**441/3 – HOMESCIENCE PAPER 3 - MARKING SCHEME**

**CANDIDATE’S NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ADM NO. \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**SCHOOL: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

* Pilau rice
* Chapati
* French fries
* Fruit punch
* Cocktail juice
* Any fruit juice
* Fried spinanch/ kales
* Steamed cabbage
* Stewed beef
* Stewed chicken
* Baked chicken
* Baked beef

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREAS OF ASSESSMENT** | **Max score** | **Act score** | **Remarks** |
| **1** | **PLAN** |  |  |  |
|  | (a) **RECIPES*** Available 2x1
* Correct choice
* Correct quantities

(b) **ORDER OF WORK*** Available
* Proper sequencing (written)

 (c) **LIST OF FOOD STUFFS & EQUIPMENT*** Availability
* Adequate
* Appropriate
 | 21211122 |  |  |
|  | **SUB-TOTAL** | **16** |  |  |
| **2** | **PREPARATION** |  |  |  |
|  | **Correct procedure*** Item 1
* Item 2
* Item 3
* Item 4 (Nutritious drink)

**Correct procedure of cooking** * Item 1
* Item 2
* Item 3

Methods of cooking (at least 2)**Quality of results (colour, texture, taste, consistency)*** Item 1
* Item 2
* Item 3
* Item 4 nutritious drink
 | 111211121111 |  |  |
|  | **SUB-TOTAL** | **14** |  |  |
| **3** | **PRESENTATION**  |  |  |  |
|  | **Utensils*** Appropriate (for packing food)
* Clean

**Packing** * Salt and pepper shakers
* Bag/basket
* Enough cuttery and crockery
* Well laundered picnic cloth packed

**Hygiene** * Food hygiene – during preparation (½)
* During cooking (½)
* Kitchen hygiene – during preparation (½)
* During packaging (½)
* Personal hygiene – when handling food (½)
* Grooming (½)
 | 221121111 |  |  |
|  |  | **12** |  |  |
| **4** | **ECONOMY OF RESOURCES** |  |  |  |
|  | * **Use of water**
* No water spillages
* No misuse of water
* **Food**
* No excess food
* Utilized all food ordered
* **Fuel**
* Simmering when necessary
* Switching on and off source of fuel appropriate.
* **Materials**
* Using materials for the right purpose
* No wastage (use of excess materials)
 | ½½½½½½½½ |  |  |
| **5** | **CLEARING UP** |  |  |  |
|  | * During the practical
* After the practical
 | 22 |  |  |
|  | **SUB-TOTAL** | **8** |  |  |
|  | **TOTAL** | **50** |  |  |

 **Final Mark** = Actual score

 2