

441/3
HOMESCIENCE (FOOD AND NUTRITION)
Paper 3
PRACTICAL
MARKING SCHEME

Name _____ Adm No _____ Class _____

AREAS OF ASSESSMENT	MAX SCORE	SCORE	REMARKS
1. PLAN <ul style="list-style-type: none"> • Recipes <ul style="list-style-type: none"> - Availability 1 - Correct quantities 1 - Suitability of items 2 • Order of work <ul style="list-style-type: none"> - Availability ½ - Suitability of items 1 • List of foodstuffs materials and equipments <ul style="list-style-type: none"> - Availability ½ - Adequacy 1 - Appropriateness ½ 	7 ½		
2. PREPARATION <ul style="list-style-type: none"> • Correct procedures <ul style="list-style-type: none"> - Protein ½ - Carbohydrates ½ - Vitamins ½ - Hot beverage ½ - Methods of cooking(at least 2) 1 • Quality of results <ul style="list-style-type: none"> - Protein ½ - Carbohydrate ½ - Vitamin ½ - Hot beverage ½ 	5		
3. PRESENTATION <ul style="list-style-type: none"> • Utensils <ul style="list-style-type: none"> - appropriateness ½ - cleanliness and not smudged 1 ½ - Not overfilled ½ • Table setting 			

- Clean and well pressed table cloth	1½		
- Presence of menu card	½		
- Correct flower arrangement	½		
- Proper arranged 2 covers	1		
- One course meal and hot beverage presented	½		
	6 ½		
4. GENERAL			
• Hygiene – personal (1) and food (1)	2		
• Economy of resources food(½) water (½) fuel (½) materials (½)	2		
• Cleaning up during (1) and after (1) work	2		
	6		
TOTAL MARKS	25		