**MOKASA JOINT EXAMINATION**

**DECEMBER 2021**

**HOMESCIENCE**

**441/3**

**FOOD AND NUTRITION MARKING SCHEME**

**NAME………………………………CLASS…………. SESSION…………...ADM………….**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREAS OF ASSESSMENT** | MAXIMUM SCORE | ACTUAL SCORE | REMARKS |
| **PLAN****Recipe**AvailabilityCorrect quantitiesSuitability of menu **Order of work**AvailabilityProper sequencingDove tailing **List of food stuff and equipments**AvailabilityAdequacyAppropriateness | 133111122 |  |  |
| **SUBTOTAL**  | **15** |  |  |
| **PREPARATION****Correct procedure** CerealProteinCarbohydrate 1Carbohydrate 2Vitamin (juice)BeverageMethods of cooking(at least 2)**Quality of results**CerealProteinCarbohydrate 1Carbohydrate 2Vitamin (juice)Beverage | 11/211/211/211/211/211/22111111 |  |  |
| **SUB TOTAL** | **17** |  |  |
| **PRESENTATION****Utensils**AppropriatenessCleanlinessClean (1/2) well pressed (1/2) table cloth Presence of a centre piece (1/2) and menu card (1/2)Adequate food servedGarnishing General impression Table condiments (salt shaker, serviettes and toothpicks) | 111131/2111/2 |  |  |
| **SUBTOTAL** | **10** |  |  |
| **GENERAL HYGIENE****Hygiene**Personal (watch, nails shoes etc.)Food Kitchen**Economy of resources**WaterFoodFuelMaterials**Clearing up**During work After work | 11/21/21/21/21/21/222 |  |  |
| **SUBTOTAL** | **8** |  |  |
| **TOTAL MARKS** | **50/2**  |  |  |