

Q.1 JINJA JOINT EXAMINATIONS BOARD  
P640/3 MARKING GUIDE2022

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

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

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

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

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