**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 | 2  2  2  1  1  1  1  1  1 |  |  |
|  |  | 12 |  |  |
| **2.** | **Preparation and cooking**  **Correct procedure**  **Item 1** Appetizer/starter  Soup  **Item 2** One course meal  Protein dish  Carbohydrate dish  Vegetable dish  Methods of cooking (atleast 3)  **Quality of results**  Item 1  Item 2  -Carbohydrate  -Protein  -Vegetable | 2  2  2  2  3  1  1  1  1 |  |  |
| **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 dish  Garnishing  General impression (Item 1& 2)  Table condiments salt shaker, serviettes, toothpicks) | 1  1  1  2  2  1  1  1  1  1 |  |  |
|  |  | 12 |  |  |
| **4.** | **GENERAL HYGIENE**  **Hygiene**  -Personal  -Food  -Kitchen  **Economy of resources**  -Water  - Food  - Fuel  - Materials  **Clearing up**  -During work  -After work | 1  1  1  1  1  1  1  2  2 |  |  |
|  |  | 11 |  |  |
|  | **TOTAL** | 50 |  |  |
|  | **FINAL SCORE** |  |  |  |