**MARKING SCHEME**

**HOME SCIENCE PAPER 441/3**

**FOOD AND NUTRITION**

**CANDIDATE’S NAME :\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Index NO \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **S.NO** | **AREA OF ASSESSMENT** | **MAX**  **SCORE** | **ACTUAL**  **SCORE** | **REMARKS** |
| **1** | Plan  - Recipes   * Correct quantities (2) * Suitability of choice (2)   - Order of work   * Proper sequencing (2) * Dovetailing (2)   - Appropriate list of equipment (2) | **4**  **6** |  |  |
|  | **TOTAL** | **10** |  |  |
| **2** | Preparation  -Correct Procedures   * preparation of carbohydrate dish(3) * Preparation of protein dish (3) * Preparation of vegetables (3) * Preparation and mixing of the fruits to make the dessert (9) | **3**  **3**  **3**  **9** |  |  |
|  | **TOTAL** | **18** |  |  |
| **3** | Quality results   * Carbohydrate dish (1) * Protein dish (1) * Vegetables (1) * Desert (1**)** | **4** |  |  |
|  |  | **4** |  |  |
| **4** | Presentation  Use of clean and appropriate table ware (3)  Well set table (2)  Use of well laundered table linen (2)  Appropriate centre piece (1) | **8** |  |  |
|  | **TOTAL** | **8** |  |  |
| **5** | General  -Hygiene   * Food (1) * Equipment (1) * Personal (1) * Economy of resources * Water (1) * Food (1) * Fuel (1)   - Clearing up   * During work (2) * After work (2) |  |  |  |
|  | **TOTAL** | **10** |  |  |
|  | **Grand total to be divided by 2** | **50/2=25** |  |  |