**HOMESCIENCE FOOD AND NUTRITION**

**MARKING SCHEME**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Area of assessment** | **Max score** | **Actual score** | **remarks** |
| 1 | Plan  Recipes   * Availability (4x1/2) * Correct quantity (4x1/2) for two   Appropriate (aged) order of work   * Availability * Proper sequencing   List of foodstuffs   * Availability * Adequacy (for two) * Appropriate   List of equipment   * Availability * Adequacy * Appropriate | 2  2  2  1  1  1  2  2  1  1  1 |  |  |
|  |  | 16 |  |  |
| 2. | Preparation and cooking  Correct procedure for preparation   * Item 1 soup * Item 11 protein * Item III carbohydrates * Item IV vegetables   Correct procedure for cooking   * Item I soup * Item II protein * Item III carbohydrates * Item IV vegetables   Methods of cooking at least 2  Quality of results (colour, texture, taste, consistency   * Item I soup * Item II proteins * Item III carbohydrates * Item IV vegetables | 1  1  1  1  1  1  1  2  1  1  1  1 |  |  |
|  |  | 14 |  |  |
| 3. | Presentation  Utensils   * Appropriate * Clean * Table layout * Clean, ironed well laid table cloth * Centre piece (appropriate size and placement) * Correct set up cutlery and glassware (1) and at the right position (1) * Accompaniments (salt/pepper/shakers)   Hygiene   * Food hygiene – during preparation (1/2) and cooking (1/2) * Kitchen – hygiene during preparation (1/2)   Service (1)   * Personal hygiene in handling food (1/2) and grooming (1/2) | 1  1  2  2  1  1  1  1 |  |  |
|  | Sub total | 12 |  |  |
| 4 | Economy of resources  Water – no running taps (1/2)  No misuse of water (1/2)  Food   * No excess food peelings (1/2)   All ordered food used (1/2)  Materials   * Used for right purpose (1/2) * No wastage (1/2)   Fuel   * Switched off after use * Simmering when necessary * Use correct size of pan (1/2) | 1  1  1  1 |  |  |
|  | Sub total | 4 |  |  |
| 5 | Clearing up   * During work * After work | 2  2 |  |  |
|  | Sub total | 4 |  |  |
|  | Grand total | 56 |  |  |
|  | Final work = actual score=2 |  |  |  |
|  | Possible menu   * Two course meal for grandmother and you  1. Vegetable soup 2. Minced meat stew/stewed liver 3. Boiled rice/mashed potatoes 4. Steamed leafy vegetables |  |  |  |