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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 \_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **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  2  1  2  1  1  2  1 |  |  |
|  |  | **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  2  2  3  1  1  1  1 |  |  |
|  |  | **15** |  |  |
|  |  |  |  |  |
| 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 | 1  1  1  2  1½  1½  1½  1½  ½  ½  1 |  |  |
|  |  | **13** |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 4. | **GENERALLY**   * Hygiene * Personal * Food * Kitchen   + - * Economy of resources * Water * Food * Fuel * Cleaning materials   + - * Clearing up * During work * After work | 1  1  1  ½  ½  ½  ½  1  2 |  |  |
|  |  | **8** |  |  |
|  | **TOTAL MARKS** | **50 ÷ 2** | **= 25** |  |