**441/3**

**HOMESCIENCE (FOODS AND NUTRITION).**

**PAPER 3**

**MARKING SCHEME.**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREAS OF ASSESSMENT** | **MAX SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1. | **PLAN**   * **RECIPE**   -Availability of recipes  -Correct quantities  -Suitability of menu | **1**  **2**  **2** |  |  |
|  |  | 5 |  |  |
|  | * **ORDER OF WORK**   -Availability  -Correct sequencing | **1**  **2** |  |  |
|  |  | **3** |  |  |
|  | * **LIST OF FOOD STUFFS & EQUIPMENT**   -Availability  -Adequacy  -Appropriateness | **1**  **2**  **2** |  |  |
|  |  | **13** |  |  |
| 2. | * **PREPARATION**   - Correct procedure for  - Protein  -Carbohydrate  -Vegetables  -Drink  -Creamed cake  Methods of cooking (at least 2) | **3**  **3**  **2**  **2**  **3**  **2** |  |  |
|  |  |  |  |  |
|  | * **QUALITY OF RESULTs** * Protein dish * Carbohydrates dish * Vegetable dish * Drink * Creamed cake | **2**  **2**  **2**  **2**  **2** |  |  |
|  |  | **25** |  |  |
| 3. | * **PRESENTATION**   Serving dishes  - Appropriate  -Clean  -Centre piece  -Garnishes  -General impression  Clean (1) Well pressed (1) tablecloth | **1**  **1**  **1**  **1**  **1**  **1**  **1** |  |  |
|  |  | **7** |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 4. | * **GENERALLY EFFICIENCY** * **HYGIENE** * Personal (1) food (1) and work surface(1)   \* Economy of resources water ( ½ ) Food ( ½ )  Fuel( ½ ) Materials ( ½ )   * Clearing up * During work * After work | **3**  **2**  **1**  **1** |  |  |
|  |  | **7** |  |  |
|  | **TOTAl** | **60** |  |  |
|  | **Divide total by 2** | **30** |  |  |