**MOKASA JOINT EXAMINATION - 2021**

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

**PAPER 3 (PRACTICAL)**

 **MARKING SCHEME**

**CANDIDATE’S NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ INDEX NO\_\_\_\_\_\_\_\_\_\_\_**

**TEACHERS NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ SESSION­­­­­­­­­­­­­­­­­­­­­­­ \_\_\_\_\_\_\_\_\_\_ DATE\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREAS OF ASSESSMENT** | **MAXIMUM****SCORE** | **ACTUAL****SCORE** | **REMARKS** |
| 1. | **PLAN:****RECIPES:**- Availability - Correct quantities - Suitability of menu  **ORDER OF WORK:**- Availability - Corret sequencing - Dove tailing**LIST OF FOOD STUFFS AND EQUIPMENT:**- Availability - Adequacy - Appropriateness  | 2½ 2½  2½111111 |  |  |
|  |  | **13½** |  |  |
| 2. | **PREPERATION** * Correct procedure

 - Item 1 (one course meal) . Protein dish  . Carbohydrate dish  . Vegetable dish - Item 2 (Beverage) - Item 3 (Accompanying snack) * Methods of cooking (at least 2)
* Quality of results
* Item 1 main meal
* Carbohydrate

ProteinVegetable* Item 2 (Beverage)
* Item 3 (Accompanying snack)
 |  1½ 1½ 1½11½111111 |  |  |
|  |  | **13** |  |  |
| 3. | **PRESENTATION** One course meal, beverage, accompanying snack* Utensils
* Appropriateness
* Cleanliness
* Correct table setting for two
* Clean (½) Well pressed (½) table cloth
* Presence of centre piece (½) and a menu card (½)
* Correct quantities of food served
* One course meal
* Beverage
* Accompanying snack
* Garnishing

General impression * Item I one course meal
* Item 2 Beverage
* Item 3 accompanying snack

Table condiments salt shaker, serviettes, toothpicks | 2½2½11111111111½ |  |  |
|  |  | **16½** |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 4. | **GENERALLY*** Hygiene
* Personal
* Food
* Kitchen
	+ - * Economy of resources
* Water
* Food
* Fuel
* Materials
	+ - * Clearing up
* During work
* After work
 | 111½½½½11 |  |  |
|  |  | **7** |  |  |
|  | **TOTAL MARKS** | **50 ÷ 2** | **= 25** |  |