

Kenya certificate of Secondary Education

441/3

HOMESCIENCE (FOOD AND NUTRITION)

Paper 3

PRACTICAL

MARKING SCHEME

Name _____ Index Number _____

AREAS OF ASSESSMENT	MAX SCORE	SCORE	REMARKS
1. PLAN			
• Recipes			
- Availability	1		
- Correct quantities	1		
- Suitability of items	2		
• Order of work			
- Availability	½		
- Suitability of items	1		
• List of foodstuffs materials and equipments			
- Availability	½		
- Adequacy	1		
- Appropriateness	½		
	7 ½		
2. PREPARATION			
• Correct procedures			
- Protein	½		
- Carbohydrates	½		
- Vitamins	½		
- Hot beverage	½		
- Methods of cooking(at least 2)	1		
• Quality of results			
- Protein	½		
- Carbohydrate	½		
- Vitamin	½		
- Hot beverage	½		

	5		
3. PRESENTATION			
<ul style="list-style-type: none"> • Utensils - appropriateness - cleanliness and not smudged - Not overfilled • Table setting - Clean and well pressed table cloth - Presence of menu card - Correct flower arrangement - Proper arranged 2 covers - One course meal and hot beverage presented 	<ul style="list-style-type: none"> 1/2 1 1/2 1/2 1 1/2 1/2 1/2 1 1/2 		
	6 1/2		
4. GENERAL			
<ul style="list-style-type: none"> • Hygiene – personal (1) and food (1) • Economy of resources food(1/2) water (1/2) fuel (1/2) materials (1/2) • Cleaning up during (1) and after (1) work 	<ul style="list-style-type: none"> 2 2 2 		
	6		
TOTAL MARKS	25		