



From: Mr Dario Pirotta
Director, MATSEC

To: College Principals
Heads of School

Subject: SEC 38 Hospitality – Unit 2 Controlled Assessment 2023
Change in Marking Scheme

Date: 12th May 2023

Kindly note the following in relation to the Controlled Assessment of SEC 38 Hospitality Unit 2 Marking Scheme:

Question 5c – C3 – MQF3 (page 8 of 12)

The Marking Scheme should be modified as shown below, to indicate that the discussion expected from students is related to the **TWO** different components influencing the Mediterranean cuisine provided in the question.

Examples of expected answer

The **TWO** different components **provided in the question** are to be discussed.

Introduction of other cuisines: With the ease of international trading, traders began to exchange cultural commodities like spices and other foods, thus resulting in the wide dissemination of certain ingredients. Additionally, as people started to travel, societies began to blend. This meant that culinary practices were adapted and conformed, resulting in the adoption of other cuisines. For example, due to the close borders with Northern Africa, the Mediterranean cuisine saw the introduction of an abundance of spices such as saffron, cinnamon and cumin that are widely consumed in Northern African countries.

~~Accept any other valid influencing components.~~

Accept other valid answers related to the TWO components provided in the question.

Answers given should be similar to the discussions above.

Please ensure that the above change is brought to the attention of the teachers and internal verifiers concerned with this assessment.