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NUTRITION AND
FOOD TECHNOLOGY
Paper 2
2024



UGANDA NATIONAL EXAMINATIONS BOARD

Uganda Certificate of Education

NUTRITION AND FOOD TECHNOLOGY

Paper 2
Practical

New Lower Secondary Curriculum

SCORING GUIDE

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NUTRITION AND FOOD TECHNOLOGY

PAPER 2

SCORING GUIDE:

CONSTRUCT: Apply the knowledge and principles of nutrition and food technology to solve health related problems in the community and contribute to economic growth and development of Uganda through environmentally sustainable practices.

ELEMENT OF CONSTRUCT	BASIS OF ASSESSMENT	SUCCESS CRITERIA	
Apply knowledge of food technology to process and package healthy food products, use food products to prepare dishes and attractively serve meals	PLANNING	DESCRIPTION	SCORE
		Good choice of dishes (with correct reasons for the choice) in relation to task, balanced diet, logical order of work, appropriate costing, time appropriately allocated and planned previous preparation.	5
		Good choice of dishes(with correct reasons for the choice) in relation to task, balanced meal, no logical order of work, appropriate costing, time not appropriately allocated and planned previous preparation.	4
		Good choice of dishes(with correct reasons for the choice) in relation to task, meal not well balanced , logical order of work, over or under estimated cost of materials, time appropriately allocated and planned previous preparation.	3
		Good choice of dishes (with correct reasons for the choice) in relation to task, meal not well balanced , logical order of work, over or under estimated cost of materials, time realistically allocated and no previous preparation.	2
		Poor choice of dishes in relation to task, meal not balanced, no logical order of work, appropriate costing, time not appropriately allocated and planned previous preparation.	1
		Poor/wrong choice of dishes in relation to task, unbalanced meal, no logical order of work, inappropriate costing, poor time allocation and no previous preparation planned or no response.	0

MANIPULATION	Appropriately uses equipment(cooking, serving, etc.), observes hygiene(kitchen, personal, food),economically uses resources(ingredients, time, fuel), adheres to plan of work, follows appropriate procedures in both cookery and food processing, correctly lays table, serves meal appropriately and packages food products appropriately	8
	Appropriately uses equipment(cooking, serving, etc.), observes hygiene(kitchen, personal, food),economically uses resources(ingredients, time, fuel), doesn't adhere to plan of work, follows appropriate procedures in both cookery and food processing, doesn't correctly lay table, serves meal appropriately and packages food products appropriately	7
	Appropriately uses equipment(cooking, serving, etc.), observes hygiene(kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, follows appropriate procedures in both cookery and food processing, doesn't correctly lay table, serves meal appropriately and packages food products appropriately	6
	Appropriately uses equipment(cooking, serving, etc.), doesn't observe hygiene well (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), adhere to plan of work, doesn't follow some procedures appropriately in both cookery and food processing, doesn't correctly lay table, serves meal appropriately and packages food products appropriately	5
	Has challenges in using some equipment(cooking, serving, etc.), doesn't observe hygiene throughout (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, follows procedures appropriately in both cookery and food processing, correctly lay table and doesn't package food products appropriately and serve meal appropriately	4
	Has challenges in using some equipment(cooking, serving, etc.), doesn't observe hygiene throughout (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, follows procedures appropriately in both cookery and food processing, correctly lays the table, doesn't serve meal appropriately but packages food products appropriately	3
	Has challenges in using some equipment(cooking, serving, etc.), observes hygiene throughout (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, doesn't follow procedures appropriately in both cookery and food processing, doesn't correctly lay table, doesn't serve meal appropriately and packages food products appropriately	2

		Wrongly uses most of the equipment(cooking, serving, etc.), doesn't observe hygiene (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, doesn't follow procedures appropriately in both cookery and food processing, doesn't correctly lay table, doesn't serve meal appropriately and doesn't package food products appropriately	1
		Wrongly uses most of the equipment(cooking, serving, etc.), doesn't observe hygiene (kitchen, personal, food),wastefully uses resources(ingredients, time, fuel), doesn't adhere to plan of work, doesn't make some dishes, doesn't follow procedures appropriately in both cookery and food processing, doesn't lay table, doesn't serve meal appropriately and doesn't package food products appropriately	0
	PRODUCT	Product exhibits exceptional taste and flavor, with well-balanced seasoning and natural flavors enhanced. Processed food demonstrates excellent texture and consistency, with appropriate tenderness, crispness, or smoothness, depending on the food type.	3
		Product generally has good taste and flavor, but some minor adjustments may be needed to enhance the overall experience. Food product generally has good texture and consistency, but some aspects may require minor improvements.	2
		Food product lacks taste and flavor, resulting in an unappetizing or dull eating experience. Product has noticeably poor texture or consistency, making it unappealing to consume.	1