

441/3
HOME SCIENCE (FOOD AND NUTRITION)
Paper 3
(PRACTICAL)
September 2022
Time: 1 ¾ HOURS

MARKING SCHEME

NAME:..... **ADM.**.....
SCHOOL:..... **SESSION**

TEACHER:

AREAS OF ASSESSMENT	MAX SCORE	ACTUAL SCORE	REMARKS
1. Plan recipe			
- Availability	1		
- Collect qualities suitability	1		
- Suitability	1		
Order of work			
- Availability	½		
- Proper sequencing	½		
List of food stuffs, materials and equipment			
- Availability	1		
- Adequacy	1		
- Appropriateness	½		
Sub-Total	6 ½		
2. Preparation correct procedure			
- Carbohydrate meal	1		
- Protein	1		
- Vitamins/ minerals	1		
- Fruit salad	1		
- Cooking methods at least two	1		
Quality of results			
- Carbohydrate meal	1		
- Protein	1		
- Vitamins/ minerals	1 ½		
- Fruit salad	1		

	8 ½		
3. Presentation utensils			
- Appropriateness	1		
- Cleanliness	1		
- General impression	1		
- Garnishing	½		
- Centre piece	½		
Sub Total	4		
4. General Hygiene			
- Personal	1		
- Food	1		
Sub Total	2		
5. Economy of resources			
- Water	½		
- Food	½		
- Fuel	½		
-Material	½		
Sub Total	2		
6. Cleaning up			
- During work	1		
- After work	1		
Sub Total	2		