**K A S S U J O I N T E X A M I N A T I O N**

**SEPTEMBER 2021**

**441/3**

**FOOD AND NUTRITION**

**MARKING SCHEME**

**NAME…………………………………..CLASS……….ADM.NO……**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREAS OF ASSIGNMENT** | **MAXIMUM SCORE** | **ACTUAL SCORE** | **REMARKS** |
| **PLAN**  **Recipe**  Availability  Correct quantities  Suitability  **Order of work**  Availability  Proper sequencing  Ability to follow order of work  **List of foodstuffs, materials and equipment**  Availability  Adequacy  Appropriateness | 1/2  21/2  21/2  1/2  1  1  1/2  2  1 |  |  |
| **SUB TOTAL** | **111/2** |  |  |
| **PREPARATION**  **Correct procedure**  Protein  Carbohydrate  Vitamin  Drink  Packed item  Cooking methods (At least two)  **Quality of results**  Protein  carbohydrate  vitamin  Drink  Packed item | 2  2  2  2  2  2  1  1  1  1  1 |  |  |
| **SUB TOTAL** | **17** |  |  |
| **PRESENTATION**  **Utensils**  Appropriateness  Cleanliness  Table covered with clean linen  Adequate food served  Menu card /each food labeled  Garnishing  Centre piece  Packing bag/basket/hamper  Food packed separately  Table appointments (serviettes, tooth picks, salt shaker)  General impression  **Hygiene**  Personal  Food  Kitchen hygiene (surfaces, sink, cookers, dustbin)  **Economy of resources**  Water  Food  Fuel  Materials  **Cleaning up**  During work  After work | 1  1  1  3  2  1  1  1  1  1  1  1/2  1/2  1/2  1/2  1/2  1/2  1/2  2  2 |  |  |
| **SUB TOTAL** | **211/2** |  |  |
| **TOTAL** | **50/2** |  |  |