## **MOKASA JOINT EXAMINATION - 2021**

HOME SCIENCE (FOOD & NUTRITION) 441/3 PAPER 3 (PRACTICAL) MARKING SCHEME

CANDIDATE'S NAME	INDEX
NO	
TEACHERS NAME	SESSION
DATE	

	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	PLAN:	SCORE	SCORE	
1.				
	RECIPES: - Availability	$2^{1/2}$		
	- Availability - Correct quantities	$\frac{2}{2}$ $\frac{2}{2}$		
	_	$\frac{2}{2}$ $\frac{2}{2}$		
	- Suitability of menu	472		
	ORDER OF WORK:			
	- Availability	1		
	- Corret sequencing	1		
	- Dove tailing	1		
	<b>LIST OF FOOD STUFFS AND EQUIPMENT:</b>	1		
	- Availability	1		
	- Adequacy	1		
	- Appropriateness			
		13½		
2.	PREPERATION			
	Correct procedure			
	- Item 1 (one course meal)			
	. Protein dish	$1\frac{1}{2}$		
	. Carbohydrate dish	$1\frac{1}{2}$		
	. Vegetable dish	$1\frac{1}{2}$		
	- Item 2 (Beverage)	1		
	- Item 3 (Accompanying snack)	11/2		
		1		
	• Methods of cooking (at least 2)			
	Quality of results			

			Т	
	- Item 1 main meal	1		
	- Carbohydrate	1		
	Protein	1		
	Vegetable	1		
	- Item 2 (Beverage)	1		
	- Item 3 (Accompanying snack)			
	\ 1 2	13		
3.	PRESENTATION			
	One course meal, beverage, accompanying			
	snack			
	• Utensils	$2\frac{1}{2}$		
	- Appropriateness	$\frac{2^{1/2}}{2^{1/2}}$		
	- Cleanliness	1		
	- Correct table setting for two	1		
	C1 (1/) W/ 11 1 (1/) + 1.1 1 .1	1		
		1		
	- Presence of centre piece (½) and a menu card (½)	1		
	· · ·	1		
	Correct quantities of food served  One course most	1		
	- One course meal	1		
	- Beverage	1		
	- Accompanying snack	1		
		1		
	• Garnishing			
	General impression			
	- Item I one course meal	1		
	- Item 2 Beverage	1		
	- Item 3 accompanying snack	1½		
	Table condiments salt shaker, serviettes,			
	toothpicks			
		16½		
4.	GENERALLY			
	• Hygiene			
	- Personal	1		
	- Food	1		
	- Kitchen	1		
	• Economy of resources			
	- Water	1/2		
	- Food	1/2		
	- Fuel	1/2		
	- Materials	1/2		
	• Clearing up			
		•		

- During work - After work	1 1		
	7		
TOTAL MARKS	50 ÷ 2	= 25	