



L-Università
ta' Malta

MATSEC
Examinations Board



Marking Scheme
SEC Hospitality Unit 2

Main Session 2023
12th May 2022

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In the case of marking schemes that include model solutions or answers, it should be noted that these are not intended to be exhaustive. Variations and alternatives may also be acceptable. Examiners must consider all answers on their merits and will have consulted with the MATSEC Examinations Board when in doubt.

Marking Scheme (Main Session 2023): SEC Hospitality Unit 2

Criteria Reference	The candidate should be able to:	Question Number	Maximum marks that can be achieved	Allocation of marks	Examples of expected answer
		Q1	4		
K-1	MQF 1: Name good and bad hygiene practices.	1a	1	Award 0.25 mark for every correct practice named.	<p>Any TWO good and TWO bad practices are to be named.</p> <p>Good practices: having a food handling licence, washing hands properly, changing of attire and shoes before entering the food preparations area, not going to work when sick, covering wounds, not eating and drinking in food preparation areas, correct storage of food, clean food preparation areas.</p> <p>Bad practices: Not having a food handling licence, not washing hands properly, not changing of attire and shoes before entering the food preparations area, going to work when sick, not covering wounds, eating and drinking in food preparation areas, incorrect storage of food, dirty food preparation areas.</p> <p>Accept any similar practice not listed above.</p>
	MQF 2: State causes of food poisoning.	1b	1	Award 0.25 marks for every correct cause mentioned.	<p>FOUR causes of food poisoning are to be stated.</p> <p>Bacteria and viruses, parasites, toxins chemicals, improper food control.</p> <p>Accept any similar cause not listed above.</p>

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	MQF 3: Describe ways of preventing food poisoning.	1c	2	Award 2 marks for a correct description given.	<p>ONE way of preventing food poisoning is to be described.</p> <p>Preparing and cooking food properly helps prevent food poisoning. To do so, staff should avoid handling food when they are unwell, make sure all food used is fresh and within the use-by date, look for signs of potentially unsafe food, keep raw meats, poultry and seafood covered and separated from cooked foods, put food in the refrigerator in closed/covered containers and use clean utensils, plates or containers.</p> <p>Accept any other similar description.</p>									
		Q2	6											
C-1	MQF 1: Indicate the correct proportions of daily food energy intake from various nutrients.	2a	2	Award 0.5 marks for every correct value indicated.	<p>TWO correct proportions of daily food energy and the calorific value are to be indicated.</p> <table border="1"> <thead> <tr> <th></th> <th>% of daily energy intake</th> <th>Calorific value</th> </tr> </thead> <tbody> <tr> <td>Protein</td> <td>15%</td> <td>4 kcal</td> </tr> <tr> <td>Fat</td> <td>Less than 30%</td> <td>9 kcal</td> </tr> </tbody> </table> <p>No other answer is acceptable.</p>		% of daily energy intake	Calorific value	Protein	15%	4 kcal	Fat	Less than 30%	9 kcal
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	MQF 2: Explain the implications of having menus which cater for different diets and conditions.	2b	2	Award 1 mark for every correct implication explained.	<p>TWO implications apart from effect on profit are to be explained.</p> <p>More variety: Having a variety of menus to cater to different diets and conditions has a positive implication on the variety of dishes that clients can choose from as this can increase the number of people that choose to dine out because they are no longer as restricted as before in terms of food choice.</p> <p>Students can also choose to explain the effect on profit and needs in food preparation. Accept any other valid implications. Answers should be similar to the explanations given above.</p>
	MQF 3: Discuss menu adaptations to meet the different beliefs and conditions in a given scenario.	2c	2	Award 1 mark for every correct adaptation discussed.	<p>TWO menu adaptations are to be discussed.</p> <p>Listing of ingredients and symbols: It is obviously extremely important to list all ingredients of a dish (including relevant symbols) on a menu. This way, clients choosing dishes will know exactly what ingredients they contain. These should also be clearly displayed in open displays such as at take-away catering outlets that operate without a menu. Dishes that are gluten free are usually indicated with a 'GF' symbol.</p>

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					Students can also choose to discuss choice of dishes and keeping up with current trends. Accept any other valid adaptations. Answers should be like the discussions above.									
		Q3	4											
	MQF 1: Categorise different equipment into mechanical, plating and cooking.	3a	1	Award 0.2 marks for every equipment categorised in the correct way.	<p>FIVE different equipment are to be categorised.</p> <table border="1"> <thead> <tr> <th>Mechanical</th> <th>Plating</th> <th>Cooking</th> </tr> </thead> <tbody> <tr> <td>Combi oven</td> <td>Chafing dishes</td> <td>Baking/roasting dishes</td> </tr> <tr> <td>Grills</td> <td></td> <td>Measuring equipment</td> </tr> </tbody> </table>	Mechanical	Plating	Cooking	Combi oven	Chafing dishes	Baking/roasting dishes	Grills		Measuring equipment
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K-5	MQF 2: State the use of different food preparation equipment.	3b	1	Award 0.25 marks for stating the correct use of each equipment.	<p>The use of each of the FOUR given equipment is to be stated.</p> <p>Salamander: It is usually used for toasting, browning or even simply hot holding dishes at a set temperature.</p> <p>Accept any other similar answer.</p>									
	MQF 3: Outline different aspects to be considered when selecting equipment for the preparation and cooking of different meals.	3c	2	Award 0.5 marks for each aspect outlined correctly.	FOUR of the following aspects to be considered are to be outlined: depth of equipment, size of equipment, material of equipment, time available, cooking method, number of covers.									

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					<p>Number of covers: The number of covers a food outlet will serve at one go will impact the type of equipment purchased. A large restaurant may need to invest in larger equipment such as Bratt Pan while a smaller scale restaurant may use regular pots and pans to prepare food for the number of covers.</p> <p>Students can also choose to outline the depth of equipment, size of equipment, material of equipment and time available. Accept any other valid aspect. Answers given should be similar to the outlines above.</p>										
		Q4	4												
K-6	MQF 1: Categorise food commodities into perishable and non-perishable.	4a	1	Award 0.20 marks for each commodity categorised correctly.	<p>FIVE food commodities are to be categorised</p> <table border="1"> <thead> <tr> <th>Perishable</th> <th>Non-perishable</th> </tr> </thead> <tbody> <tr> <td>Dairy</td> <td>Dried herbs and spices</td> </tr> <tr> <td>Poultry and eggs</td> <td></td> </tr> <tr> <td>Fish</td> <td></td> </tr> <tr> <td>Fruits/vegetables</td> <td></td> </tr> </tbody> </table>	Perishable	Non-perishable	Dairy	Dried herbs and spices	Poultry and eggs		Fish		Fruits/vegetables	
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MQF 2: List different types of food commodities.	4b	1	Award 0.25 marks for each correctly listed food commodity.	<p>ONE type of each commodity should be listed.</p> <p>Dairy: yoghurt, cheese, cheeselets, ricotta. Fruits and vegetables: apple, banana, avocado, lettuce. Salt: table salt, sea salt, Himalayan salt.</p>											

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					Sugar and honey: brown sugar, white sugar, icing sugar, flower honey. Accept any other valid answer.
	MQF3: Outline through examples the use of different types of food commodities.	4c	2	Award 1 mark for each correct food commodity outlined. Award no marks if outlines do not include examples.	TWO food commodities are to be outlined through an example. Cereals: cereals can be used as a thickening agent and coating agent apart from the fact that certain cereals can be used as a ready to use food. Flour, which is a bi-product of wheat can be used as a thickening agent in roux (white sauce). Accept any other valid answers.
		Q5	6		
	MQF 1: Identify food commodities used in the Mediterranean cuisine.	5a	2	Award 0.5 marks for each correct food commodity identified.	FOUR food commodities are to be identified. Meat, vegetables, herbs, whole grains (cereal), oils, and dairy products. Accept as a valid answer if biproducts of food commodities are identified (eg: spaghetti instead of cereal).

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C-3	MQF 2: Describe the uses and benefits of herbs and spices in Mediterranean cuisine.	5b	2	Award 0.5 marks for describing each use. Award 0.5 marks for describing each benefit.	<p>TWO uses and TWO benefits are to be described.</p> <p>Improve flavour: Herbs and spices add flavour to food without adding salt, fat, or sugar. This means that no calories are added to a prepared dish. Depending on the main dish component, adding a suitable herb / spice could help enhance the flavour of the dish. In Mediterranean cuisine, fish-based dishes are extremely popular. These dishes are however quite rich so adding herbs such as mint helps to cut through such rich flavours.</p> <p>Health benefits: Many Mediterranean countries are said to have many cases of obesity, high blood pressure and diabetes amongst other diagnosis. Including herbs and spices to food can play a huge role in maintaining a healthy lifestyle and to support weight loss. For example, adding cumin is said to suppress fat tissue and basil is said to lower blood pressure.</p> <p>Accept any other valid uses/benefits. Answers given should be similar to the descriptions above.</p>

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	MQF 3: Discuss the different components which influenced the Mediterranean cuisine.	5c	2	Award 1 mark for each component correctly discussed.	<p>TWO different components are to be discussed.</p> <p>Introduction of other cuisines: With the ease of international trading, traders began to exchange cultural commodities like spices and other foods, thus resulting in the wide dissemination of certain ingredients. Additionally, as people started to travel, societies began to blend. This meant that culinary practices were adapted and conformed, resulting in the adoption of other cuisines. For example, due to the close borders with Northern Africa, the Mediterranean cuisine saw the introduction of an abundance of spices such as saffron, cinnamon and cumin that are widely consumed in Northern African countries.</p> <p>Students can also choose to discuss different regions and countries, and customers' general demands as different components that have influenced Mediterranean cuisine. Accept any other valid influencing components. Answers given should be similar to the discussions above.</p>

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		Q6	4		
K-7	MQF 1: List considerations to be taken when purchasing different fresh food commodities.	6a	1	Award 0.25 mark for every correct consideration listed.	<p>FOUR considerations are to be listed.</p> <p>Appearance, texture, damaged packaging, date and health marks, placement of food in displays.</p> <p>Accept any similar consideration not listed above.</p>
	MQF 2: Outline labelling techniques when storing food commodities.	6b	1	Award 0.5 mark for each technique outlined.	<p>TWO labelling techniques are to be outlined:</p> <p>Colour coding technique in labelling is a labelling system used to identify the type of food being labelled. Each food group has a specific colour in labelling and kitchen staff must use the technique to avoid cross contamination and food poisoning.</p> <p>Accept any similar outline.</p>
	MQF 3: Describe ways of storing different food commodities to retain freshness.	6c	2	Award 1 mark for every correct description.	<p>TWO ways of storage are to be described.</p> <p>Use of chillers and freezers: The fundamental reason for having a refrigerator is to keep food cold. Cold temperatures help food stay fresh longer because it slows down the activity of bacteria so that it takes longer for the bacteria to spoil the food.</p>

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					Students can also choose to discuss use of vacuum packaging and storing fresh ingredients on display. Accept any other valid way of storing food. Answers given should be similar to the descriptions above.
		Q7	4		
K-10	MQF 1: List different types of garnishes which can be used in desserts.	7a	1	Award 0.25 mark for every correct garnish listed.	<p>FOUR types of garnishes are to be listed.</p> <p>Fresh mint leaves, powdered sugar, chocolate piping, fruit, chocolate and sugar work, cream, edible flowers, sauces.</p> <p>Accept any valid garnish not listed above.</p>
	MQF 2: State possible flaws when using garnishes in desserts.	7b	1	Award 0.25 marks for every correct possible flaw stated.	<p>FOUR possible flaws are to be stated.</p> <p>Poor finishes, overuse of garnishing, lack of colour contrast in choice of garnishes, poor texture in choice of garnishes, stale ingredients, running of colours, improper temperature when garnishing, improper plates.</p> <p>Accept any valid flaw not listed above.</p>

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	MQF 3: Outline considerations to be taken when choosing complementary dessert garnishes.	7c	2	Award 0.5 marks for every correctly outlined consideration.	<p>FOUR considerations are to be outlined.</p> <p>Edible garnishes: The reason why garnishes must be edible is that they should be an integral part of the food so that they will not be left on the plate. Therefore, anything that is on a plate should be edible.</p> <p>Students can also choose to outline choosing complementary colours, using the correct size of garnish, and contrasting textures. Accept any other valid considerations. Answers given should be similar to the outlines above.</p>
		Q8	6		
C-5	MQF 1: Describe the different cake making techniques.	8a	2	Award 1 mark for each correct cake making technique described.	<p>TWO different cake-making techniques are to be described.</p> <p>Creaming: This method starts with beating the butter and sugar together until they're lightened in colour and fluffy. Eggs are beaten in one at a time. The creaming method then adds the dry and liquid ingredients alternately to the butter mixture.</p> <p>Accept any similar descriptions.</p>

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	MQF 2: Explain the properties of the main ingredients used in cake making.	8b	2	Award 1 mark for each property correctly explained.	<p>TWO properties are to be explained.</p> <p>Flour: In baking, flour holds ingredients together, resulting in batter or dough. The strength and texture of baked goods result from the gluten that develops when the protein in flour is combined with moisture and heat. The amount of protein varies in different flours; therefore, one should try as much as possible to use the type called for in the recipe to assure the best results.</p> <p>Accept any other valid influencing components. Answers given should be similar to the explanations above.</p>
	MQF 3: Explain possible faults of baked cakes.	8c	2	Award 0.5 marks for every correct explanation.	<p>FOUR possible faults are to be explained.</p> <p>Sunken cake: The most common reason why cakes sink in the middle is that they are underbaked. If a cake is not fully baked through, the centre does not have a chance to set, and it will sink. This creates a doughy, dense texture in the centre of your cake layer.</p> <p>Students can also choose to explain burnt side/top, sticky, uneven rise, undercooked, batter flow. Accept any other valid faults. Answers given should be similar to the explanations above.</p>