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

ASSESSMENT MANUAL FOR PRACTICAL OF

PROFESSIONAL COOKING AND CHEF

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	Industry, Menu and Costing File: Prepare the brigade chart, job stations layout, menus, costing sheet and standardized recipe. [List of Practicals S# 1, 2, 3, 4, 5, 6; PCC-12-A-02, A-03, B-01, B-02, B-03, B-04]	3 marks
2	Food Safety and Sanitation Record: Complete the illness classification, cross-contamination, allergen, hazard and sanitation practicals. [List of Practicals S# 7, 8, 9, 10, 11; PCC-12-C-05, C-06, C-07, C-08, C-10, C-13]	3 marks
3	Safety Documentation and Emergency Practice: Prepare the safety data sheet binder and complete floor care, thermometer, first aid, emergency call and fire practicals. [List of Practicals S# 13, 14, 15, 12, 16, 17; PCC-12-D-01, C-14, G-04, D-02, D-03, C-11, G-01, G-02, G-05]	4 marks
4	Hospitality Organisation and Events: Prepare the hygiene inspection, organizational chart, restaurant types, tourism segments and catering plan. [List of Practicals S# 18, 19, 20, 21, 22; PCC-12-H-01, H-02, H-05, H-06, H-07, H-08]	4 marks
5	Vegetable, Salad and Starch Preparation: Prepare vegetables, salads and starch dishes and record the methods and results. [List of Practicals S# 23, 24, 25; PCC-12-E-01, E-02, E-04]	4 marks
6	Stocks, Sauces and Thickening Agents: Prepare stocks, roux, soups and sauces and record the observations. [List of Practicals S# 26, 27, 28, 29; PCC-12-E-06, E-07, E-08, J-04]	4 marks

Sr. No	Practical Task — Marking Criteria	Marks
7	Buffet Service Project: Plan and set up a buffet for a regional or international menu. [List of Practicals S# 30; PCC-12-F-04]	4 marks
8	Final Portfolio Compilation & Presentation: Compile all records with the resume and cover letter and present them. [List of Practicals S# 31; PCC-12-I-04, I-06]	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 Professional Cooking and Chef)	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	Culinary Brigade Roles Chart	Prepare a chart of the roles within the culinary brigade for a large hotel kitchen.	PCC-12-A-02
2	Specialized Job Stations and Work Sites	Draw a layout of specialized job stations and advanced work sites.	PCC-12-A-03
3	Menu Planning Factors	Plan a menu considering seasonality, culture, trends and technology.	PCC-12-B-01
4	Food Cost and Unit Pricing	Calculate the food cost and unit price of a menu item.	PCC-12-B-02
5	Menu for Different Establishments	Create menus for two types of culinary establishments.	PCC-12-B-03
6	Standardized Recipe and Sustainable Sources	Write a standardized recipe and list sustainable sources for its ingredients.	PCC-12-B-04
7	Causes of Foodborne Illness	Classify causes of foodborne illness as biological, physical or chemical and list symptoms and prevention.	PCC-12-C-05, PCC-12-C-06
8	Cross-Contamination Prevention	Demonstrate how to prevent cross-contamination using colour-coded boards and separate storage.	PCC-12-C-07
9	Allergen Control Plan	Prepare a plan to control allergens and allergy cross-contact in a kitchen.	PCC-12-C-08
10	Physical Hazard Control	Inspect a kitchen for physical hazards and record the controls to apply.	PCC-12-C-10
11	Sanitary Procedures and Waste Disposal	Demonstrate sanitary facility procedures including correct waste disposal.	PCC-12-C-13
12	First Aid for Kitchen Injuries	Demonstrate first aid for common kitchen accidents and injuries.	PCC-12-C-11
13	Safety Data Sheet Binder	Prepare a binder of safety data sheets for kitchen products.	PCC-12-D-01, PCC-12-C-14, PCC-12-G-04
14	Floor Care Procedure	Demonstrate sweeping and mopping of a kitchen floor with wet-floor signs.	PCC-12-D-02
15	Thermometer Calibration	Calibrate a food thermometer using the ice-water method and record the result.	PCC-12-D-03
16	Emergency Call Role Play	Role-play calling fire, police and emergency medical services.	PCC-12-G-01
17	Fire Extinguisher Types and Use	Identify the types of fire extinguishers and demonstrate how to use one.	PCC-12-G-02, PCC-12-G-05
18	Personal Hygiene Inspection	Carry out a personal hygiene inspection using a checklist.	PCC-12-H-01
19	Organizational Chart for Lodging or Restaurant	Construct an organizational chart for a lodging or restaurant operation.	PCC-12-H-02
20	Types of Restaurants Chart	Prepare a chart that identifies and differentiates types of restaurants.	PCC-12-H-05

S#	Title	Details	LO Reference
21	Travel and Tourism Segments	Prepare a chart of the segments of the travel and tourism industry.	PCC-12-H-06, PCC-12-H-07
22	Catering Event Plan	Plan a catered event, listing the menu, staff and equipment needed.	PCC-12-H-08
23	Vegetable Cookery by Moist and Dry Heat	Prepare vegetables using one moist-heat and one dry-heat method.	PCC-12-E-01
24	Fruit, Vegetable and Composed Salads	Prepare a fruit salad, a vegetable salad and a composed salad.	PCC-12-E-02
25	Starch Preparation	Prepare rice, potato or pasta using moist and dry heat techniques.	PCC-12-E-04
26	White, Brown and Fish Stock	Prepare a white, a brown and a fish stock and compare them.	PCC-12-E-06
27	Roux and Thickening Agents	Prepare a roux and use other thickening agents in a sauce.	PCC-12-E-07
28	Soups and Sauces Tasting	Taste soups and sauces and identify them by taste and appearance.	PCC-12-E-08
29	Mother Sauces, Platters and Sandwiches	Prepare a mother sauce, a hot or cold platter and a sandwich.	PCC-12-J-04
30	Buffet Service Set-up	Set up a buffet for a regional or international menu.	PCC-12-F-04
31	Resume and Cover Letter	Prepare a resume and cover letter for a job in hospitality.	PCC-12-I-04, PCC-12-I-06

PROFESSIONAL COOKING AND CHEF
PRACTICAL MODEL PAPER
HSSC-II

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

Q1. Prepare a Roux and Thicken a Sauce (10 Marks)

Prepare a roux and use it to thicken a sauce from the ingredients provided.

i. Selection of ingredients and equipment, with mise en place and personal hygiene (02 Marks)

ii. Preparation of the roux to the correct colour without lumps (03 Marks)

iii. Preparation of the sauce to the correct consistency, with an explanation of the thickening process (03 Marks)

iv. Seasoning, service and overall presentation (02 Marks)

Q2. Check Thermometer Calibration and Food Temperatures (10 Marks)

Calibrate a food thermometer using the ice-water method and use it to check the temperature of the foods provided.

i. Identification of the thermometer type and the equipment needed (02 Marks)

ii. Calibration using the ice-water method and recording of the reading (03 Marks)

iii. Checking of food temperatures and comparison with the safe temperature ranges (03 Marks)

iv. Cleaning and storage of the thermometer, and neatness of the record (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 Professional Cooking and Chef, and each question carries 10 Marks.