**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** |  |  |