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 FORM 4 ENTRANCE EXAMS 2023

**HOME SCIENCE (FOOD & NUTRITION) 441/3**

**PAPER 3 (PRACTICAL)**

 **MARKING SCHEME**

**CANDIDATE’S NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ADM. NO\_\_\_\_\_\_\_\_**

**CLASS \_\_\_\_\_\_\_\_\_\_\_**

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|  | **AREAS OF ASSESSMENT** | **MAXIMUM****SCORE** | **ACTUAL****SCORE** | **REMARKS** |
| 1. | **PLAN:****RECIPES:**- Availability: Protein, carbohydrate, vitamin, juice - Correct quantities (for each) - Appropriate choice & nutritious drink.  **ORDER OF WORK:**- Availability - Proper sequencing - Dovetailing**LIST OF FOOD STUFFS AND EQUIPMENT:**- Availability - Adequacy - Appropriateness  | 2 2  2121121 |  |  |
|  |  | **14** |  |  |
| 2. | **PREPERATION AND COOKING*** Preparation and cooking.

 - **Lunch** . Protein  . Carbohydrate  - Vegetable vitamin - **Nutritious drink** - Juice * Methods of cooking (at least 3)
* Quality of results
* Protein
* Carbohydrate
* Vitamin
* Nutritious drink
 |  2 2 2231111 |  |  |
|  |  | **15** |  |  |
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| 3. | **PRESENTATION*** Utensils
* Appropriate (cutlery and crockery)
* Cleanliness
* Table setting
* Use well laundered table cloth
* Correct table setting (for two)
* Correct quantities served
* Served without smudges
* Each food served separately
* Garnishing/decoration
* Presence of table condiments i.e (serviettes, toothpicks)
* Menu card
* General impression/attractive
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|  |  | **13** |  |  |

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| 4. | **GENERALLY*** Hygiene
* Personal
* Food
* Kitchen
	+ - * Economy of resources
* Water
* Food
* Fuel
* Cleaning materials
	+ - * Clearing up
* During work
* After work
 | 111½½½½12 |  |  |
|  |  | **8** |  |  |
|  | **TOTAL MARKS** | **50 ÷ 2** | **= 25** |  |