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

ASSESSMENT MANUAL FOR PRACTICAL OF

PROFESSIONAL COOKING AND CHEF

SSC-II

MATRIC-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% — 30 Marks)

Component	Criteria	Max Marks	Marks Obtained
MCQs (20%)	Knowledge recall, basic concepts	06	
Short Answer Questions (50%)	Comprehension, application, clarity	16	
Long Essay / Analytical-based (30%)	Depth of understanding, analysis, clarity of subject	08	
Total Theory		**30**	

Section II — Practical Assessment (60% — 45 Marks)

A. Year's Work / Projects (27% — 20 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	Equipment, Cutting Board and First Aid Record: Complete the equipment, cutting board and first-aid practice checklists. [List of Practicals S# 1, 2, 3; PCC-10-B-01, B-02, E-01, E-03]	2 marks
2	Food Storage and Contamination File: Complete the storage and labelling activity and the contamination chart. [List of Practicals S# 4, 5; PCC-10-E-05, E-04, E-06]	2 marks
3	Recipe and Terminology File: Prepare the standardized recipe, abbreviations sheet, conversion exercise and terminology record. [List of Practicals S# 6, 7, 8, 9; PCC-10-C-01, C-03, C-04, C-02, C-06, C-07]	2 marks
4	Knife Skills and Measuring Record: Demonstrate knife cuts, measuring, weighing and mixing with a teacher checklist. [List of Practicals S# 10, 11; PCC-10-D-01, D-02, H-08, D-03, D-04, H-07, H-09]	3 marks
5	Salads, Dressings and Cold Platters: Prepare a salad, dressings and a cold platter and record the results. [List of Practicals S# 12, 13, 14; PCC-10-H-01, H-10, H-02, H-03]	3 marks
6	Canapés and Sandwiches: Prepare canapés and a sandwich and present them to the class. [List of Practicals S# 15, 16; PCC-10-H-04, H-05]	3 marks

Sr. No	Practical Task — Marking Criteria	Marks
7	Garnishing, Table Setting and Plating: Demonstrate garnishing, table setting and plated presentation. [List of Practicals S# 17, 18, 19; PCC-10-H-06, D-15, D-11, D-12, D-13, D-14]	2 marks
8	Final Portfolio Compilation & Presentation: Compile all records with the nutritious meal plan and entrepreneurship idea and present them. [List of Practicals S# 20, 21; PCC-10-H-11, A-01, F-05]	3 marks
	Total Marks	**20 marks**

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

B. Viva Voce (7% — 5 Marks)

Criteria	Max Marks	Marks Obtained
Theory-based questions (knowledge of tools and techniques used in Professional Cooking and Chef)	05 x 1 = 05	
Total Marks	**05**	

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

C. Hands-on Practical Skills (27% — 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	30	
Section II: Year's Work/Projects	20	
Section II: Viva Voce	5	
Section II: Hands-on Practical Skills	20	
Grand Total	**75**	

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 Equipment Use and Care	Identify common culinary equipment and demonstrate its safe use, cleaning and care.	PCC-10-B-01
2	Cutting Board Care	Demonstrate the proper and safe use, cleaning and storage of cutting boards.	PCC-10-B-02
3	Basic First Aid Practice	Demonstrate first aid for a minor cut and a minor burn using a first-aid kit.	PCC-10-E-01, PCC-10-E-03
4	Food Storage and Labelling	Store given foods correctly in the refrigerator, freezer and dry store and label them.	PCC-10-E-05
5	Vehicles of Contamination Chart	Prepare a chart showing how food is contaminated and the hazards in food safety.	PCC-10-E-04, PCC-10-E-06
6	Standardized Recipe Preparation	Prepare a standardized recipe card and cook the dish by following it.	PCC-10-C-01
7	Recipe Abbreviations and Equivalents	Complete a worksheet of common recipe abbreviations and measurement equivalents.	PCC-10-C-03
8	Recipe Conversion Exercise	Convert a recipe from one yield to another and record the new quantities.	PCC-10-C-04
9	Culinary Terminology Demonstration	Use culinary terms and identify small wares in a live kitchen demonstration.	PCC-10-C-02, PCC-10-C-06, PCC-10-C-07
10	Knife Cuts and Knife Care	Demonstrate basic knife cuts and describe knife anatomy, handling and storage.	PCC-10-D-01, PCC-10-D-02, PCC-10-H-08
11	Measuring, Weighing and Mixing	Measure, weigh and mix given ingredients accurately for a simple preparation.	PCC-10-D-03, PCC-10-D-04, PCC-10-H-07, PCC-10-H-09
12	Fruit and Vegetable Salad Preparation	Prepare a fruit or vegetable salad and serve it attractively.	PCC-10-H-01, PCC-10-H-10
13	Salad Dressings Preparation	Prepare a vinaigrette and a creamy dressing and taste them with a salad.	PCC-10-H-02
14	Cold Platter Arrangement	Arrange a cold platter with a balanced choice of foods and garnish.	PCC-10-H-03
15	Canapés Preparation	Prepare and present three types of canapés with base, spread and topping.	PCC-10-H-04
16	Sandwich Preparation	Prepare a club or grilled sandwich and cut and present it neatly.	PCC-10-H-05
17	Garnishing Hot and Cold Foods	Prepare simple vegetable garnishes and apply them to hot and cold dishes.	PCC-10-H-06, PCC-10-D-15
18	Table Setting and Service	Set a table for a three-course meal and demonstrate correct service and manners.	PCC-10-D-11, PCC-10-D-12
19	Plated Presentation Criteria	Plate a dish using the criteria for an attractive plate and serve it at the correct temperature.	PCC-10-D-13, PCC-10-D-14
20	Nutritious Meal Selection and Serving	Select, store, prepare and serve a simple nutritious meal.	PCC-10-H-11
21	Culinary Entrepreneurship Idea	Present an idea for a small food business and explain its customers and products.	PCC-10-A-01, PCC-10-F-05

PROFESSIONAL COOKING AND CHEF
PRACTICAL MODEL PAPER
SSC-II

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

Q1. Prepare and Present a Sandwich (10 Marks)

Using the ingredients provided, prepare and present a sandwich as directed by the examiner.

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

ii. Preparation of the sandwich with correct assembly and filling (03 Marks)

iii. Cutting, plating and garnishing, with an explanation of the choices made (03 Marks)

iv. Cleanliness of the work area and overall presentation (02 Marks)

Q2. Set a Table and Demonstrate Service (10 Marks)

Set a table for a given meal and demonstrate correct service and table manners.

i. Selection of the cutlery, crockery and linen needed for the meal (02 Marks)

ii. Setting of the table for the given number of covers (03 Marks)

iii. Demonstration of correct service procedure and table etiquette (03 Marks)

iv. Overall neatness and presentation of the table (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.