**Kenya Certificate of Secondary Education**

 **441/3 - HOME SCIENCE - Paper 3**

 **(FOODS AND NUTRITION) (PRACTICAL)**

 **JULY/AUGUST 2019 - 13/4 hours**

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 **MARKING SCHEME**

 **TO BE USED AT THE EXAMINATION CENTRE**

 **(CONFIDENTIAL)**

 **This marking scheme consists of 4 printed pages**.

 **Turn over**

 **Possible Menu (Breakfast)**

1. An egg dish

2. Pan cake/Fruit fritter/drop Scone/ Mandazi

3. Whole fruit/fruit juice

4. Tea /chocolate drink

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| **AREAS OF ASSESSMENT** | **MAX SCORE** | **ACTUAL SCORE** | **REMARKS** |
| **1.PLAN****Recipes**- Availability (recipe for all the 4 dishes)- Correct quantities(enough for three persons)- Appropriate choice (Protein dish, carbohydrate, a fruit dish and a beverage )**Order of work** - Availability- Proper sequencing**List of foodstuff** - Availability- Adequacy (enough for three)- Appropriateness**List of equipment**- Availability- Adequacy - Appropriateness | 22 211122111 |  |  |
|  **SUB-TOTAL** | **16** |  |  |
| **2. PREPARATION AND COOKING****Correct Procedure for preparation**- Item 1(protein dish)- Item 2 (carbohydrate dish)- Item 3 (fruit dish)- Item 4 (beverage)**Correct procedure for cooking** - Item 1(protein dish)- Item 2 (carbohydrate dish)- Item 3 (fruit dish)- Item 4 (beverage)- Methods of cooking( at least two methods )**Quality of Results (Colour, Texture, Taste, Consistency)**-Item 1(protein dish)-Item 2 (carbohydrate dish)-Item 3 (fruit dish)-Item 4 (beverage) | 121 2111121111 |  |  |
|  **SUB-TOTAL** | **16** |  |  |
| 1. **PRESENTATION**

 **Utensils**- Appropriate - Clean- Not smudged**Table layout**- Well set table for three - Correct placement of cutlery and crockery - Accompaniments(salt and sugar dish)- Centre piece **-** Food well garnished**Hygiene**-Food hygiene (when preparing and cooking)-Kitchen hygiene (preparation and service)-Personal hygiene (food handling and  grooming) | 1 ½ ½21111111 |  |  |
|  **SUB-TOTAL** | **11** |  |  |
| **4. ECONOMY OF RESOURCES** **Use of Water****-**Taps closed when not in use- No spillages of water**Food**-Utilizes all food ordered**Materials**-Using materials for the right purpose-No wastage (use of excess materials)**Fuel****-**Switching on and off source of fuel appropriately  |  ½ ½ ½ ½ ½½ |  |  |
|  **SUB-TOTAL** | **03** |  |  |
| **5. TIDYING AND CLEARING UP**- During the practical session- After work | 22 |  |  |
|  **SUB-TOTAL** | **04** |  |  |
|  **TOTAL****Final mark = Actual score**  **2** | **50** **25** |  |  |