**KASSU JOINT EXAMINATION**

**441/3**

**FOOD AND NUTRITION**

**PRACTICAL**

**PAPER 3**

**JUNE, 2018**

**MARKING SCHEME**

**CANDIDATE’S NAME …………………………………….….……… ADM NO………….**

**SESSION ………………………………………………….. DATE.……………………..**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREAS OF ASSESSMENT** | **MAXIMUM SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1. **PLAN**

**Recipes**-Availability-Correct quantities-Correct choice**Order of work**-Availability-Proper sequencing-Dovetailing**List of food stuffs and equipment.**-Availability-Adequacy-Appropriateness | 112111 111  |  |  |
|  | 10 |  |  |
| **2.PREPARATION** **Correct procedure**-Carbohydrates-Protein-Vegetable-Dessert TeaItem 1Item 2**Methods of cooking (at least two)****Quality of results**-Carbohydrate-Protein-Vegetable-Dessert -Tea-Item 1-Item 2 | 111111121111111 |  |  |
|  | 16 |  |  |
| 3.**PRESENTATION****Utensils*** Appropriate
* Cleanliness
* Correct table setting for two
* Clean, well pressed table cloth
* Presence of menu card and centre piece
* Correct quantities of the food served
* Garnishing
* General impression
* Table condiments; salt shaker, serviettes, tooth picks
 | 1111231/21111/2 |  |  |
|  | 13 |  |  |
| 4**. ECONOMY OF RESOURCES*** Water
* Food
* Fuel
* Cleaning material

**GENERAL HYGIENE*** Personal
* Food
* Kitchen
 | 1111111 |  |   |
|  | 7 |  |  |
| **5. CLEARING UP*** During work.
* After work.
 | 22 |  |  |
|  | 4 |  |  |
| **TOTAL** | 50/2 |  |  |
| **FINAL SCORE** |  |  |  |