



L-Università
ta' Malta

MATSEC
Examinations Board



Marking Scheme
SEC Hospitality Unit 2

Main Session 2026
8th May 2025

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| | | 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>The TWO correct proportions of daily food energy are to be indicated.</p> <table border="1"> <thead> <tr> <th></th> <th>% of daily energy intake</th> </tr> </thead> <tbody> <tr> <td>Proteins</td> <td>15%</td> </tr> <tr> <td>Fats</td> <td>Less than 30%</td> </tr> </tbody> </table> <p>Other answers should not be accepted.</p> | | % of daily energy intake | Proteins | 15% | Fats | Less than 30% |
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| | Proteins | 15% | | | | | | | | | |
| Fats | Less than 30% | | | | | | | | | | |
| 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 informed staff are to be explained, such as: needs in food preparation, effect on profit and more variety for people to choose from.</p> <p>More variety: Having a variety of menus to cater for 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> | | | | | | | |
| 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 for people who are coeliac are to be discussed.</p> <p>Choice of dishes: When catering for a client with coeliac disease, it's crucial to offer strictly gluten-free options, ensuring that dishes are free from ingredients like wheat, barley, and rye. Additionally, clients may also be offered alternatives such as rice.</p> | | | | | | | |

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| | | | | | Candidates can also choose to discuss food restrictions and their replacement, listing of ingredients and symbols and keeping up with current trends and any other valid adaptations. |
| | | Q2 | 4 | | |
| K-1 | MQF 1: Name good and bad hygiene practices. | 2a | 1 | Award 0.25 marks for every correct practice named. | Any TWO good and TWO bad practices are to be named. Examples of Good practices: In possession of food handling licence, proper washing of hands, changing of attire and shoes before entering the food preparation area, not going to work when sick, covering wounds, no eating and drinking in food preparation areas, correct storage of food, clean food preparation areas. 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. |
| | MQF 2: State causes of food poisoning. | 2b | 1 | Award 0.25 marks for every correct cause stated. | FOUR causes of food poisoning are to be stated, such as: Bacteria and viruses, parasites, toxins, chemicals, improper food control. |

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| | MQF 3: Describe ways of preventing food poisoning. | 2c | 2 | Award 2 marks for a correct description. | ONE way of preventing food poisoning is to be described. Example of a good answer: Preparing and cooking food properly: This helps prevent food poisoning. This can be done by implementing good food hygiene practices such as avoiding the handling of food when staff are unwell and using clean utensils, plates or containers. Additionally utensils and surfaces should be cleaned thoroughly and expiration dates should be followed. |
| | | Q3 | 6 | | |
| C-3 | MQF 1: Identify food commodities used in the Mediterranean cuisine. | 3a | 2 | Award 0.5 marks for every correct food commodity identified. | FOUR food commodities are to be identified, such as: white meat; fruits and vegetables; herbs; whole grains; oils; dairy products. Accept as a valid answer if biproducts of food commodities are identified. |
| | MQF 2: Describe the uses and benefits of herbs and spices in Mediterranean cuisine. | 3b | 2 | Award 0.5 marks for every use/benefit described. | TWO uses and TWO benefits are to be described. Example of uses: Improve flavour: Herbs add flavour to food without changing the salt, fat, or sugar content of the dish. Depending on the main dish component, adding a suitable herb can help enhance the flavour of the dish. |

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| | | | | | Example of benefits: Health benefits: Since Mediterranean countries are said to have many cases of obesity, high blood pressure and diabetes, herbs can help promote overall healthy eating as they add natural flavour to dishes. | | | | | | |
| | MQF 3: Discuss the different components which influenced the Mediterranean cuisine. | 3c | 2 | Award 1 mark for every component correctly discussed. | TWO different components apart from customers' general demands are to be discussed. The introduction of other cuisines in Mediterranean countries: This has brought diverse ingredients and cooking techniques, enriching the culinary landscape. For instance, the use of spices from the Middle East has added depth of flavour, while North African influences, like couscous and tagine cooking methods, have expanded the range of dishes. Additionally, the incorporation of ingredients like tomatoes from the Americas has become integral to Mediterranean recipes. | | | | | | |
| | | Q4 | 4 | | | | | | | | |
| K-6 | MQF 1: Categorise food commodities into perishable and non-perishable. | 4a | 1 | Award 0.25 marks for every commodity categorised correctly. | The FOUR food commodities are to be categorised <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>Perishable</th> <th>Non-perishable</th> </tr> </thead> <tbody> <tr> <td>Poultry and eggs</td> <td>Sugar and honey</td> </tr> <tr> <td>Meat</td> <td>Cereals</td> </tr> </tbody> </table> <p>Other answers should not be accepted.</p> | Perishable | Non-perishable | Poultry and eggs | Sugar and honey | Meat | Cereals |
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| | MQF 2: List different types of food commodities. | 4b | 1 | Award 0.25 marks for every correct food commodity listed. | ONE type of each commodity should be listed, such as: Fish: Salmon, Dolphin fish (Lampuki), Oysters. Dairy: milk, cheese, yoghurt. Fats and Oils: butter, olive oil, coconut oil. Processed food: smoked salmon, canned tuna, frozen peas. |
| | MQF3: Outline through examples the use of different types of food commodities. | 4c | 2 | Award 1 mark for every correct food commodity outlined. Award no marks if outlines do not include examples. | The TWO given food commodities (fruit and vegetables, and salt) are to be outlined through an example. Fruits and vegetables: Can be used as garnishes by adding vibrant colour, texture, and visual appeal to dishes, such as a citrus slice on fish. |
| | | Q5 | 4 | | |
| K-7 | MQF 1: List considerations to be taken when purchasing different fresh food commodities. | 5a | 1 | Award 0.25 marks for every correct consideration listed. | FOUR considerations are to be listed, such as: Appearance, texture, damaged packaging, date and health marks, placement of food in displays. |

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| | MQF 2: Outline labelling techniques when storing food commodities. | 5b | 1 | Award 0.5 marks for every correct technique outlined. | <p>The TWO given labelling techniques are to be outlined:</p> <p>Use of colour coded labels and providing information on the label.</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> |
| | MQF 3: Describe ways of storing different food commodities to retain freshness. | 5c | 2 | Award 1 mark for every correct description. | <p>TWO ways of storage apart from storing of fresh ingredients on display are to be described.</p> <p>Use of chillers and freezers: The fundamental reason for having chillers and freezers 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> <p>Candidates can also choose to discuss use of containers, and/or use of vacuum packaging and other valid ways of storing food.</p> |

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| | | Q6 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| K-5 | MQF 1: Categorise different equipment into mechanical, plating and cooking. | 6a | 1 | Award 0.2 marks for every equipment categorised correctly. Do not award marks if multiple columns are ticked for the same equipment and one of them is incorrect. | FIVE different equipment are to be categorised. <table border="1"> <thead> <tr> <th></th> <th>Mechanical</th> <th>Plating</th> <th>Cooking</th> </tr> </thead> <tbody> <tr> <td>Pots and Pans</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Tongs</td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>Bratt Pan</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>Chopping boards</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Combi oven</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table> | | Mechanical | Plating | Cooking | Pots and Pans | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Tongs | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Bratt Pan | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Chopping boards | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Combi oven | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
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| Combi oven | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MQF 2: State the use of different food preparation equipment. | 6b | 1 | Award 0.25 marks for every correct use stated. | The use of each of the FOUR given equipment is to be stated. Salamander: used as a high-temperature broiler or grill for finishing dishes, such as browning toppings or melting cheese. | | | | | | | | | | | | | | | | | | | | | | | | | |
| MQF 3: Outline different aspects to be considered when selecting equipment for the preparation and cooking of different meals. | 6c | 2 | Award 1 mark for each aspect outlined correctly. | The TWO given aspects are to be outlined: cooking method and time available. Time available: When preparing food, it's important to choose recipes that align with the time available, opting for quicker techniques like stir-frying, grilling, or using pre-prepped ingredients when time is limited. | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Q7 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| K-10 | MQF 1: List different types of garnishes which can be used in desserts. | 7a | 1 | Award 0.25 marks for every correct garnish listed. | FOUR types of garnishes are to be listed. Examples of garnishes: Fresh mint leaves, powdered sugar, chocolate piping, fruit, chocolate and sugar work, cream, edible flowers, sauces. | | | | | | | | | | | | | | | | | | | | | | | | |

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| | 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 of flaws: 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. |
| | MQF 3: Outline considerations to be taken when choosing complementary dessert garnishes. | 7c | 2 | Award 0.5 marks for every correct consideration outlined. | 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. Candidates can also choose to outline cost of garnish, choosing complementary colours, using the correct size of garnish, contrasting textures and any other valid considerations. |
| | | Q8 | 6 | | |
| C-5 | MQF 1: Describe the different cake making techniques. | 8a | 2 | Award 1 mark for every correct cake making technique described. | Whisking and creaming cake making techniques are to be described. Creaming: This technique involves thoroughly beating together butter and sugar until the mixture becomes light, fluffy, and pale in colour. This process incorporates air into the mixture, creating a base that helps the cake rise during baking. Eggs are then added gradually, followed by the dry ingredients, resulting in a smooth batter. |

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| | MQF 2: Explain the properties of the main ingredients used in cake making. | 8b | 2 | Award 1 mark for every property correctly explained. | <p>Eggs and fat properties are to be explained.</p> <p>Eggs: In cake making, eggs provide structure, moisture, and leavening by binding ingredients, adding moisture, and trapping air when beaten, which helps the cake rise and maintain a light texture. Additionally, their emulsifying properties ensure a smooth batter, while contributing to the cake's flavour and golden colour.</p> |
| | MQF 3: Explain possible faults of baked cakes. | 8c | 2 | Award 1 mark for every correct explanation. | <p>TWO 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>Candidates can also choose to explain for example cracked middle, burnt side/top, sticky, uneven rise, undercooked, batter overflow and any other valid faults.</p> |