**MOKASA 2 JOINT EXAMINATION**

**HOME SCIENCE PP3 MARKING SCHEME – 441/3**

**JULY/AUGUST, 2018**

 **FOOD AND NUTRITION**

**NAME………………………………………………………….. INDEX NO. ……………….**

**CLASS : …………………………………………**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **AREAS OF ASSESSMENT** | **MAX SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1 | **PLAN*** Recipe
* Availability
* Correct quantities
* Suitability
* Order of work
* Availability
* Proper sequencing
* Dove tailing (on plan)
* List of food stuffs, materials and equipment
* Availability
* Adequacy
* Appropriate
 | 122111111 |  |  |
|  |  | **11** |  |  |
| 2 | **PREPARATION AND COOKING*** Correct procedure.
* Item I – Midday meal
* Protein dish
* Carbohydrate dish
* Vegetable dish
* Item 2 – weaning dish
* Item 3 – packed item
* Snack
* Citrus drink

Method of cooking (at least 3)* Quality of results

Item 1 Midday meal* Carbohydrates
* Protein
* Vegetable

Item 2 Weaning dishItem 3 SnackItem 4 Citrus drink | 111111½1½111111 |  |  |
|  |  | **14** |  |  |
| 3 | **PRESENTATION AND PACKING** One course meal, weaning, packed item* Utensils
* Appropriateness
* Cleanliness
* Correct table setting for two
* Clean(½) well pressed (½) table cloth
* Presence of Centre piece (½) and a menu card (½)
* Presence of a basket/bag
* Correct quantities of food served
* One course meal
* Weaning dish
* Packed meal
* Garnishing
* General impression (items 1, 2 and 3)
* Table condiments salt shaker (½) serviettes (½) toothpicks (½)
 | 1½1½111111111½1½ |  |  |
|  |  | **14** |  |  |
| 4 | **GENERAL HYGIENE*** Personal
* Food
* Kitchen
 | 111 |  |  |
|  |  | **3** |  |  |
| 5. | **ECONOMY OF RESOURCES*** Water
* Food
* Fuel
* Material

 Clearing up* During work
* After work
 | 111122 |  |  |
|  |  | **8** |  |  |
|  |  **TOTAL** | **50** |  |  |
|  | **FINAL SCORE** | **X ÷ 2** |  |  |