



**EXAMINATIONS COUNCIL OF SWAZILAND**  
**Junior Certificate Examinations**

**CONFIDENTIAL**  
**November 2018**

**CONSUMER SCIENCE PAPER 3**  
**MARK SCHEME**

**MAXIMUM MARK 100**

**TEST 1**

|                        |   | CHOICE    | QUALITY   |
|------------------------|---|-----------|-----------|
| <b>A. Steamed dish</b> |   | 3         | 4         |
| Accompaniments         | 1 | 3         | 3         |
|                        | 2 | 2         | 2         |
| Nourishing drink       |   | 2         | 2         |
| <b>B. Scones</b>       |   | 3         | 4         |
| <b>C. Kitchen bin</b>  |   | <u>2</u>  | <u>5</u>  |
|                        |   | <b>15</b> | <b>20</b> |

**Steamed dish** could be - steamed dumpling/pudding/fish/vegetables

**Accompaniments** - depend on steamed dish chosen

Steamed pudding accompaniments - Main dish- protein, carbohydrate dish  
vegetable dishes

Steamed fish accompaniments - any suitable sauce, carbohydrate dish,  
vegetable dish

Steamed vegetable dish accompaniments - protein dish, carbohydrate dish, salad

**Nourishing drink** - could be cocoa/soups/egg nog/milk shakes etc.

#### Steamed dish

- Steamer must be prepared prior
- Rules for steaming be followed
- Dish must be well cooked
- Accompaniments be appropriate, well cooked and correctly served
- Vegetables must be well prepared according to method chosen (if cooked)
- Salad- Vegetables washed before cutting into neat shapes, well dressed
- Food served attractively with suitable garnishes (where appropriate)

#### Nourishing drink

- prepared appropriately
- Correct consistency for soups
- Served at correct temperature
- Clean serving container (glass)

#### Scones

- Rubbing method correctly followed
- Well risen, correct thickness for scones
- Well browned under correct temperature and not burnt
- Served appropriately on a doily

#### Cleaning a kitchen bin.

- Cleaned using appropriate methods (temperature of water be considered)
- Use of disinfectant
- Drying in the sun
- Lining with refuse bag

## TEST 2

### A.

|                 |   | CHOICE | QUALITY |
|-----------------|---|--------|---------|
| Dish with sauce |   | 4      | 5       |
| Accompaniments  | 1 | 3      | 3       |
|                 | 2 | 3      | 2       |

### B. Dessert

4

5

### C. Coloured shirt

1

5

**15**

**20**

**Dish with sauce** could be - savoury pancakes/macaroni cheese/steamed fish with parsley sauce etc.

**Accompaniments** - depend on sauce dish chosen

- Dish should have suitable accompaniments chosen well to balance the meal.
- Be well cooked according to methods chosen and well-seasoned
- Sauce must be well prepared according to type and consistency, free from lumps, glossy etc.

### Dessert

- Depend on choice: If cooked, e.g. steamed/baked; steaming/baking rules must be followed.
- served well and in an appropriate dish
- If need be a well prepared & well flavoured sauce be served alongside

### Coloured shirt

- Laundering preparation prior to washing, e.g. shaking of pockets be done
- Correct laundering procedure followed (friction method)
- Correct temperature of water for washing and rinsing
- Dried appropriately
- Ironed and folded properly

### TEST 3

#### A.

|                   |   | CHOICE | QUALITY |
|-------------------|---|--------|---------|
| Grilled meat dish |   | 4      | 4       |
| Accompaniments    | 1 | 3      | 3       |
|                   | 2 | 2      | 2       |
| Refreshing drink  | 3 | 2      | 2       |

B. Melted cake

3

4

C. Galvanized bucket

2

5

**15**

**20**

**Grilled meat** - good quality cut of meat e.g. rump, steak, fillet suitable for grilling, i.e. (correct thickness of cut)

**Accompaniments:** Carbohydrate may be porridge/mashed potatoes/mealie rice

**Vegetable** - boiled or a salad

**Beverage** - Any fruit drink

#### Meat dish

- Correct grilling procedure be followed
- Well-seasoned
- Not burnt
- Accompaniments be appropriate, well cooked and correctly served
- Vegetables be well prepared according to method chosen (if cooked)
- **Salad:** Vegetables washed before cutting into neat shapes, well dressed
- Food served attractively

#### Melted cake

- Melting method correctly followed
- Baked at correct temperature
- Well risen, good texture
- Well browned, not burnt
- Served appropriately

#### Cleaning a kitchen bin.

- Cleaned using appropriate methods (temperature of water be considered)
- Use of disinfectant
- Drying in the sun
- Lining with refuse bag

## TEST 4

### A.

|                   |   | CHOICE | QUALITY |
|-------------------|---|--------|---------|
| Legume dish       |   | 4      | 4       |
| Accompaniments    | 1 | 3      | 3       |
|                   | 2 | 2      | 2       |
| Stimulating drink |   | 2      | 2       |

B. Sweet pastry dish

3

4

C. Woollen scarf

1

5

**15**

**20**

**Legume dish** could be - bean, lentil, jugo bean etc. (curries/stews)/one pot meal e.g. bean & samp

**Accompaniments** - Cereal dishes e.g. boiled rice, samp, dumpling, mealie rice etc. and cooked vegetable dish/ salad

**Pastry dish** - e.g. jam tarts/fruit tarts/fruit pie/sweet flans

### Legume dish

- Sorted, soaked and cooked well
- Well-seasoned
- Accompaniments well cooked and correctly served
- Vegetables be well prepared according to kind, well flavoured and served well
- Salads be served appropriately with a salad dressing.

### Pastry

- Method (short crust pastry rules) correctly followed
- Well cooked, not soggy
- Served appropriately

### Washing a woollen scarf.

- Correct procedure for washing woollen articles (knead and squeeze)
- Correct temperature of water be considered (warm)
- Dried flat under shade
- Correctly presented

**TEST 5**

|                        |   | <b>CHOICE</b> | <b>QUALITY</b> |
|------------------------|---|---------------|----------------|
| <b>A. Bread rolls</b>  |   | 4             | 4              |
| Accompaniments         | 1 | 3             | 3              |
|                        | 2 | 2             | 2              |
| Drink                  |   | 2             | 2              |
| <b>B. Fruit salad</b>  |   | 3             | 4              |
| <b>C. Baking sheet</b> |   | <u>1</u>      | <u>5</u>       |
|                        |   | <b>15</b>     | <b>20</b>      |

**Accompaniments** for bread rolls include: scotch eggs/meat burger/chicken mayo/cheese filling/fish filling

Bread rolls

- Correct method for yeast mixture used
- Kneaded, well risen, well-shaped
- Baked at the correct temperature
- Packed well

**Accompaniments**

- Burgers well grilled/fried without burning
- Meat filling must be moist and well-seasoned
- Scotch eggs well prepared according to deep fat frying rules
- Vegetables for salad neatly chopped and dressing packed separately

Fruit salad

- Ingredients be neatly cut into appropriate shapes/sizes
- Well-arranged and well flavoured with correctly prepared syrup
- Served attractively in appropriate bowl

Baking sheet

- Cleaned well in warm soapy water
- Correct abrasive used
- Rinsed and dried well

## MARKING CRITERIA

The detailed mark scheme is to enable examiners to maintain a uniform standard of marking.

To pass a candidate must work systematically using a reasonable degree of skill, good methods and sound recipes. At least half of the resulting dishes should be of a good standard - well served, with good appearance, consistency, texture and flavor. If the main dishes of the test are inedible then a pass result should not be given.

**Allocation of marks: 100**

The total of 100 is divided thus:

|    |                                       |    |
|----|---------------------------------------|----|
| 1. | Preparation session – choice and plan | 50 |
| 2. | Method of working                     | 25 |
| 3. | Quality of dishes                     | 15 |
| 4. | Serving and presentation              | 5  |
| 5. | Laundry and Home Management           | 5  |

### DETAILED ALLOCATION OF MARKS

**1. PREPARATION SESSION INCLUDES:** choice and plan of work

**(a) CHOICE**                      **MAXIMUM [30 Marks] - 15 Multiplied by 2= 30 marks**

General points-Applicable to each Test.

**(b) The dishes chosen should:**

- (i) Show variety of skills and correct processes.
- (ii) Combine to form well balanced meals.
- (iii) Have attractive appearance.
- (iv) Show thought for economy in fuel and food.
- (v) Meet the specific requirements of the test.
- (vi) Show an awareness of the time available for cooking and serving.
- (vii) Follow correct methods of washing or cleaning in Home Management

**Note quantities chosen:** - these should be adequate for the number being served.  
If not stated, not more than three servings.

Under choice give credit for variety in texture and for inclusion of local fruit and vegetables.

**(b) PLAN OF WORK: MAXIMUM [20 MARKS]**

Please note and mark the following points.

**(i) Recipe Section****[3 marks]**

Dishes chosen must be clearly listed with the quantity of each ingredient for each dish.

**(ii) Planning Section**

1. A logical sequence of work from beginning of test to final serving-each item followed through to serving stage.  
This is the most important part of the plan. It should show the candidates' ability to visualize exactly what he/she is going to do throughout the test time and write it down in clear sequence with adequate timing. **[6 marks]**
2. Clear indication of method for each dish e.g. make cake- creaming method; Do not forget to mention, whether you fold or mix dry ingredients.  
State consistency as well-make white sauce-roux method. **[3 marks]**
3. Oven/Stove temperature required for each dish and cooking time- although this can be incorporated in (a) the plan e.g. cook rice at a high temperature for 20 minutes or bake cake at 180°C for 30 minutes **[2 marks]**
4. Time allowed for cleaning and dish washing at convenient points in plan (not necessarily after every dish). **[2 marks]**
5. Allowance of time for serving meals in correct order of courses. Detailed timing is not required - A sensible guide is preferable. **[2 marks]**

**(iii) Shopping List:**

Should give correct total quantities of ingredients required under correct headings. Any special equipment should be stated. **[2 marks]**

## 2. METHOD OF WORKING: MAXIMUM [25 MARKS]

### GUIDE FOR MARKING:

As a general guide, 13 -15 for marks for methods which just deserve a pass,16-21 for a really sound pass and 22-25 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 sufficient dishes for the available time cannot be given more than 13/25 for this section.

### METHOD OF WORKING:

The following points should be considered when deciding on this mark. The suggested sections are intended to guide the examiner in assessing the total mark to be given for this section.

- (a) The candidates' general approach - business like and confident - should show in working that she/he has knowledge and clear understanding of recipes and methods being used. Sense of timing. **[3 marks]**
- (b) **Manipulation:** - correct use of tools, skill in handling mixtures, and large and small equipment. Correct preparation of dish, meat, vegetables, fruit, seasonings and flavourings, etc. **[8 marks]**
- (c) Judgement of consistencies of various mixtures for e.g. scone mixtures, cake mixture etc before actual cooking. **[3 marks]**
- (d) Good hygiene methods and economy in the use of fuel and food. **[2+2 marks]**
- (e) Oven/Stove management - control of heat on top of stove. Knowledge of correct oven temperatures and positioning of dishes in the oven. **[5 marks]**
- (f) Tidy and methodical work throughout. **[2 marks]**

### N.B.

- ✓ If a candidate is extremely untidy then more than 5 marks may be deducted-if this happens please comment on the mark sheet.
- ✓ Where a candidate is preparing very simple dishes, then the maximum mark of 25 should be reduced accordingly.
- ✓ The term 'fresh vegetables' includes the preparation and cooking of root and/or green vegetables. Salads which should include a variety of vegetables and fruits may merit a maximum of 4 dressing up to 3 according to type and skill involved.
- ✓ Tinned, frozen and freeze dried vegetables and instant coffee - maximum of 1 mark each. Commercially prepared fruit juice or squash = 0. These marks apply to result only. If serving and presentation of vegetables is good, then give credit in last section, but for tinned juice, etc, no mark.

### 3. QUALITY OF DISHES, LAUNDRY & HOME MANAGEMENT: MAXIMUM [15 MARKS]

All dishes must be tasted. Each dish must be marked according to flavour, texture and edibility. Please note that the maximum marks must be reduced for simple dishes involving little skill. Dishes added after the planning session has been completed will not receive a mark.

In assessing the quality of finished dishes, comments should be written on the assessment sheet about the flavour, texture and edibility of each dish.

Serving and appearance are assessed with a separate mark.

### 4. SERVING AND APPEARANCE / PRESENTATION: MAXIMUM [5 MARKS]

**Serving**- Note the following points: sequence of serving meal, correct temperature of food and serving dishes

**Appearance** - Attractive presentation, tasteful garnishing and decoration. Cleanliness of dishes and tablecloth. Correct use of doyles (doilies) and dish papers (serviettes). Suitable simple flower arrangement.

### 5. LAUNDRY & HOME MANAGEMENT: MAXIMUM [5 MARKS]

Attractive presentation, of scrupulously cleaned clothes/items. Demonstrates the correct use of methods and materials for both Laundry and Home Management.

**NOTE:** The raw mark awarded to each candidate is out of 100.