**MECS AUGUST/SEPTEMBER 2022**

**HOMESCIENCE**

**PAPER 441/3**

**(PRACTICAL)**

**MARKING SCHEME**

**Candidate’s Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Index No: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**-Beef pilau**

**-steamed cabbage/steamed cabbage in carrots**

**-Beverage**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREA OF ASSESSMENT** | **Maximum Score** | **Actual**  **Score** | **Remarks** |
| 1. **PLAN**  * Recipe * Availability (3 x ½) * Correct quantities * Appropriate choice * Order of work * Availability * Proper sequencing * Dovetailing * List of foodstuff * Availability * Adequacy * Appropriateness * List of equipment * Availability * Adequacy * Appropriateness | 1 ½  2  1 ½  1  1  1  1  1  1  1  1  1 |  |  |
| **SUB-TOTAL** | **14** |  |  |
| **PREPARATION AND COOKING**   1. Correct procedure of preparing  * Dish 1 * Dish 2 * Beverage   **Correct procedure of cooking**  -   1. dish 1 2. dish 2 3. beverage   Variety of cooking methods (at least 2)  (V) Quality of results   * Dish 1 * Dish 2 * beverage | 3  2  1  3  2  1  2  1  1  1 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **SUB-TOTAL** | **18** |  |  |
| 1. **PRESENTATION**  * Utensils * Use of clean (1) and appropriate (½) utensils * Use of well laundered (2) table cloth * Centre piece (1) * Correct placement of crockery and cutlery (2) * Garnishing ½ * General impression(1) * Hygiene * Food * Kitchen * Personal | 1½  2  1  2  ½  1  1  1  1 |  |  |
| **SUB-TOTAL** | **11** |  |  |
| 1. **ECONOMY OF RESOURCES**  * Water * Food * Fuel * Cleaning up * During work * After work | 1  1  1  2  2 |  |  |
| **SUB-TOTAL** | **07** |  |  |
| **TOTAL** | **50** |  |  |
| **FINAL SCORE =ACTUAL SCORE**  **2** | **25** |  |  |