**441/3**

**HOME SCIENCE (FOOD AND NUTRITON)**

**Paper 3**

**(PRACTICAL)**

**September 2022**

**Time: 1 ¾ HOURS**

**MARKING SCHEME**

**NAME:……………………………………………………………… ADM………………….**  
**SCHOOL:………………………………………………………….. SESSION ……………….......**

**TEACHER: ……………………….**

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| --- | --- | --- | --- |
| AREAS OF ASSESSMENT | MAX SCORE | ACTUAL SCORE | REMARKS |
| 1. **Plan recipe**  - Availability  - Collect qualities suitability  - Suitability  **Order of work**  - Availability  - Proper sequencing  **List of food stuffs, materials and equipment**  - Availability  - Adequecy  - Appropriateness | 1  1  1  ½  ½  1  1  ½ |  |  |
| Sub-Total | 6 ½ |  |  |
| 2. Preparation correct procedure  - Carbohydrate meal  - Protein  - Vitamins/ minerals  - Fruit salad  - Cooking methods at least two  Quality of results   * Carbohydrate meal * Protein   - Vitamins/ minerals  - Fruit salad | 1  1  1  1  1  1  1  1 ½  1 |  |  |
|  | 8 ½ |  |  |
| 3. Presentation utensils  - Appropriateness  - Cleanliness  - General impression  - Garnishing  - Centre piece | 1  1  1  ½  ½ |  |  |
| Sub Total | 4 |  |  |
| 4. General Hygiene  - Personal  - Food | 1  1 |  |  |
| Sub Total | 2 |  |  |
| 5. Economy of resources  - Water  - Food  - Fuel  -Material | ½  ½  ½  ½ |  |  |
| Sub Total | 2 |  |  |
| 6. Cleaning up  - During work  - After work | 1  1 |  |  |
| Sub Total | 2 |  |  |