

**TRIAL ONE EVALUATION TEST 2019**

**441/3 FOODS AND NUTRITION MARKING SCHEME MARCH/APRIL 2019**

**CANDIDATES NAME:-----INDEX NO:-----**

**EXAMINER'S NAME: -----SESSION-----**

	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	<b>PLAN</b>			
	•Recipe			
	–Availability	1		
	–correct quantities	1		
	–correct choice	2		
	•Order of work			
	–availability	½		
	–proper sequencing	½		
	•list of foodstuffs material and equipment.			
	–availability	1		
	–adequacy	1		
	–Appropriateness	½		
		7½		
2.	<b>PREPARATION</b>			
	•Correct			
	–Drink	1		
	–protein	1		
	–carbohydrate	1		
	–vitamin	1		
	•Quality of results (at least two methods of cooking)			
	–Drink	1		
	–protein	1		
	–carbohydrate	1		
	–vitamin	1		
		1		
		09		
3.	<b>PRESENTATION</b>			
	•Utensils			
	–Appropriateness	½		
	–cleanliness	½		
	•Garnishing	½		
	•General impression	1		
	•personal (1) and food (1) hygiene	2		
		4½		
4.	<b>ECONOMY OF RESOURCES</b>			
	–water	½		
	–Food	½		
	–Fuel	½		

	-material			
		2		
5.	CLEARING UP			
	-During work	1		
	-After work	1		
		2		
	TOTAL	25		