**KASSUJET MARKING SCHEME 2021**

**Home science (Foods and Nutrition)**

**Marking scheme**

**441/3**

 **Name ……………………………………………................ Index No:…………………….**

**Session …………………… Class……………………**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **AREAS OF ASSESSMENT**  | **MAXIMUM****SCORE**  | **ACTUAL****SCORE** | **REMARKS** |
| **1.** | **Plan****Recipes**-Availability-Correct Quantities-Suitability**Order of work****-**Availability-Proper sequencing-Dove tailing**List of foodstuffs & equipment**-Availability-Adequacy-Appropriateness | 2 ½ 2 ½ 2111111 |  |  |
|  |  | 13 |  |  |
| **2.** | **Preparation and cooking****Correct procedure** **Item 1 One course meal** Protein dish Carbohydrate dish Vegetable dish**Item 2** Stimulating drink**Item 3** SoupMethods of cooking (at least 3)**Quality of results**Item 1 Main meal -Carbohydrate -Protein -VegetableItem 2 StimulatingItem 3 Soup | 111121 ½ 11111 |  |  |
|  |  | 12 ½  |  |  |
| **3.** | **PRESENTATION****Beverage, soup & One course meal****Utensils** -Appropriateness-Cleanliness-Correct table setting for two-Clean (1) well pressed (1) table cloth-Presence of centre piece(1) and a menu card (1)**Correct quantities of food served**- One course dish- Beverage- SoupGarnishingGeneral impression (Item 1, 2& 3)Table condiments salt shaker, serviettes, toothpicks) | 11122111111 ½  |  |  |
|  |  | 13 ½  |  |  |
| **4.** | **GENERAL HYGIENE****Hygiene**-Personal-Food-Kitchen**Economy of resources**-Water- Food- Fuel- Materials**Clearing up**-During work-After work | 111111122 |  |  |
|  |  | 11 |  |  |
|  |  **TOTAL** | 50 |  |  |
|  |  **FINAL SCORE** |  |  |  |