|  |  |  |  |
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| **GENERAL EFFICIENCY** | **MARKS 25** | **SCORE** | **REMARKS** |
| Choice of dishes  Reasons for choice  Plan of work  Costing  Economy – Time   * Materials * Fuel   Hygiene - Personal   * Food * Kitchen   Calculation | 5  5  3  3  1  1  1  1  1  1  3 |  |  |
| **MANIPULATION OF SKILLS** | **35** |  |  |
| Two labour saving equipment   1. Shredding 2. Whisking 3. Braising 4. Steaming   Acc to complete a three course  Jam doughnuts | 5  7  7  6  6  6 |  |  |
| **RESULTS** | **30** |  |  |
| 1. Shredding 2. Whisking 3. Braising 4. Steaming   Acc to complete a three course  Jam doughnuts | 5  6  6  5  3  5 |  |  |
| **PRESENTATION** | **10** |  |  |
| Serving and layout  Use of equipment  Colour and garnish | 4  3  3 |  |  |

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| **GENERAL EFFICIENCY** | **MARKS 25** | **SCORE** | **REMARKS** |
| Choice of dishes  Reasons for choice  Plan of work  Costing  Economy – time   * Materials * Fuel   Hygiene - Personal   * Food * Kitchen   Calculations | 5  5  3  3  1  1  1  1  1  1  3 |  |  |
| **MANIPULATION OF SKILLS** | **35** |  |  |
| Four batter dishes –  -  -  -  Two suitable acc. –  -  Scones  Pineapple jam | 5  5  5  4  3  3  5  5 |  |  |
| **RESULTS** | **30** |  |  |
| Four batter dishes –  -  -  -  Two suitable acc. –  -  Scones  Pineapple jam | 4  4  4  4  3  3  4  4 |  |  |
| **PRESENTATION** | **10** |  |  |
| Serving and layout  Use of equipment  Colour and garnish | 4  3  3 |  |  |

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| **GENERAL EFFICIENCY** | **MARKS 25** | **SCORE** | **REMARKS** |
| Choice of dishes  Reasons for choice  Plan of work  Costing  Economy – time   * Materials * Fuel   Hygiene - Personal   * Food * Kitchen   Calculations | 5  5  3  3  1  1  1  1  1  1  3 |  |  |
| **MANIPULATION OF SKILLS** | **35** |  |  |
| Uses of eggs in cookery as;   1. Thickening agent – 2. Binding agent – 3. Clarifying agent –   Four Acc using two dishes above  -  -  Cheese straws  Coffee | 4  4  4  4  4  3  4  4 |  |  |
| **RESULTS** | **30** |  |  |
| Uses of eggs in cookery as;   1. Thickening agent – 2. Binding agent – 3. Clarifying agent –   Four Acc using two dishes above  -  -  Cheese straws  Coffee | 4  4  4  4  3  3  4  4 |  |  |
| **PRESENTATION** | **10** |  |  |
| Serving and layout  Use of equipment  Colour and garnish | 4  3  3 |  |  |

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| **GENERAL EFFICIENCY** | **MARKS 25** | **SCORE** | **REMARKS** |
| Choice of dishes  Reasons for choice  Plan of work  Costing  Economy – time   * Materials * Fuel   Hygiene - Personal   * Food * Kitchen   Calculations | 5  5  3  3  1  1  1  1  1  1  3 |  |  |
| **MANIPULATION OF SKILLS** | **35** |  |  |
| Three course meal – 1st course for two convalescent children   * Main course – piot * CHO * Veg * Drink   Yeast buns  Short bread biscuits  Milk shake | 5  4  4  4  3  5  5  5 |  |  |
| **RESULTS** | **30** |  |  |
| Three course meal – 1st course for two convalescent children   * Main course – piot * CHO * Veg * Drink   Yeast buns  Short bread biscuits  Milk shake | 4  4  4  3  3  4  4  4 |  |  |
| **PRESENTATION** | **10** |  |  |
| Serving and layout  Use of equipment  Colour and garnish | 4  3  3 |  |  |

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| **GENERAL EFFICIENCY** | **MARKS 25** | **SCORE** | **REMARKS** |
| Choice of dishes  Reasons for choice  Plan of work  Costing  Economy – time   * Materials * Fuel   Hygiene - Personal   * Food * Kitchen   Calculations | 5  5  3  3  1  1  1  1  1  1  3 |  |  |
| **MANIPULATION OF SKILLS** | **35** |  |  |
| 1. Savoury scones 2. Chicken pies (rough puff pastry) 3. Butterfly cakes 4. English tea   Stuffed grilled whole fish  Steamed pudding  Suitable sauce | 5  5  5  5  6  6  3 |  |  |
| **RESULTS** | **30** |  |  |
| 1. Savoury scones 2. Chicken pies (rough puff pastry) 3. Butterfly cakes 4. English tea   Stuffed grilled whole fish  Steamed pudding  Suitable sauce | 4  5  4  4  5  5  3 |  |  |
| **PRESENTATION** | **10** |  |  |
| Serving and layout (oval plate fish & tea on a tray)  Use of equipment  Colour and garnish | 4  3  3 |  |  |