**441 /3**

**HOMESCIENCE**

**(FOOD AND NUTRITION)**

**(PRACTICAL)**

**PAPER 3**

**MID TERM II 2020**

***MERU CENTRAL CLUSTER EXAMINATION***

***KENYA CERTIFICATE OF SECONDARY EDUCATION (KCSE)***

**Marking Scheme**

|  |  |  |  |
| --- | --- | --- | --- |
| **S/NO** | **AREAS OF ASSESSMENT** | **ACTUAL** | **SCORE** |
| 1. | **PLAN**  **RECIPES**   * Availability(recipe for each of four (4)items * Correct quantities (enough for 2) * Appropriate choice (for a one course meal and drink )   **Order of work**   * Availability * Proper sequencing   **List of foodstuff and equipment**   * Availability * Adequacy * Appropriateness | 4  1  1  1  1  1  1  1 |  |
|  | **SUB TOTAL** | **11** |  |
| 2. | **PREPARATON AND COOKING**  Correct procedure   * Protein dish * Carbohydrate dish * Vegetable dish * Refreshing drink * Method of cooking (at least 2**)**   **Quality of results**   * Protein dish * Carbohydrate dish * Vegetable dish * Refreshing drink | 2  2  2  2  2  2  2  2  2 |  |
|  | **SUB TOTAL** | **18** |  |
| 3 | **PRESENTATION**  Utensils   * Appropriate * Clean * Table layout(correctly for 2) * Centre piece * Food attractively served(garnishes) * Table condiments (salt shakers, pepper, shaker, toothpicks serviettes etc) * General impression   **HYGIENE**   * Food * Kitchen * Personnel | 2  1  2  1  1  1  2  1  1  1 |  |
|  | **Sub Total** | **13** |  |
| 4. | **ECONOMY OF RESOUCES**   * Water * Food * Fuel * Materials | 1  1  1  1 |  |
|  | **Sub Total** | **04** |  |
| 5. | **CLEARING UP**   * During work * After work | 2  2 |  |
|  | **Sub Total** | **04** |  |
|  |  |  |  |
|  | **GRAND TOTAL** | **50** |  |
|  | ***Final Mark –Actual total divide by 2*** | **25** |  |