**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 | 1  1  2  ½  1  ½  1  ½ |  |  |
|  | **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 | ½  ½  ½  ½  1  ½  ½  ½  ½ |  |  |
|  | **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 | ½  1½  ½  1½  ½  ½  1  ½ |  |  |
|  | **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 | 2  2  2 |  |  |
|  | **6** |  |  |
| **TOTAL MARKS** | **25** |  |  |