**Term 2 - 2022**

**HOME SCIENCE (FOODS AND NUTRITION) (441/3)**

**PAPER 3**

**PRACTICAL**

**FORM FOUR (4)**

**Time: 1½ Hours**

**MAEKING SCHEME**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREA OF ASSESSMENT** | **MAXIMUM****SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1 | **PLAN OF WORK*** Identification of tasks (1)
* Correct menu (1)
* Logical sequence of tasks (2)
* Dovetailing of activities (2)
* Recipes well written (2)
* Appropriate list of requirements (2)
 | **10** |  |  |
|  |  | **10** |  |  |
| 2 | **PREPARING AND COOKING OF ONE DISH MEAL AND DRINK**Manipulative skill for:* Protein (3)
* Carbohydrate (3)
* Vegetable (2)
* Drink (1)

Correct cooking of * Protein (2)
* Combining to make one dish (2)
* Drink (2)
 | **9****6** |  |  |
|  |  | **15** |  |  |
| 3 | **QUALITY OF RESULTS*** One course meal (3)
* Drink (2)
 | **5** |  |  |
|  |  | **5** |  |  |
| 4 |  **SERVING AND PRESENTATION*** Use of clean (1) well pressed (1) tablecloth
* Use of clean (1) serving dishes
* Cooked items correctly presented (1)
* Drink correctly served (1)
* Dishes not smudged (1)
* Appropriate centre piece (1)
* Overall look of the table (3)
 | **10** |  |  |
|  |  | **10** |  |  |
|  | **GENERAL*** Hygiene
* Personal (1)
* Food (1)
* Equipment (1)
* Economy of resources
* Water (1)
* Food (1)
* Fuel (1)
* Clearing up
* During work (2)
* After work (2)
 | **3****3****4** |  |  |
|  |  | **10** |  |  |
|  | **Grand total to be divided by 2** | **50****2** |  |  |
|  | **FINAL SCORE** | **25** |  |  |