**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** |  |  |