**MOKASA JOINT EXAMINATION**

**DECEMBER 2021**

**HOMESCIENCE**

**441/3**

**FOOD AND NUTRITION MARKING SCHEME**

**NAME………………………………CLASS…………. SESSION…………...ADM………….**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREAS OF ASSESSMENT** | MAXIMUM SCORE | ACTUAL SCORE | REMARKS |
| **PLAN**  **Recipe**  Availability  Correct quantities  Suitability of menu  **Order of work**  Availability  Proper sequencing  Dove tailing  **List of food stuff and equipments**  Availability  Adequacy  Appropriateness | 1  3  3  1  1  1  1  2  2 |  |  |
| **SUBTOTAL** | **15** |  |  |
| **PREPARATION**  **Correct procedure**  Cereal  Protein  Carbohydrate 1  Carbohydrate 2  Vitamin (juice)  Beverage  Methods of cooking(at least 2)  **Quality of results**  Cereal  Protein  Carbohydrate 1  Carbohydrate 2  Vitamin (juice)  Beverage | 11/2  11/2  11/2  11/2  11/2  11/2  2  1  1  1  1  1  1 |  |  |
| **SUB TOTAL** | **17** |  |  |
| **PRESENTATION**  **Utensils**  Appropriateness  Cleanliness  Clean (1/2) well pressed (1/2) table cloth  Presence of a centre piece (1/2) and menu card (1/2)  Adequate food served  Garnishing  General impression  Table condiments (salt shaker, serviettes and toothpicks) | 1  1  1  1  3  1/2  1  11/2 |  |  |
| **SUBTOTAL** | **10** |  |  |
| **GENERAL HYGIENE**  **Hygiene**  Personal (watch, nails shoes etc.)  Food  Kitchen  **Economy of resources**  Water  Food  Fuel  Materials  **Clearing up**  During work  After work | 1  1/2  1/2  1/2  1/2  1/2  1/2  2  2 |  |  |
| **SUBTOTAL** | **8** |  |  |
| **TOTAL MARKS** | **50/2** |  |  |