**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 | 222111111 |  |  |
|  |  | 12 |  |  |
| **2.** | **Preparation and cooking****Correct procedure** **Item 1** Appetizer/starter Soup**Item 2** One course meal Protein dish Carbohydrate dish Vegetable dishMethods of cooking (atleast 3)**Quality of results**Item 1Item 2-Carbohydrate-Protein-Vegetable | 222231111 |  |  |
| **3.** | **PRESENTATION****Appetizer & 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**-Appetizer- One course dishGarnishingGeneral impression (Item 1& 2)Table condiments salt shaker, serviettes, toothpicks) | 1112211111 |  |  |
|  |  | 12 |  |  |
| **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** |  |  |  |