

Home science (Food and Nutrition).

MOKASA . March / April 2020.

Marking scheme. 441/3

Name ..... Index No.....

Session.....

Class.....

NO	AREAS OF ASSESMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	<b>Plan.</b> <b>Recipes.</b> <ul style="list-style-type: none"> <li>- Availability. 2<sup>1</sup>/<sub>2</sub></li> <li>- Correct quantities 2<sup>1</sup>/<sub>2</sub></li> <li>- Suitability 2<sup>1</sup>/<sub>2</sub></li> </ul> <b>Order of work</b> <ul style="list-style-type: none"> <li>- Availability. 1</li> <li>- Proper sequencing 1</li> <li>- Dove tailing 1</li> </ul> <b>List of foodstuffs and equipment.</b> <ul style="list-style-type: none"> <li>- Availability. 1</li> <li>- Adequacy. 1</li> <li>- Appropriateness. 1</li> </ul>			
		<b>13<sup>1</sup>/<sub>2</sub></b>		
2.	<b>Preparation and cooking.</b> <b>Correct procedure</b> <ul style="list-style-type: none"> <li><b>Item 1</b> Protein. 1<sup>1</sup>/<sub>2</sub></li> <li><b>Item 2</b> Carbohydrate. 1<sup>1</sup>/<sub>2</sub></li> <li><b>Item 3</b> Vitamin. 1<sup>1</sup>/<sub>2</sub></li> <li><b>Item 4</b> Nutritious drink 1<sup>1</sup>/<sub>2</sub></li> <li><b>Item 5</b> Weaning dish. 1<sup>1</sup>/<sub>2</sub></li> </ul> Methods of cooking (at least 3) 1 <sup>1</sup> / <sub>2</sub> <b>Quality of results.</b> 1 <sup>1</sup> / <sub>2</sub> <ul style="list-style-type: none"> <li>Item 1 Protein. 1</li> <li>Item 2 Carbohydrate. 1</li> <li>Item 3 Vitamin. 1</li> <li>Item 4 Nutritious drink. 1</li> <li>Item 5. Weaning dish. 1</li> </ul>			

		1 1		
		<b>14</b>		
<b>3.</b>	<p><b>PRESENTATION</b></p> <p><b>One course, weaning and Nutritious drink utensils.</b></p> <ul style="list-style-type: none"> <li>- Appropriateness (one-course, nutritious drink) 1</li> <li>- Weaning(plastic cup, spoon and bib) 1<sup>1/2</sup></li> <li>- Cleanliness. 1</li> <li>- Correct table setting 1</li> <li>- Clean (1/2) well pressed (1/2) table cloth. 1</li> <li>- Presence of Centre piece (1/2) and a menu card(1/2) 1</li> </ul> <p><b>Correct quantities and food served</b></p> <ul style="list-style-type: none"> <li>- Item 1 1/2</li> <li>- Item 2 1/2</li> <li>- Item 3 1/2</li> <li>- Item 4 1/2</li> <li>- Item 5 1/2</li> </ul> <p>General impression. 1 Table condiments (salt shaker, serviettes, tooth picks.) 1<sup>1/2</sup></p>			
		<b>11<sup>1/2</sup></b>		
<b>4.</b>	<p><b>GENERAL HYGIENE.</b></p> <p><b>Hygiene.</b></p> <ul style="list-style-type: none"> <li>- Personal. 1</li> <li>- Food 1</li> <li>- Kitchen 1</li> </ul> <p><b>Economy of resources.</b></p> <ul style="list-style-type: none"> <li>- Water 1</li> <li>- Food 1</li> <li>- Fuel 1</li> <li>- Materials 1</li> </ul>			

	<b>Clearing up.</b> <ul style="list-style-type: none"><li>- During work</li><li>- After work.</li></ul>	2 2		
		<b>11</b>		
	<b>TOTAL</b>	<b>50</b>		
	<b>FINAL SCORE</b>			