

**END TERM 2 2025**  
**JULY 2025**  
**441/3**  
**HOME SCIENCE`**  
**FOOD AND NUTRITION**  
**PAPER 3**

**MARKING SCHEME**

	AREA OF ASSESSMENT	MAXIMU M SCORE	ACTUAL SCORE	REMARK S
1	<b>PLAN</b>			
	<u>Recipes</u> <ul style="list-style-type: none"> <li>• Availability(for each of three items) 3</li> <li>• correct quantities 3</li> <li>• appropriatechoice(CHO,salad &amp; Juice) 3</li> </ul> <u>Order of work</u> <ul style="list-style-type: none"> <li>• Availability 1</li> <li>• Proper sequencing 1</li> </ul> <u>List of food stuffs and Equipment</u> <ul style="list-style-type: none"> <li>• Availability 1</li> <li>• Adequacy 1</li> <li>• Appropriateness 1</li> </ul>			
		<b>14</b>		
2	<b>PREPARATION AND COOKING</b>			
	<u>Correct procedure</u> <u>Item 1 (flour item)</u> 3 <u>Item 2 (vegetable salad)</u> 3 <u>Item 3 (Mangoes Juice)</u> 2 2			

	<u>Methods of cooking</u> (alleast two )			
	Quality of results	2		
	Item 1	2		
	Item 2	2		
	Item 3			
		<b>16</b>		
<b>3</b>	<b>PRESENTATION</b>			
	<u>Utensils</u>			
	• Appropriate	1		
	• Clean	1		
	• Food properly packed	3		
	<b>Centre piece</b>			
	• General impression	1		
	• Table well spread with clean creaseless tablecloth	1		
	• Food attractively served	3		
	<b>Hygiene</b>			
	• Food (1) ,Kitchen(1),Personal (1)	3		
		<b>13</b>		
<b>4</b>	<b>ECONOMY OF RESOURCES</b>			
	Water	1		
	Food	1		
	Fuel	1		
	<b>Clearing up</b>			
	During work			
	After work	2		
		2		
		<b>7</b>		
		<b>50</b>		
	<b>Final mark =Actual score /2</b>	<b>25</b>		

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