

**FOOD AND NUTRITION****HOMESCIENCE PRACTICAL – 441/3****FORM THREE****Marking schemes:**

1	Plan <ul style="list-style-type: none"><li>a) Recipe<ul style="list-style-type: none"><li>• Availability</li><li>• Correct quantities</li><li>• Suitability of menu</li></ul></li><li>b) Order of work<ul style="list-style-type: none"><li>• Availability</li><li>• Proper sequence</li></ul></li><li>c) List of foodstuffs, materials + equipment<ul style="list-style-type: none"><li>• Availability</li><li>• Adequacy</li><li>• Appropriateness</li></ul></li></ul>	<div>1</div> <div>1</div> <div>1</div> <div><math>\frac{1}{2}</math></div> <div><math>\frac{1}{2}</math></div> <div>1</div> <div>1</div> <div>1</div>
	SUB – TOTAL	$6\frac{1}{2}$
2	Preparation. Correct procedure <ul style="list-style-type: none"><li>• Dish 1</li><li>• Dish 2</li><li>• Beverage</li><li>• Fruit</li><li>• Cooking methods (atleast 2)</li></ul> Quality of results <ul style="list-style-type: none"><li>• Dish 1</li><li>• Dish 2</li><li>• Beverage</li><li>• Fruit</li></ul>	<div>1</div> <div>1</div> <div>1</div> <div>1</div> <div>1</div> <div>1</div> <div>1</div> <div>1</div> <div>1</div>
	SUB – TOTAL	9
3	Presentation Utensils <ul style="list-style-type: none"><li>• Appropriateness</li><li>• Cleanliness</li><li>• General impression</li><li>• garnishing</li></ul>	<div>1</div> <div>1</div> <div>1</div> <div><math>\frac{1}{2}</math></div>
	SUB – TOTAL	$3\frac{1}{2}$
4	General hygiene <ul style="list-style-type: none"><li>• personal</li></ul>	<div>1</div>

	<ul style="list-style-type: none"> <li>• food</li> </ul>	1
	SUB – TOTAL	2
5	Economy of resources <ul style="list-style-type: none"> <li>• water</li> <li>• food</li> <li>• fuel</li> <li>• material</li> </ul>	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$
	SUB – TOTAL	2
5	Cleaning up <ul style="list-style-type: none"> <li>• during work</li> <li>• after work</li> </ul>	1 1
	SUB – TOTAL	2
	TOTAL	25