

MAKUENI COUNTY CLUSTER PREPARATORY EXAMINATION 2016

441/3

HOME SCIENCE

FOODS AND NUTRITION

PAPER 3 (PRACTICAL)

MARKING SCHEME

AREA OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1. PLAN <ul style="list-style-type: none"> ▪ Recipe • Availability 1 • Correct quantities 1 • Suitability of food (strict vegetarian) 1 ▪ Order of work • Availability 1 • Correct sequence 1 ▪ List of food stuffs and equipment • Availability 1 • Adequacy 1 • Appropriate 1 			
Sub- total	8		
2. PREPARATION <u>Correct Procedure</u> <ul style="list-style-type: none"> • Protein dish 1 • Carbohydrate dish 1 • Vegetable dish 1 • Refreshing drink 1 Methods of cooking (at least 2) <u>Quality results</u> <ul style="list-style-type: none"> • Protein dish 1 • Carbohydrates dish 1 • Vegetable dish 1 • Refreshing drink 1 			
Sub- total	9		
3. PRESENTATION Utensils <ul style="list-style-type: none"> • Appropriate ½ • Clean ½ • Centre piece 1 • Garnishing 1 • General impression 1 Hygiene <ul style="list-style-type: none"> • Personal ½ • Food ½ 			
Sub - total	5		
4. ECONOMY OF RESOURCES <ul style="list-style-type: none"> • Water ½ • Food ½ • Fuel ½ • Materials ½ 			
Sub- total	2		
5. CLEARING UP <ul style="list-style-type: none"> • During work ½ • After work ½ 			
Sub - total	1		
TOTAL	25		