**TERM 2**

**HOMESCIENCE**

**441/3 FOODS AND NUTRITION**

**FORM FOUR (4)**

**MARKING SCHEME**

**NAME**: ………………………………………………...………. **ADM** **NO**: ……………….

**SESSION**: ……………………………………………………… **CLASS**: …………………..

**DATE**: …………………..............................................................

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREA OF ASSESSMENT** | **MAXIMUM****SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1 | **PLAN OF WORK**Identification of tasks (1)Correct menu (1)Recipes - Available (2) - Well written (2)Order of work - Available (1)  - Proper sequencing (1) - Dovetailing (2)List of equipment and materials* Available (1)
* Adequate (1)
* Appropriate (1)

List of foodstuffs- Available (1)- Adequate (2) | **1****1****4****4****3****3** |  |  |
|  |  | **16** |  |  |
| 2 | **PREPARING AND COOKING OF LUNCH AND DRINK**Manipulative skill for:* Protein (2)
* Carbohydrate (2)
* Vegetable (1)
* Drink (1)

Correct cooking of * Protein dish(2)
* Carbohydrate dish (2)
* Vegetable (1)
 | **2****2****1****1****2****2****1** |  |  |
|  |  | **11** |  |  |
| 3 | **QUALITY OF RESULTS*** Protein dish (1)
* Carbohydrate dish (1)
* Vegetable (1)
* Drink (1)
 | **1****1****1****1** |  |  |
|  |  | **4** |  |  |
| 4 |  **SERVING AND PRESENTATION*** Use of clean (1) well laundered table cloth(1)
* Use of clean serving dishes (1)
* Cooked items correctly served ( ½) and drink correctly served ( ½ )
* Dishes not smudged (1)
* Cruets provided (1)
* Presence of a centre piece (1)
* Overall presentation of packed food (2)
 | **2****1****1****1****1****1****2** |  |  |
|  |  | **9** |  |  |
|  | **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** |  |  |