



L-Università
ta' Malta

MATSEC
Examinations Board



Marking Scheme
SEC Hospitality Unit 2

Main Session 2024
9th May 2023

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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 2024): SEC Hospitality Unit 2

Criteria Reference	The candidate should be able to:	Question Number	Maximum marks that can be achieved	Allocation of marks NOT to be subdivided any further than indicated below	Examples of expected answer						
		Q1	6								
C-1	MQF 1: Indicate the correct proportions of daily food energy intake from various nutrients.	1a	2	Award 1 mark 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> </tr> </thead> <tbody> <tr> <td>Fat</td> <td>Less than 30%</td> </tr> <tr> <td>Carbohydrates</td> <td>55%</td> </tr> </tbody> </table> <p>No other answer is acceptable.</p>		% of daily energy intake	Fat	Less than 30%	Carbohydrates	55%
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	MQF 2: Explain the implications of having menus which cater for different diets and conditions.	1b	2	Award 1 mark for every correct implication explained.	<p>TWO implications apart from the needs in food preparation 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 who 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 informed staff. Accept any other valid implications. Answers should be similar to the explanations given above.</p>						

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	MQF 3: Discuss menu adaptations to meet the different beliefs and conditions in a given scenario.	1c	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 lactose free are usually indicated with a 'LF' symbol.</p> <p>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.</p>
		Q2	4		
K-1	MQF 1: Name good and bad hygiene practices.	2a	1	Award 0.25 mark for every correct practice named.	<p>Any TWO good and TWO bad practices are to be named.</p> <p>Examples of Good practices: having a food handling licence, washing hands properly, changing of attire and shoes before entering the food preparation 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>

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					<p>Examples of Bad practices: Not having a food handling licence, not washing hands properly, not changing of attire and shoes before entering the food preparation 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.	2b	1	Award 0.25 marks for every correct cause mentioned.	<p>FOUR causes of food poisoning are to be stated from: Bacteria and viruses, parasites, toxins, chemicals, improper food control.</p> <p>Accept any similar cause not listed above.</p>
	MQF 3: Describe ways of preventing food poisoning.	2c	2	Award 2 marks for a correct description given.	<p>ONE way of preventing food poisoning apart from good manufacturing practices is to be described. Examples: Preparing and cooking food properly helps prevent food poisoning. Some ways to do so are to:</p> <ul style="list-style-type: none"> - avoid handling food when staff 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,

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					- put food in the refrigerator in closed/covered containers and - use clean utensils, plates or containers. Accept any of the above or other similar description.									
		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.	FIVE different equipment are to be categorised. <table border="1"> <thead> <tr> <th>Mechanical</th> <th>Plating</th> <th>Cooking</th> </tr> </thead> <tbody> <tr> <td>Microwave</td> <td>Tongs</td> <td>Pots and Pans</td> </tr> <tr> <td>Bratt Pan</td> <td></td> <td>Chopping Boards</td> </tr> </tbody> </table>	Mechanical	Plating	Cooking	Microwave	Tongs	Pots and Pans	Bratt Pan		Chopping Boards
Mechanical	Plating	Cooking												
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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.	The use of each of the FOUR given equipment is to be stated. Fryer: It is used to fry food in. Usually the industrial fryer has a good amount of oil in it to be able to cook deep fried food. Accept any other similar answer.									
	MQF 3: Outline different aspects to be considered when selecting equipment for the preparation and cooking of different meals.	3c	2	Award 1 mark for each aspect outlined correctly.	The TWO aspects to be considered are to be outlined: Size of Equipment: The size of equipment is determined by the dish being cooked and for how many people. Usually smaller equipment is used for smaller restaurants while large industrial equipment is used for hotels and larger restaurants. Accept any other valid aspect. Answers given should be similar to the outlines above.									

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		Q4	4										
K-6	MQF 1: Categorise food commodities into perishable and non-perishable.	4a	1	Award 0.25 marks for each commodity categorised correctly.	<p>FOUR food commodities are to be categorised</p> <table border="1"> <thead> <tr> <th>Perishable</th> <th>Non-perishable</th> </tr> </thead> <tbody> <tr> <td>Meat</td> <td>Salt</td> </tr> <tr> <td></td> <td>Processed food</td> </tr> <tr> <td></td> <td>Cereals</td> </tr> </tbody> </table>	Perishable	Non-perishable	Meat	Salt		Processed food		Cereals
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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>Fats and oils: olive oil, butter, sunflower oil. Dairy: cheese, cheeselets, yoghurt. Fish: tuna, octopus, squid. Herbs and spices: basil, thyme, curry.</p> <p>Accept any other valid answer.</p>								
	MQF3: Outline through examples the use of different types of food commodities.	4c	2	<p>Award 1 mark for each correct food commodity outlined.</p> <p>Award no marks if outlines do not include examples.</p>	<p>TWO food commodities are to be outlined through an example.</p> <p>Fruits and vegetables: Fruits and vegetables can be used as a main ingredient in a dish such as vegetable soup, or as a secondary ingredient such as in sauces when onions and garlic are added.</p> <p>Accept any other valid answers.</p>								

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		Q5	6		
	MQF 1: Identify food commodities used in the Mediterranean cuisine.	5a	2	Award 0.5 marks for each correct food commodity identified.	<p>FOUR food commodities are to be identified, from:</p> <p>White meat, fresh fruit and vegetables, herbs, fats and oils, fish, poultry, whole grains, seeds and nuts, honey and dairy products.</p> <p>Accept as a valid answer if biproducts of food commodities are identified (eg: rabbit instead of white meat).</p>
C-3	MQF 2: Describe the uses and benefits of herbs and spices in Mediterranean cuisine.	5b	2	<p>Award 0.5 marks for describing each use.</p> <p>Award 0.5 marks for describing each benefit.</p>	<p>TWO uses and TWO benefits are to be described.</p> <p>Example of uses: 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>Example of benefits: Health benefits: Many Mediterranean countries are said to have many cases of obesity, high blood pressure and diabetes amongst other</p>

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					<p>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>
	<p>MQF 3: Discuss the different components which influenced the Mediterranean cuisine.</p>	<p>5c</p>	<p>2</p>	<p>Award 1 mark for each component correctly discussed.</p>	<p>The TWO different components provided in the question 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>Accept other valid answers related to the TWO components provided in the question. 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>One example: Use of chillers and freezers: The fundamental reason for having a refrigerator is to keep food cold. Cold temperature helps 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/or 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.	FOUR types of garnishes are to be listed. Examples: Fresh mint leaves, powdered sugar, chocolate piping, fruit, chocolate and sugar work, cream, edible flowers, sauces. Accept any valid garnish not listed above.
	MQF 2: State possible flaws when using garnishing in desserts.	7b	1	Award 0.25 marks for every correct possible flaw stated.	FOUR possible flaws are to be stated. Examples: 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. Accept any valid flaw not listed above.
	MQF 3: Outline considerations to be taken when choosing complementary dessert garnishes.	7c	2	Award 0.5 marks for every correctly outlined consideration.	FOUR considerations are to be outlined. 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.

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					Students can also choose to outline cost of garnish, 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.
		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>Whisking and all-in-one techniques are to be described.</p> <p>Whisking: This method starts by whisking the sugar and eggs together until the mixture becomes thick and creamy, flour is sifted and added slowly to the batter using the figure of eight method.</p> <p>Accept any similar descriptions.</p>
	MQF 2: Explain the properties of the main ingredients used in cake making.	8b	2	Award 1 mark for each property correctly explained.	<p>Eggs and Fats properties are to be explained.</p> <p>Eggs: In baking, eggs are very important because they create structure and stability within a batter, help thicken and emulsify sauces and custards, add moisture to cakes and other baked goods, and can even act as glue or glaze.</p> <p>Accept any other valid explanations.</p>

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	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>Example: 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 for example cracked middle, burnt side/top, sticky, uneven rise, undercooked, batter overflow. Accept any other valid faults. Answers given should be similar to the explanations above.</p>