

PAPER 3 FORM 3 SECOND TERM 2020

MARKING SCHEME

	AREA OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	<u>Plan Recipe</u> <ul style="list-style-type: none"> • Availability. 1 • Correct quantities. 1 • Suitability. 1 <u>Order of work</u> <ul style="list-style-type: none"> • Availability. ½ • Proper sequencing. ½ <u>List of food stuffs materials and equipment</u> <ul style="list-style-type: none"> • Availability. 1 • Adequacy. 1 • Appropriateness. ½ 			
	Subtotal	6 ½		
2.	<u>Preparation. Correct procedure.</u> <ul style="list-style-type: none"> • Carbohydrate meal. 1 • Protein. 1 • Vitamins, minerals. 2 • Drink. 1 • Cooking methods at least 2. 1 <u>Quality results.</u> <ul style="list-style-type: none"> • Carbohydrate meal. 1 • Protein. 1 • Vitamins, minerals. • Drink. 			
	Sub total	9		
3	<u>Presentation.</u> <ul style="list-style-type: none"> • Utensils. 1 • Appropriateness. 1 • Cleanliness. 1 • General impression. ½ • Garnishing. 			

	Subtotal			
4.	General hygiene <ul style="list-style-type: none">• Personal• Food	1 1		
	Subtotal	2		
5.	Economy of resources <ul style="list-style-type: none">• Water• Food• Fuel• Material	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$		
6.	Cleaning up <ul style="list-style-type: none">• During work• After work	1 1		
	Subtotal	2		
Total		25		