**441/3**

**HOMESCIENCE (FOOD AND NUTRITION)**

**Paper 3**

**PRACTICAL**

**MARKING SCHEME**

**Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Adm No \_\_\_\_\_\_\_\_\_\_Class\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREAS OF ASSESSMENT**  | **MAX SCORE** | **SCORE** | **REMARKS** |
| **1. PLAN** * **Recipes**
1. Availability
2. Correct quantities
3. Suitability of items
* **Order of work**
1. Availability
2. Suitability of items
* **List of foodstuffs materials and equipments**
1. Availability
2. Adequacy
3. Appropriateness
 | 112½1½1½ |  |  |
|  | **7 ½**  |  |  |
| **2. PREPARATION** * **Correct procedures**
1. Protein
2. Carbohydrates
3. Vitamins
4. Hot beverage
5. Methods of cooking(at least 2)
* **Quality of results**
1. Protein
2. Carbohydrate
3. Vitamin
4. Hot beverage
 | ½½½½1½½½½ |  |  |
|  | **5** |  |  |
| **3. PRESENTATION** * **Utensils**
1. appropriateness
2. cleanliness and not smudged
3. Not overfilled
* **Table setting**
1. Clean and well pressed table cloth
2. Presence of menu card
3. Correct flower arrangement
4. Proper arranged 2 covers
5. One course meal and hot beverage presented
 | ½1½½1½½½1½ |  |  |
|  | **6 ½**  |  |  |
| **4. GENERAL** * Hygiene – personal (1) and food (1)
* Economy of resources food( ½) water (½) fuel (½) materials (½)
* Cleaning up during (1) and after (1) work
 | 222 |  |  |
|  | **6**  |  |  |
| **TOTAL MARKS**  | **25** |  |  |