**END OF TERM 1 2023 EXAMINATIONS**

**APRIL MECS 2023**

**HOMESCIENCE 441/3**

**(PRACTICAL)**

**MARKING SCHEME**

**Candidate’s Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Index No:\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREA OF ASSESSMENT** | **Maximum Score** | **Actual**  **Score** | **Remarks** |
| 1. **PLAN**  * **Recipe** * Availability (4 x ½) * Correct quantities (2X1) enough for two * Appropriate choice * **Order of work** * Availability * Proper sequencing      * **List of foodstuff** * Availability * Adequacy * Appropriateness * **List of equipment** * Availability * Adequacy * Appropriateness | 2  2  2  1  1  1  2  2  1  1  1 |  |  |
| **SUB-TOTAL** | **16** |  |  |
| 1. **PREPARATION AND COOKING** 2. **Correct procedure of preparing**  * Protein * Carbohydrate * Vegetable  1. **Correct procedure of cooking**   -Protein  -Carbohydrate  -Veg  -hot beverage  **iii)Variety of cooking methods (at least 2)**  **Quality of results**   * Protein * Carbohydrate * Veg * beverage | 1  1  1  1  1  1  2  2  1  1  1  1 |  |  |
| **SUB-TOTAL** | **14** |  |  |
| 1. **PRESENTATION**  * **Utensils** * Appropriate * Clean * **Table Layout**   -well laundered (1) and laid (1) table cloth  - centre piece  -correct set up of cutlery and crockery (1) laid at the right position (1)  -salt and spice   * **Hygiene**   -food  -kitchen  -person | 1  1  2  2  2  1  1  1  1 |  |
| **SUB-TOTAL** | **12** |  |  |
| 1. **ECONOMY OF RESOURCES**  * Water * Food * Fuel * materials * Cleaning up * During work * After work | 1  1  1  1  2  2 |  |  |
| **SUB-TOTAL** | **08** |  |  |
| **TOTAL** | **50** |  |  |
| **FINAL SCORE = ACTUAL SCORE**  **2** | **25** |  |  |