

**441/3
HOMESCIENCE
FOOD AND NUTRITION
MARKING SCHEME**

	AREA OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1	PLAN Recipes <ul style="list-style-type: none"> - Available - Correct quantities - Appropriate choice Order of Work <ul style="list-style-type: none"> - Availability - Proper sequence - Ability to follow order of work - Dovetailing List of food stuff & equipment <ul style="list-style-type: none"> - Availability - Adequacy - Appropriateness 	1 2 1 1 2 2 2 1 2 2		
		16		
2	PREPARATION AND COOKING CORRECT PROCEDURE			
	Protein dish Carbohydrate dish Vegetable dish Drink Methods of cooking (at least 2) Quality of Results -Protein -Carbohydrate -Vegetable -Drink	3 3 2 2 2 2 2 2 2		
		20		
3	PRESENTATION			
	Utensils <ul style="list-style-type: none"> - Appropriate - Clean - Centre piece - General impression Hygiene <ul style="list-style-type: none"> - Food hygiene - Personal hygiene 	1 1 1 1 1 1		
		6		

4	E economy of resources			
	- Water	1		
	- Food	1		
	- Fuel	1		
	- Cleaning materials	1		
		4		
5	Clearing up			
	- During work	2		
	- After work	2		
	-	4		
	-	50 ÷ 2		