**MOI HIGH SCHOOL – KABARAK**

**END OF TERM ONE EXAMINATION 2018**

**Home science (Foods and Nutrition)**

**Marking scheme**

**441/3**

 **Name ……………………………………………................ Index No:…………………….**

**Session …………………… Class……………………**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **AREAS OF ASSESSMENT**  | **MAXIMUM****SCORE**  | **ACTUAL****SCORE** | **REMARKS** |
| **1.** | **Plan****Recipes**-Availability-Correct Quantities-Suitability**Order of work****-**Availability-Proper sequencing-Dove tailing**List of foodstuffs & equipment**-Availability-Adequacy-Appropriateness | 122111111 |  |  |
|  |  | 11 |  |  |
| **2.** | **Preparation and cooking****Correct procedure**  **Item 1 Starter****Item 2** One course meal Protein dish Carbohydrate dish Vegetable dish**Item 3** Juice**Item 4** Breakfast ItemMethods of cooking (at least 3)**Quality of results**Item 1 SoupItem 2 Main meal-Carbohydrate-Protein-VegetableItem 3 JuiceItem 4 Breakfast Item | 1111121 ½ 111111 |  |  |
|  |  | 14 ½  |  |  |
| **3.** | **PRESENTATION****Beverage & One course meal****Utensils** -Appropriateness-Cleanliness-Correct table setting for two-Clean (1) well pressed (1) table cloth-Presence of centre piece(1) and a menu card (1)**Correct quantities of food served****-**Starter- One course dish- Juice GarnishingGeneral impression (Item 1, 2& 3)Table condiments salt shaker, serviettes, toothpicks) | 11122111111 ½  |  |  |
|  |  | 13 ½  |  |  |
| **4.** | **GENERAL HYGIENE****Hygiene**-Personal-Food-Kitchen**Economy of resources**-Water- Food- Fuel- Materials**Clearing up**-During work-After work | 111111122 |  |  |
|  |  | 11 |  |  |
|  |  **TOTAL** | 50 |  |  |
|  | **FINAL SCORE** |  |  |  |