**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 | 111½ ½ 11½  |  |  |
| Sub-Total | 6 ½  |  |  |
| 2. Preparation correct procedure - Carbohydrate meal - Protein - Vitamins/ minerals - Fruit salad - Cooking methods at least twoQuality of results* Carbohydrate meal
* Protein

 - Vitamins/ minerals - Fruit salad | 11111111 ½ 1 |  |  |
|  | 8 ½  |  |  |
| 3. Presentation utensils - Appropriateness  - Cleanliness - General impression - Garnishing - Centre piece | 111½ ½  |  |  |
| Sub Total | 4 |  |  |
| 4. General Hygiene - Personal - Food | 11 |  |  |
| Sub Total | 2 |  |  |
| 5. Economy of resources - Water - Food - Fuel -Material | ½ ½½ ½  |  |  |
| Sub Total | 2 |  |  |
| 6. Cleaning up - During work - After work | 11 |  |  |
| Sub Total | 2 |  |  |