**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 | 1  1  2  1  1  1  1  1  1 |  |  |
|  | 10 |  |  |
| **2.PREPARATION**  **Correct procedure**  -Carbohydrates  -Protein  -Vegetable  -Dessert  Tea  Item 1  Item 2  **Methods of cooking (at least two)**  **Quality of results**  -Carbohydrate  -Protein  -Vegetable  -Dessert  -Tea  -Item 1  -Item 2 | 1  1  1  1  1  1  1  2  1  1  1  1  1  1  1 |  |  |
|  | 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 | 1  1  1  1  2  31/2  1  1  11/2 |  |  |
|  | 13 |  |  |
| 4**. ECONOMY OF RESOURCES**   * Water * Food * Fuel * Cleaning material   **GENERAL HYGIENE**   * Personal * Food * Kitchen | 1  1  1  1  1  1  1 |  |  |
|  | 7 |  |  |
| **5. CLEARING UP**   * During work. * After work. | 2  2 |  |  |
|  | 4 |  |  |
| **TOTAL** | 50/2 |  |  |
| **FINAL SCORE** |  |  |  |