

WAKISSHA JOINT MOCK EXAMINATIONS 2015
UGANDA ADVANCED CERTIFICATE OF EDUCATION
MARKING GUIDE
P640/3
FOODS AND NUTRITION
(WITH SCIENCE IN THE HOME)
JULY/AUGUST 2015



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

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

GENERAL EFFICIENCY.	30		COMMENTS.
Choice of dishes.	8		
Reasons for choice.	7		
Plan of work.	5		
Costing of material.	3		
Economy on (i) Time.	1		
(ii) Material	1		
(iii) Fuel	1		
Hygiene; personal	1		
Food	1		
Kitchen.	1		
Calculations	1		
MANIPULATION OF SKILLS.	30		
Fish soufflé.	5		
Carbohydrate dish.	5		
Vitamin and mineral source.	3		
Fruit drink.	3		
Soup.	4		
Creamed dish.	5		
Kneaded dish.	5		
QUALITY OF RESULTS.	30		
Fish soufflé.	5		
Carbohydrate dish.	5		
Vitamin and mineral source.	3		
Fruit drink.	3		
Soup.	4		
Creamed dish.	5		
Kneaded dish.	5		
PRESENTATION	10		
Layout and service	4		
Use of equipment.	3		
Odour and garnishing.	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 2

SESSION:

GENERAL EFFICIENCY	30		COMMENT.
Choice of dishes.	8		
Reasons for choice.	7		
Plan of work.	5		
Costing of material.	3		
Economy on (i) Time.	1		
(ii) Material	1		
(iii) Fuel	1		
Hygiene; personal	1		
Food	1		
Kitchen.	1		
Calculations	1		
MANIPULATION OF SKILLS.	30		
Boiled beans.	8		
Bread.	8		
Appetizer (soup)	5		
Vitamin and mineral.	5		
Fruit drink.	4		
Muffins	5		
scones	5		
RESULTS AND QUALITY	30		
Boiled beans.	5		
Bread.	5		
Appetizer (soup soup)	4		
Vitamin and mineral.	3		
Fruit drink.	3		
Muffins	5		
Scones	5		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 3

SESSION:

GENERAL EFFICIENCY.	30		COMMENTS.
Choice of dishes.	8		
Reasons for choice.	7		
Plan of work.	5		
Costing of material.	3		
Economy on time.	1		
Material	1		
Fuel	1		
Hygiene; personal	1		
Food	1		
Kitchen.	1		
Calculations	1		
MANIPULATION OF SKILLS	30		
Basted dish	5		
Whisked dish	5		
Fruit drink.	3		
Vitamin and mineral source.	3		
Soup	4		
Desert	3		
Ginger bread	5		
Tea	2		
QUALITY OF RESULTS	30		
Basted dish	5		
Whisked dish	5		
Fruit drink.	3		
Vitamin and mineral source.	3		
Soup	4		
Desert	3		
Ginger bread	5		
Tea	2		
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
Choice of dishes.	8		
Reasons for choice.	7		
Plan of work.	5		
Costing of material.	3		
Economy on time.	1		
Material	1		
Fuel	1		
Hygiene; personal	1		
Food	1		
Kitchen.	1		
Calculations	1		
MANIPULATION OF SKILLS	30		
Protein dish	5		
Carbohydrate dish.	5		
Vitamin and mineral source dish	3		
Fruit drink	3		
Appetizer (Soup)	2		
Caramel dish.	4		
Roasted groundnut dish.	4		
Butter iced dish.	4		
QUALITY OF RESULTS	30		
Protein dish	5		
Carbohydrate dish.	5		
Vitamin and mineral source dish	3		
Fruit drink	3		
Appetizer (Soup)	2		
Caramel dish.	4		
Roasted groundnut dish.	4		
Butter iced dish.	4		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing	3		

NAME: SCHOOL:.....

INDEX No. TEST No. 5

SESSION:

GENERAL EFFICIENCY	30		COMMENTS
Choice of dishes.	8		
Reasons for choice.	7		
Plan of work.	5		
Costing of material.	3		
Economy on time.	1		
Material	1		
Fuel	1		
Hygiene; personal	1		
Food	1		
Kitchen.	1		
Calculations	1		
MANIPULATION OF SKILLS	30		
Protein dish	5		
Carbohydrate dish.	5		
Vitamin and mineral source dish	4		
Fruit drink	3		
Baked desert	5		
Irish potatoes dish	4		
Mincemeat dish	4		
QUALITY OF RESULTS	30		
Protein dish	5		
Carbohydrate dish.	5		
Vitamin and mineral source dish	4		
Fruit drink	3		
Baked desert	5		
Irish potatoes dish	4		
Mincemeat dish	4		
PRESENTATION	10		
Lay out and service	4		
Use of equipment	3		
Odour and garnishing	3		