**MID TERM 1-2023 SERIES-TERM 1-2023**

**Name…………………………………………………………… Index no………….. Class………**

**Session…………………………………………. Date……………………….**

**MARKING SCHEME**

**441/3 Foods and Nutrition**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREA OF ASSESSMENT** | **MAXIMUM**  **SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1 | **PLAN OF WORK**   * Identification of tasks (1) * Correct menu (1) * Logical sequence of tasks (2) * Dovetailing of activities (2) * Recipes well written (2) * Appropriate list of requirements (2) | **10** |  |  |
|  |  | **10** |  |  |
| 2 | **PREPARING AND COOKING OF PACKED MEAL AND DRINK**  Manipulative skill for:   * Protein (3) * Carbohydrate (3) * Vegetable (2) * Drink (1)   Correct cooking of   * Protein (2) * Carbohydrate dish (2) * Drink (2) | **9**  **6** |  |  |
|  |  | **15** |  |  |
| 3 | **QUALITY OF RESULTS**   * Protein dish (1) * Carbohydrate dish (1) * Vegetable (1) * Drink (2) | **5** |  |  |
|  |  | **5** |  |  |
| 4 | **SERVING AND PRESENTATION**   * Use of clean (1) bag/basket(1) * Use of clean non-breakable (1) packing dishes * Cooked items correctly packed (1) * Drink correctly packed (1) * Dishes not smudged (1) * Water for drinking (1) * Overall presentation of packed food (3) | **10** |  |  |
|  |  | **10** |  |  |
|  | **GENERAL**   * Hygiene * Personal (1) * Food (1) * Equipment (1) * Economy of resources * Water (1) * Food (1) * Fuel (1) * Clearing up * During work (2) * After work (2) | **3**  **3**  **4** |  |  |
|  |  | **10** |  |  |
|  | **Grand total to be divided by 2** | **50/2**  **2** |  |  |
|  | **FINAL SCORE** | **25** |  |  |