**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** |  |  |