FEDERAL BOARD OF INTERMEDIATE AND SECONDARY EDUCATION
H-8/4, Islamabad

ASSESSMENT MANUAL FOR PRACTICAL OF

CULINARY ARTS AND FOOD SCIENCES

HSSC-II

INTER-TECH
Scheme of Studies 2024

Purpose

- This rubric ensures standardized marking for all students.
- Faculty can simply tick/check and assign marks during exams.
- Students know exactly what is expected from them.
- This format provides clarity, fairness, and transparency for both faculty and students.

Section I — Theory Assessment (40% — 40 Marks)

Component	Criteria	Max Marks	Marks Obtained
MCQs (20%)	Knowledge recall, basic concepts	08	
Short Answer Questions (50%)	Comprehension, application, clarity	20	
Long Essay / Analytical-based (30%)	Depth of understanding, analysis, clarity of subject	12	
Total Theory		**40**	

Section II — Practical Assessment (60% — 60 Marks)

A. Year's Work / Projects (30% — 30 Marks)

Students are required to complete 8–10 practical tasks during the academic session, selected from the List of Practicals at the end of this document. Each task is marked using the criteria below.

Sr. No	Practical Task — Marking Criteria	Marks
1	Specialised Cuisine Practicals: Prepare the comparison table, dish plan, regional and therapeutic dishes, plated dish and tasting sheet. [List of Practicals S# 1, 2, 3, 4, 5, 6; CF-12-A-01, A-02, A-03]	3 marks
2	Food Technology Practical and Analysis: Complete the dehydration practical, storage demonstration, technology chart and benefit analysis. [List of Practicals S# 7, 8, 9, 10; CF-12-B-01, B-02, B-03]	3 marks
3	Recipe Development and Innovation: Develop an original recipe and a substituted recipe, demonstrate a modern method and evaluate the dishes. [List of Practicals S# 11, 12, 13, 14, 15; CF-12-C-01, C-02, C-03]	4 marks
4	Market Research and Product Development: Complete the survey, gap analysis, prototype, trials, sensory test and label and packaging design. [List of Practicals S# 16, 17, 18, 19, 20, 21; CF-12-D-01, D-02, D-03]	4 marks
5	Business Plan, Costs and Pricing: Prepare the business concept, target market profile, operational cost estimate and pricing model. [List of Practicals S# 22, 23, 24, 25; CF-12-E-01, E-02]	4 marks
6	Marketing and Branding Presentation: Prepare and present the marketing strategy with branding and the product label. [List of Practicals S# 26, 21; CF-12-E-03, D-03]	4 marks

Sr. No	Practical Task — Marking Criteria	Marks
7	Culinary Project: Menu and Group Service: Prepare the full menu plan and take part in a timed group meal service. [List of Practicals S# 27, 28; CF-12-F-01, F-02]	4 marks
8	Final Portfolio Compilation & Presentation: Compile all records with the project reflection and present them. [List of Practicals S# 29; CF-12-F-03]	4 marks
	Total Marks	**30 marks**

Verification Level: Subject Teacher/Instructor and HOD/Principal with Name, Signature & Stamp. Countersigned by the External Examiner.

B. Viva Voce (10% — 10 Marks)

Criteria	Max Marks	Marks Obtained
Theory-based questions (knowledge of tools and techniques used in Culinary Arts and Food Sciences)	05 x 2 = 10	
Total Marks	**10**	

Note: Only 5 questions will be asked. No extra questions are allowed.

C. Hands-on Practical Skills (20% — 20 Marks)

Note: hands on practical skill will be assessed from the list of practicals given below: Any two questions from list of practical will be assigned by the external examiner. Each question having ten (10) marks and each question having parts in it.

(See the accompanying Practical Model Paper for the exact question format and part-wise breakdown.)

Criteria	Max Marks	Marks Obtained
Understanding of Task	5	
Technical Execution	5	
Creativity & Presentation	5	
Time Management & Discipline	5	
Total Hands-on Skills	**20**	

Note: Only two questions will be asked from students as practicals. Each question having 10 marks.

Time Duration for Practical: 03 Hours

Final Assessment Summary

Component	Max Marks	Marks Obtained
Section I: Theory Assessment	40	
Section II: Year's Work/Projects	30	
Section II: Viva Voce	10	
Section II: Hands-on Practical Skills	20	
Grand Total	**100**	

External Examiner

Role: To ensure transparency, reliability and validity. Students will be evaluated by a single qualified external examiner.

Responsibilities

- Oversees the entire practical exam process.
- Ensures exams are conducted according to policy.
- Countersigns the assessment record.
- Evaluates hands-on practical skills.
- Signs off on the final mark sheets.
- Maintains fairness and addresses student/examiner issues if they arise.
- Asks viva voce questions as per the policy above.
- Gives special attention to the availability of lab equipment relevant to the practicals.

Supporting Staff (Internal)

Lab Assistant and Attendant

- Prepares the lab and equipment.
- Assists examiners in maintaining Projects/Portfolio folders.

Lab Attendant

- Serves external examiners.
- Assists the lab assistant in preparing labs.

List of Practicals

Master reference pool of practical tasks (SLO-mapped). Students complete 8–10 of these for Year's Work/Projects; the External Examiner selects two for the Hands-on Practical Skills paper on exam day.

S#	Title	Details	LO Reference
1	Comparison of Cuisine Types	Prepare a table comparing gourmet, fusion, regional and therapeutic cuisines.	CF-12-A-01
2	Specialised Cuisine Dish Plan	Plan a dish for a specialised cuisine with flavour profile and dietary considerations.	CF-12-A-02
3	Regional Dish Preparation	Prepare a regional specialised dish with accurate flavours.	CF-12-A-02
4	Therapeutic Dish Preparation	Prepare a dish for a dietary need such as low salt or low sugar.	CF-12-A-02
5	Professional Plating of an Advanced Dish	Plate an advanced dish using professional plating techniques.	CF-12-A-03
6	Flavour and Visual Appeal Evaluation	Evaluate a dish for flavour balance, creativity and appearance using a tasting sheet.	CF-12-A-03
7	Dehydration of Fruit or Herbs	Dehydrate fruit slices or herbs and record the weight loss and quality.	CF-12-B-01
8	Airtight and Vacuum Storage Demonstration	Demonstrate airtight or vacuum packing and compare the shelf life with ordinary storage.	CF-12-B-01
9	Food Technologies Chart	Prepare a chart of processing, preservation and packaging technologies used in the food industry.	CF-12-B-02
10	Benefits and Drawbacks of a Food Technology	Evaluate the benefits and drawbacks of one technology in terms of safety, nutrition, shelf life and sustainability.	CF-12-B-03
11	Original Recipe Development	Develop and document an original recipe.	CF-12-C-01
12	Ingredient Substitution Recipe	Modify a recipe using ingredient substitution and record the change.	CF-12-C-01
13	Modern Culinary Method Demonstration	Prepare a foam or a deconstructed dish to improve texture and visual impact.	CF-12-C-02
14	Dish Evaluation Sheet	Evaluate a finished dish for taste, texture, nutrition and creativity.	CF-12-C-03
15	Food Trends Review	Prepare a short review of current food trends and how a dish follows them.	CF-12-C-03
16	Market Research Survey	Conduct a small survey of consumer preferences for a food product.	CF-12-D-01
17	Product Gap Analysis	Identify gaps in the market for a food product from the survey results.	CF-12-D-01
18	Food Product Prototype	Develop a prototype of a new food product with a trial recipe.	CF-12-D-02
19	Prototype Trials	Test and adjust the prototype recipe over two trials and record the changes.	CF-12-D-02
20	Sensory Testing of a Prototype	Evaluate the prototype with a sensory test using a scoring sheet.	CF-12-D-03
21	Labelling and Packaging Design	Design a label and package for the prototype.	CF-12-D-03
22	Food Business Plan Concept	Write a business concept for a food business.	CF-12-E-01

S#	Title	Details	LO Reference
23	Target Market and Product Line	Prepare a target market profile and a menu or product line for the business.	CF-12-E-01
24	Operational Cost Estimate	Estimate the operational costs of the business for one month.	CF-12-E-02
25	Pricing Model	Develop a pricing model for the product or service.	CF-12-E-02
26	Marketing Strategy and Branding	Design a basic marketing strategy with a logo, poster and promotional tool.	CF-12-E-03
27	Full Menu Plan with Costing	Prepare a full menu plan with recipes, portion sizes, costing and a procurement list.	CF-12-F-01
28	Timed Group Meal Service	Prepare and present a multi-component meal in a timed group setting.	CF-12-F-02
29	Culinary Project Reflection	Write a reflection on the project covering challenges, teamwork and evaluation of the final dish.	CF-12-F-03

CULINARY ARTS AND FOOD SCIENCES
PRACTICAL MODEL PAPER
HSSC-II

Time allowed: 3:00 Hours	Total Marks: 20
Note: Attempt the following Question	

Q1. Plate an Advanced Dish Using Professional Techniques (10 Marks)

Using the cooked components provided, plate an advanced dish for a restaurant guest using professional plating techniques.

i. Selection of plate, components and garnish, with a short plan of the design (02 Marks)

ii. Plating of the dish with balance of colour, height and portion size (03 Marks)

iii. Explanation of how the plating improves the visual impact and flavour balance (03 Marks)

iv. Hygiene, cleanliness of the plate edge and overall presentation (02 Marks)

Q2. Evaluate a Food Prototype by Sensory Testing (10 Marks)

Evaluate the food sample provided with a sensory test and record the results on a scoring sheet.

i. Selection and layout of the sample and scoring sheet for appearance, aroma, taste and texture (02 Marks)

ii. Completion of the sensory scoring sheet with scores for each attribute (03 Marks)

iii. Analysis of the results with two recommended improvements to the product (03 Marks)

iv. Overall presentation of the scoring sheet and neatness (02 Marks)

Note: In view of attached portfolio, the two questions will be assigned from the List of Practicals given in the Assessment Manual for Culinary Arts and Food Sciences, and each question carries 10 Marks.