**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
 | 41111111 |  |
|  | **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
 | 222222222 |  |
|  | **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
 | 2121112111 |  |
|  |  **Sub Total**  | **13** |  |
| 4. | **ECONOMY OF RESOUCES*** Water
* Food
* Fuel
* Materials
 | 1111 |  |
|  | **Sub Total**  | **04** |  |
| 5. | **CLEARING UP*** During work
* After work
 | 22 |  |
|  |  **Sub Total** | **04** |  |
|  |  |  |  |
|  | **GRAND TOTAL**  | **50** |  |
|  | ***Final Mark –Actual total divide by 2*** | **25** |  |