**MARKING SCHEME**

**THE BONDO MOCK 2021**

**HOMESCIENCE (FOODS AND NUTRITION)**

**PAPER 3**

**PRACTICAL**

**1hr 45 mins**

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**HOMESCIENCE LAINNAKU PAPER 3 (441/3) MARKING SCHEME**

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| --- | --- | --- | --- | --- |
|  | **AREAS OF ASSESSMENT** | **MAXIMUM****SCORE** | **ACTUAL** **SCORE** | **REMARK** |
| 1 | **PLAN****Recipes**1. Availability
2. Correct quantities
3. Appropriate choices

**Order of work**1. Availability
2. Proper sequencing

**List of foodstuffs and equipment**1. Availability
2. Adequacy
3. appropriateness
 | 13212232 |  |  |
|  | **TOTAL** | **16** |  |  |
|  2 | **PREPARATION AND COOKING**1. Correct procedure
* Item 1 (Flour mixture item)
* Item 2
* Item 3
* Beverage

Methods of cooking (at least two)1. Quality of results
* Item 1
* Item 2
* Item 3
* Beverage
 | 22222112 |  |  |
|  |  | **14** |  |  |
| 3 | **PRESENTATION**UTENSILS* Appropriate
* Clean
* Table layout(1), well laundered table cloth (1)

Centre piece* General impression:
* Garnished
* Hygiene
* Food (1), kitchen (1), personal (1)
 | 222113 |  |  |
|  |  | **12** |  |  |
| 4 | **ECONOMY OF RESOURCES** * Water
* Food
* Fuel
* Materials

Clearing up* During work
* After work
 | 111122 |  |  |
|  |  | **8** |  |  |
|  |  | **50÷2** |  |  |

**Suggested Dishes**

**Beverage**

**Boiled arrowroots/Sweet potatoes**

**Mandazi / Dropscones**

**Boiled eggs /Fried eggs**

**Garnished with tomatoes cucumber/lettuce.**