INSTRUCTIONS/ INFORMATION TO CANDIDATES

1. The Practical Test will consist of the following sessions, times and mark allocation:

A. **Written Preparation session (60 min.)**
   - Plan of work - 5 marks
   - Time plan - 5 marks
   - Shopping list - 5 marks
   - Equipment list - 5 marks
   **Total : 20 marks**

B. **Practical Cookery session (90 min.)**
   - Organisation (preparation + measuring) - 5 marks
   - Methods/skills (techniques) - 15 marks
   - Product/results: appearance (5)
     taste (5)
     texture (5) - 15 marks
   - Serving (display) - 5 marks
   - Cleaning up - 10 marks
   **Total : 50 marks**

C. **Evaluation session (30 min.)**
   - Evaluation - 10 marks
   **Total : 10 marks**
2 WRITTEN PREPARATION SESSION - 60 min.

The written preparation should be completed on prepared forms not more than a week before the practical cookery session.

(a) Bring the following on the day of the written preparation:
   → These instructions.
   → Stationary (pen, pencil, eraser, ruler, etc.) to complete the written preparation forms.

(b) You will receive the recipe of one dish to complete the written preparation on the prepared forms.

The following forms should be completed:
   → Plan of work
   → Time plan
   → Shopping list
   → Equipment list

(c) These forms should be handed back to the teacher. The forms will be returned to you on the day of the practical cookery session.

3 PRACTICAL COOKERY SESSION - 90 min.

NB: Bring the following to the practical cookery session:
   → a clean apron, alice band/cap, etc. to cover the clothes and hair (hair should be tied back)
   → Clean washing-up and drying dishcloths, where not available.
   → Stationary (pen, pencil, eraser)
   → Lunch box or any container.

(a) You will receive your written preparation forms to prepare the dish to be cooked and served.

(b) One candidate work in one work unit on one dish. No more than 2 candidates should share a stove during the practical session.

(c) Collect equipment for the preparation of the dish.

(d) Measure the EXTRA INGREDIENTS at the ingredients table and the ordinary ingredients at the work space as the work commences.

(e) Commence with the preparation of the dishes only after the examiner/ teacher tells you to do so.

(f) The display/ serving will include the following:
   → the prepared dish, neatly decorated on a suitable serving dish
   → a side/ small plate, glass or mug with clean water and teaspoon for the teacher.
4 EVALUATION SESSION - 30 min.

This session should be conducted immediately after the practical cookery session.

(a) A learner evaluates his/her own prepared dish and practical test on the prepared evaluation sheet.

(b) Learners should comment on the following aspects:

→ His/her own cooking skills
→ Techniques used
→ Workplan and time management
→ Rate of success while doing the practical
→ Personal satisfaction gained while doing the practical
→ Problems encountered/ reasons for failure
→ Result of prepared dish (appearance, taste, texture)
→ Recommendations/ suggestions on improving your practical skills.

NB: • All forms should be handed back to the teacher!

• Leave your work unit spotlessly clean before leaving the classroom.