**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 | 1  3  2  1  2  2  3  2 |  |  |
|  | **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 | 2  2  2  2  2  1  1  2 |  |  |
|  |  | **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) | 2  2  2  1  1  3 |  |  |
|  |  | **12** |  |  |
| 4 | **ECONOMY OF RESOURCES**   * Water * Food * Fuel * Materials   Clearing up   * During work * After work | 1  1  1  1  2  2 |  |  |
|  |  | **8** |  |  |
|  |  | **50÷2** |  |  |

**Suggested Dishes**

**Beverage**

**Boiled arrowroots/Sweet potatoes**

**Mandazi / Dropscones**

**Boiled eggs /Fried eggs**

**Garnished with tomatoes cucumber/lettuce.**