



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Prevocational Certificate of Secondary Education

FOOD AND TEXTILE TECHNOLOGY

5926/03

Assessment Tool Paper 3

Specimen – March -October 2025 - 2026

Total Marks: 100

FOOD AND TEXTILES TECHNOLOGY PROJECT

ASSESSMENT TOOL

ASSESSMENT CRITERIA- FOR THE PROJECT**Introduction**

This will be a Project based Paper worth 100 marks. The paper will contribute **40%** of the overall mark.

There will be a Portfolio of evidence of school-based assessment on planning and different stages of development of the project which will be internally supervised and assessed on-site by external Examiners. The overall mark of the Project (Paper 3) is 100 marks where 95 marks are awarded by the Examiner and 5 marks are awarded by the teacher 95+5=100.

Stage 1- Proposal (written presentation) - (15 marks)

1.0 Written presentation	Level of response	Available Marks	Guidance	Examiner's Mark				Maximum mark
				FT	TT	TOTAL	AV	
	<i>Background introduction and information [4]</i>							
Introduction	Background introduction information is well-written with references	4	A clear description of background information. Purpose clearly stated. The project is well justified. A clear list (at least 2/3) of references					4
	Background Introduction information is sound/satisfactory with some references	2-3	Good understanding of background information Purpose reasonably described. Some (1/2) references are given.					
	Background information limited	1	Limited information on background information. Limited justification of purpose. Few lists (less than ½) of references are given.					
	No introduction and background information stated	0	Background information not presented. No references were given.					

	Problem statement [2]							
Problem Statement/id entification of a problem	Problem clearly stated	2	Problem stated clearly and is relevant and well-reasoned					2
	Problem attempted with limited need	1	The problem stated lacks details, some need for project justified					
	Justification [2]			FT	TT	TO TA L	AV	
Justification - reasons	Purpose of the project well attempted with clear justification	2	Produces good and well-justified reasons for undertaking the project					2
	Purpose of project attempted with limited justification	1	Limited reasons are given for the project. Purpose lacks details and justification					
	No justification stated	0	No problem statement and justification given					
Methodology procedures	Procedures [3]		Guidance					
	Appropriate procedures followed logically	3	Produced a detailed proposed plan of action. Produced detailed order of work with appropriate methods. Plan logically outlined. Stated most (at least 2/3) appropriate technology/equipment to use.					3
	Some procedures logically followed	2	Plan of action has limited details. Some of the steps have limited logic. Stated some (at least ½) technology/equipment used.					
	Limited procedures followed	1	Limited order of work presented. Plan of work may not be clear and lacks a lot of details. Stated limited (less than half) technology/ equipment used.					
	No methodology/ procedures stated	0	No methodology/procedure stated. Equipment used not stated.					

	<i>Time frame [2]</i>							
	Stated timeframe for completion of each stage of the project	2	Each step is stated in detail with realistic time frames					2
	Limited time frame for completion of each stage of the project	1	Produces general outline of doing work. Limited time frames are given for each stage.					
	The time frame for completion of each stage is not stated	0	No time frame stated					
References	<i>References [2]</i>			FT	TT	TO TA L	AV	
	Detailed list of sources of information/Bibliography	2	Produces a detailed list (at least ½) of references with sources in alphabetical order.					2
	Limited references listed	1	Lists (less than ½) of references provided with sources and year of publication.					
	No list of references	0	No references listed					
			Sub Total					15

Stage 2- Product Development (70 marks)

Product Development	Level of response	Available Marks	Guidance	Examiner's Mark				Maximum mark
				FT	TT	TOTAL	AV	
(a) Preparation/ Layout	Shopping list [4]							
	Provided comprehensive shopping list using appropriate purchasing units (millilitres, grams, metres)	4	It was stated clearly how project will be executed. Most (at least 2/3) procedures stated are correct and logical, The Shopping list written with appropriate purchasing units.					4
	Provided a shopping list using some appropriate purchasing units (millilitres, grams, metres)	2-3	Candidate has fairly attempted to state how the project would be completed. Some (at least 1/2) procedures stated are correct and some logical, Shopping list has been attempted including some purchasing units.					
		1	Candidate has not clearly stated how the project would be completed. Limited items have (less than ½ purchasing units. Shopping lists provided but incomplete					
	<i>Shopping list not compiled</i>	0	No evidence worthy of credit					
	Pattern/recipe provided [4]							
	Selection/choice of recipe/pattern is provided with clearly labelled illustrations as appropriate	4	A variety of pattern/ recipes (at least 2/3) selected with pictures and quantities. Style features appropriate and labelled accurately. Ingredients/materials are easily available and familiar.					4
	Selection/choice of recipe/pattern is provided with some diagrams/illustrations with	2-3	Provided some patterns/recipes. Some do not have pictures. Some materials/ingredient not easily available.					

	that are labelled selection/ choice/							
	recipe/pattern and diagrams /illustrations presented with many incomplete	1	Limited, basic selection of patterns and recipes is limited. Inadequate diagrams presented.					
	<i>No pattern or recipe provided</i>	0	No /evidence(patterns/recipes) worthy of credit					
	Plan of action [7]			FT	TT	TO TA L	AV	
	Provides logical plan of action showing main processes/methods	6-7	Provided detailed, logical plan of action. Stated methods (at least 2/3) used to execute plan. Stated equipment to use. Gave reasons for why plan is executed. Stated most (at least 2/3) labour saving devices/technology to be used. Mentioned embellishment/garnish/decoration to be used in project.					7
	Provides logical plan of action showing some processes/methods	4-5	Plan of action is good but lacks some details. Some methods (at least ½) are stated. Decoration/garnishing stated. Limited information on labour saving devices/ technology mentioned. Some embellishment/garnish/decoration to be used in project included.					
	Plan of action attempted with minimal processes/ methods shown	2-3	Limited logic of plans presented, and they lack details. Few methods (less than ½) for execution are stated, Limited technology stated.					
	Plan of action not included/plan of action very few processes and methods	1	Plan of action with a single detail presented for submission. Very few method(less than 1/3) for execution stated					
		0	No plan of action submitted					
			Sub Total					

(b) Implementation	Time management [5]		Guidance	FT	TT	TO TA L	AV	
	Managed time efficiently	4-5	Most activities (at least 2/3) were done on time. Selected correct tools to save time.					5
	Time managed efficiently at some points	2-3	Limited activities (at least ½) were done in given time.					
	Limited time management	1	Few activities(less than ½) were done-Project incomplete- time not managed well					
	No time management	0	No project submitted in the given time					
Logical working [10]								
	Worked logically and methodically	9-10	Worked logically and methodically. Showed good understanding of methods/techniques of executing project. Needed very little assistance and motivation.					10
	Worked logically following most methods	6-8	Followed most methods (at least 2/3) to finish project. Needed some assistance. Work is neat. Worked professionally					
	Worked logically following some methods	3-5	Followed few of the stated methods (at least ½) with limited logic demonstrated. Needed a lot of assistance and motivation.					
	Lacks basic consistency and logical working	1-2	Limited methods/procedures (less than ½) for completing the task at hand stated. Need all assistance and motivation.					
	No consistency and logical working observed	0	No understanding of methods needed to complete task					
Techniques demonstrated [10]								
	Demonstrated all techniques correctly	9-10	Demonstrated excellent techniques. Used most (at least 2/3) techniques. Work is neat and pressed/ garnished/decorated/ embellishment					10
	Demonstrated most techniques correctly	6-8	Demonstrated some good techniques (at least 1/2). Work is of acceptable standard					
	Some techniques demonstrated correctly	3-5	Few techniques (less than ½) done to a satisfactory level. Some of the work done is presentable					

	Basic techniques demonstrated with some inaccuracy	1-2	Methods/techniques (1/3 and below) not completed and incorrectly done.					
	No techniques demonstrated	0	No processes/ techniques done					
	Hygiene / safety [5]		Guidance	FT	TT	TO TA L	AV	
	Followed hygiene / safety	4-5	Work area clean. Washed dishes in between tasks/ Used clean pressing equipment. Used correct temperatures/ Used correct equipment. Covered food/placed equipment in correct place.					5
	Followed most hygiene / safety	3-4	Some hygienic rules followed. A reasonable degree of cleanliness of work area. Some of Equipment stored properly. Inadequate safety observed					
	Basic hygiene/safety followed	1-2	Limited observation of hygiene rules. Lack of a good approach to place equipment in an appropriate place					
	Hygiene not observed	0	No Hygiene observed					
	Resource Management [5]							
	Efficient use of resources (fuel, materials, ingredients)	4-5	Used quantities recommended for project. Used recycled materials where appropriate. Recycled materials/ used leftovers wisely. Minimize waste					5
	Some efficient use of resources	2-3	Some materials were used efficiently. inadequate use of leftovers					
	Basic efficiency in the use of resources	1	Most materials were wasted due to using more than required					
	Resource management not observed	0	No rewardable attempt to use resources efficiently					
	Appropriate equipment used [5]							
	Used all appropriate equipment for a given task	4-5	Used most materials appropriately to accomplish tasks.					

	Used some of the equipment correctly	2-3	Some appropriate materials were used to accomplish tasks.					
	Limited use of equipment for a given task	1-2	Few and limited appropriate materials were used to finish project					5
	Used wrong equipment	0	No appropriate equipment used					
			Sub Total					

	Product Standard [10]		Guidance	FT	TT	TO TA L	AV	
(c) Product realisation - final product	The final product is of an outstanding and high standard meeting the specification final product is of a good and acceptable standard meeting most of the specifications.	9-10	The final product achieved is of an excellent standard. The garment is wearable and meets all the specifications /food has an excellent texture and flavour. Appropriate garnish/embellishment used. The product is of optimum size and serves purpose.					10
		7-8	Final product achieved and of a good standard. Garment is wearable and meets a good number of specifications /foods has a good texture and flavour. has acceptable garnishing/embellishment. Product is of acceptable size and serves purpose.					
	The final product is of an acceptable standard meeting some of the specification	5-6	Product achieved is of an average standard/food lacks, texture, and flavour not up to standard but still edible. Some parts of the product meet the standard. Garment does not fit comfortably.					
	The final product is of a limited standard and specification	3-4	Final product not well cooked/does not fit. Garment incomplete and does not fit/food not cooked and lacks flavour and texture.					
	Final product is of a basic standard with little or no specification	1-2	Food raw/garment has one or two processes completed- not wearable					
	No product submitted	0	No product produced					

	Presentation [3]		Guidance					
	Product presented appropriately	2-3	Product well presented in appropriate utensils. Product garnished/embellished. Pressed. Dishes clean.					3
	Basic presentation of product	1	Presentation not appropriate					
	No proper presentation of product	0	No product submitted					

	Environmental Impact [2]		Guidance	FT	TT	TO TA L	AV	
	Materials used are environmentally friendly and easy to recycle	2	Materials used are recyclable. Used most materials that are environmentally friendly.					2
	Limited use of recycled /environmentally friendly materials	1	Limited use of materials that are environmentally friendly, lack suitability for project/used materials and unsustainable					
	Materials used are not environmentally friendly or easy to recycle	0	No environmentally friendly materials used					
Sub total								

Stage 3 Evaluation of Product (written evidence by candidate) -10 marks

Evaluation of Product	Level of response	Available Marks	Guidance	Examiner's Mark				Maximum mark
				FT	TT	TOTAL	AV	
	<i>Product Pre-set standards [5]</i>							
	A detailed and thorough evaluation of the undertaking of the product which may include appearance, taste, texture, consistency, garnish, size, shape, fit and embellishment	4-5	The evaluation explains the aspects of the project in terms of fit, embellishment, colour, size, texture, and appropriate appearance. The project is environmentally friendly and includes evaluative comments.					5
	A sound evaluation which explains some aspects of the Product including appearance, taste, texture, consistency, garnish, size, shape and fit	2-3	The evaluation explains some aspects of the products e.g. fit, embellishment, appearance colour					
	A basic review of the product	1	Only one of the aspects of the product is explained					
	No product pre-set standards set	0	No explanation given					
	<i>Possible modifications – written evidence [3]</i>		Guidance	FT	TT	TOTAL	AV	
	Most of the modifications and improvements or recommendations addressed	2-3	Suggested several modifications and improvements to be done to the product					3
	Limited comments on improvements /modifications	1	A few improvements and modifications suggested					
	No possible modifications stated	0	No written evidence was submitted.					

	Ultimate Purpose [2]		Guidance					
	Product serves purpose	2	The product serves the purpose wholly					2
	Limited purpose of product	1	The product somewhat serves the purpose					
	The project does not serve the stated purpose	0	The product does not serve its purpose completely					
Sub total								10
Total Examiner Mark								95

Support and Guidance (Teacher) [5]

Marking Guide	Marks	Marks obtained
Has worked mainly independently	4-5	
Has worked with some support and guidance	2-3	
Has needed considerable support	1	
Has no rewardable performance	0	
MAXIMUM TEACHER MARK	5	
PROJECT MARK	95	
OVERALL TOTAL MARK	100	