

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

INSTRUCTIONS TO TEACHERS

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

GENERAL INFORMATION

- Candidates should complete the Practical Test between September and October 2022. The appropriate documents must be returned to the Directorate of National Examinations and Assessment by a date to be officially announced.
- Centres will receive copies of Paper 2, a Scheme of Assessment and carbonised Preparation for Practical sheets in a sealed envelope, prior to the beginning of the Practical Examination period.

Preparation Session

- **One week** before the first Practical Session, teachers will open the sealed envelope. At this time, Paper 2 will be distributed to the candidates.
- Candidates will then be allowed **1 hour 30 minutes** to carry out the Written Preparation on the carbonised sheets supplied.
- Candidates should only use the recipes in the Recipe Booklet supplied.

This document consists of **4** printed pages.



Republic of Namibia

MINISTRY OF EDUCATION, ARTS AND CULTURE

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

- 1 (a) The teacher should hand out the following carbonised sheets to the candidates: Plan of Work, Time Plan and Shopping List.

(i) ***Plan of Work***

Candidates must complete this sheet by writing down the names of dishes and ingredients with quantities for each dish.

(ii) ***Time Plan***

Candidates must complete this sheet by indicating the methods to be used, in logical sequence in 5 – 15 minute time intervals. Cooking temperatures and the cooking times should be indicated in the column for special points.

(iii) ***Shopping List***

Candidates must complete this sheet by listing the total amounts of each ingredient required.

Candidates should make their choice of dishes from the Recipe Booklet. Constant reference to them during the Practical Session should be avoided.

- (b) At the end of the Preparation Session, **all** preparation sheets for Section A and the question papers with recipes must be returned to the teacher. Candidates must **not** take copies of their plans or any other notes away with them when they leave the Preparation Session. The carbonised copies of these sheets and the Recipe Booklet are to be returned to the candidates at the beginning of the Practical Session.
- (c) The original Preparation sheets should be retained and sent to the DNEA, together with all other required documents, by the date to be officially announced.
- (d) The teacher will be responsible for ensuring that the candidates have all the ingredients indicated on their *Shopping List*.

SECTION B

Practical Session (2 hours)

- 1 Only the teacher and the candidates should be in the room during the Practical Session. The teacher should provide herself with the following on a tray, for use during the assessment: a knife, teaspoon, tablespoon, small jug or basin of hot water, a tea towel and a glass of drinking water.
- 2 On the day of the examination it is advisable that the following materials be provided for the candidates:
 - a small excess of general ingredients e.g. flour, fat, salt, dried crumbs for coating, etc.
 - a first aid box
 - a reliable clock
- 3 Before the beginning of the Practical Session, the necessary equipment and serving dishes may be put out for the candidates:
 - ovens and work tables may be allotted
 - a special table or individual tables for the serving of the tests, with named places for candidates' finished work.
 - sufficient space and adequate equipment allowed for individual work by each candidate.
 - **Only one candidate should work at each stove.**
- 4 No food should be cooked prior to the examination, unless stated in the *Plan of Work* that it is required for a particular dish. The making of fresh breadcrumbs, grating of cheese, preparation of vegetables, mincing of meat or filleting of fish should not be done before the Practical Session.

The grinding of spices, preparation of coconut and soaking of pulses may be done before the Practical Session if this is stated in the *Time Plan*.

- 5 The inclusion of photographs as supporting evidence is compulsory. The teacher should take clear, good quality photographs of the candidates during preparation of dishes and for the finished dishes.

Examples of photographs that can be taken.

- A photograph shortly after the start to show their preparation and organisation for the tasks
- A photograph during the tasks to show cleanliness and organisation
- A photograph showing application of food safety (e.g. washing hands, use of colour coordinated chopping boards, position of food items in fridge)
- A photograph showing use of specific tools e.g. knives
- A photograph during the task to show to what extent they were following the plan (e.g. with a time stamp that can be linked to the plan)
- A photograph of the waste bin to show the amount of waste
- A photograph towards the end of the task showing candidates personal cleanliness and the cleanliness of the work area
- Photographs of each dish from different angles, including a photograph of the inside of the dish e.g. when a slice has been taken away

Photographs taken during the Practical Test should be retained and sent to the DNEA, together with all other required documents, by the date to be officially announced.

SECTION C
Evaluation (30 minutes)

- 1 This section must be completed **after** the Practical Session. If necessary, candidates may be allowed a short break (30 minutes) between concluding the practical and writing the evaluation. No more than 30 minutes is allowed for writing this part.
- 2 Candidates must evaluate their own work and comment on their achievements. They may taste the dishes and make practical suggestions for improvement.
- 3 Candidates should comment in full sentences on the following:
 - techniques used
 - work plan and time management
 - reason for success/failure
 - appearance and texture of each dish
 - taste of dishes

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