS PRACTICAL TEST AND EXERCISES

CENTRE NO: CANDIDATE NAME:

CANDIDATE NO:

Preparation Sheet (20 marks)**Mark Scheme****CHOICE (8)**

1	Meet specification of assignment	4	
2	Variety of cooking methods	2	
3	Show awareness of time available	2	

PLAN OF WORK (4)

1	Name of dishes	1	
2	All ingredients listed in order of use with a clear, indication between recipes	1	
3	All listed in metric measurements	1	
4	Correct quantities of each ingredient	1	

TIME PLAN (4)

1	Time and activities into time slots of 5 to 15 minutes Time spread to complete practical work in 120 minutes	1	
2	Order of work in systematic order – including washing up in between – up to serving of dishes – method of preparation detailed enough to follow recipe from time plan	2	
3	Special points (preheat. Oven temperatures and cooking times) in column of special points – no other unnecessary information	1	

SHOPPING LIST (4)

1	All ingredients transfer to shopping list	1	
2	With quantities	1	
3	Amounts of similar ingredients add together	1	
4	Ingredients list under correct headings	1	

EVALUATION (10)

1	Reason for choice - with reference to assignment	1	
2	Techniques used e.g. roux, simmer, chop etc. applicable on recipes used	1	
3	Workplan and time management	1	
4	Rate and reasons for success or failure	1	
5	Comments on appearance, texture and taste of each dish	(a) 2 (b) 2 (c) 2	

PRESENTATION (5)

1	Food presented in appropriate serving dishes	1	
2	Attractive garnish and decoration of dishes	1	
3	Cleanliness of dishes	1	
4	Cleanliness of tablecloth/iron	1	
5	Suitable simple flower or other table arrangement	1	



Centre Number					Centre Name	
Candidate Number					Candidate Name	
November					Question Number	

	Max Mark			
Preparation session		Comments	Mark	
Choice	8			
Ingredients	4			
Time Plan	4			
Shopping List	4			
TOTAL	20			
Method of working		Comments	Mark	
General approach	5			
Methods used	9			
Variety of skills	5			
Fuel economy	3			
Hygiene	5			
Food economy	3			
Tidy and methodical work	5			
TOTAL	35			
Quality/ Results		Comments on Dishes Chosen	Mark	
Dish 1:	10			
Dish 2:	10			
Dish 3:	10			
Overall Presentation	5			
TOTAL	35			
Evaluation	10			
TOTAL	100			