

FORM 4**HOMESCIENCE****PAPER 3 FOOD AND NUTRITION****MARKING SCHEME**

	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1	PLAN Recipes ✓ Availability ✓ Correct quantity ✓ Appropriate 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 1 1 1 1 1 1		
	Sub total	16		
2	PREPARATION AND COOKING Correct procedure for preparation ✓ item I protein ✓ item II carbohydrates ✓ item III vegetable ✓ Drink Correct procedure for cooking ✓ Item I protein ✓ Item II carbohydrate ✓ Item III vegetable	1 1 1 1 1 1 1 1 1 2 1 1 1		

	✓ Drink ✓ Methods of cooking (at least two) Quality of results (colour, texture taste consistency) ✓ item I protein ✓ item II carbohydrate ✓ item III vegetable ✓ Drink	1 1 1 1		
	Sub total	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 and cooking (½) ✓ Kitchen hygiene – during preparation (½) service (½) ✓ Personal hygiene – in handling food (½) and grooming (½)	1 1 2 2 2 1 1 1 1		
	Sub total	12		
	ECONOMY OF RESOURCES ✓ Water – no running taps (½) no misuse of water (½) Food	1 1		

	✓ No excess food peelings (½) ✓ All ordered food used (½) Materials ✓ Used for right purpose (½) ✓ No wastage (½) Fuel ✓ Switched off after use (½) ✓ Simmering when necessary/use correct size of pan (½)	1		
	Sub total	4		
	CLEARING UP			
	✓ During work ✓ After work	2 2		
	SUB TOTAL	4		
	GRAND TOTAL	50		
	FINAL WORK = <u>ACTUAL SCORE</u>			
	2			