

WAKISSHA JOINT MOCK EXAMINATIONS 2015
UGANDA CERTIFICATE OF EDUCATION
MARKING GUIDE
662/2
FOODS AND NUTRITION
JULY/AUGUST 2015



NAME: **SCHOOL:**.....

INDEX No. **TEST No. 1** **SESSION:**

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OFSKILLS	30		
Eggs as a raising agent	5		
Mince meat dish	5		
Green vegetables	5		
Fruit drink	5		
Dish 1	5		
Dish 2	5		
QUALITY OF SKILLS	30		
Eggs as a raising agent	5		
Mince meat dish	5		
Green vegetables	5		
Fruit drink	5		
Dish 1	5		
Dish 2	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnish	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 2

SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel			
Hygiene: personal	1		
food	1		
Kitchen	1		
	1		
MANIPULATION OF SKILLS	30		
Fish dish	5		
Dish 1	5		
Dish 2	5		
Dish 3	5		
Dish 4	5		
Mixed Fruit drink	5		
QUALITY OF SKILLS	30		
Fish dish	5		
Dish 1	5		
Dish 2	5		
Dish 3	5		
Dish 4	5		
Mixed Fruit drink	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Garnishing and Odour	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 3 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OF SKILLS	30		
Pasta dish	5		
Nut paste	5		
Dish 1	5		
Dish 2	5		
Dish 3	5		
Yeast dish	5		
QUALITY OF RESULTS.	30		
Pasta dish	5		
Nut paste	5		
Dish 1	5		
Dish 2	5		
Dish 3	5		
Yeast dish	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 4 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OFSKILLS	30		
Dish 1(protein dish)	5		
Dish 2(carbohydrates dish)	5		
Dish 3(vitamin and mineral dish)	5		
Dish 4(fruit drinks)	5		
Dish 5	5		
Dish 6	5		
QUALITY OF RESULT.	30		
Dish 1(protein dish)	5		
Dish 2(carbohydrates dish)	5		
Dish 3(vitamin and mineral dish)	5		
Dish 4(fruit drinks)	5		
Dish 5	5		
Dish 6	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnish	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 5 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OF SKILLS	30		
Milk dish 1	5		
Milk dish 2	5		
Roasted dish	5		
Stewed dish.	5		
Accompaniment	5		
Beverage	5		
QUALITY OF RESULTS.	30		
Milk dish 1	5		
Milk dish 2	5		
Roasted dish	5		
Stewed dish.	5		
Accompaniment	5		
Beverage	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing.	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 6 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OFSKILLS	30		
Beef casserole	5		
Baked potatoes	5		
Fresh vegetable salad	5		
Accompaniment 1	5		
Accompaniment 2	5		
Steamed pudding	5		
QUALITY OF RESULTS.	30		
Beef casserole	5		
Baked potatoes	5		
Fresh vegetable salad	5		
Accompaniment 1	5		
Accompaniment 2	5		
Steamed pudding	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnish.	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 7 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OF SKILLS	30		
Soufflé	5		
Fruit cock tail.	4		
Marble cake.	5		
Baked stuffed potatoes	4		
Sausage rolls	4		
Item 1	4		
Item 2	4		
QUALITY OF RESULTS.	30		
Soufflé	5		
Fruit cock tail.	4		
Marble cake.	5		
Baked stuffed potatoes	4		
Sausage rolls	4		
Item 1	4		
Item 2	4		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing.	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 8 SESSION:

GENERAL EFFICIENCY	30		COMMENT
Choices of dishes	8		
Reasons for choice	7		
Plan of work	6		
Costing of material	3		
Economy on Time	1		
Material	1		
fuel	1		
Hygiene: personal	1		
food	1		
Kitchen	1		
MANIPULATION OFSKILLS	30		
Calcium dish	5		
Iron dish	5		
Carbohydrate dish	5		
Fruit drink	5		
Item 1	5		
Meat pie	5		
QUALITY OF RESULTS.	30		
Calcium dish	5		
Iron dish	5		
Carbohydrate dish	5		
Fruit drink	5		
Item 1	5		
Meat pie	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing.	3		