**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

|  |  |  |  |
| --- | --- | --- | --- |
| **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 | 2  2  2  1  1  1  2  2  1  1  1 |  |  |
| **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) | 1  2  1  2  1  1  1  1  2  1  1  1  1 |  |  |
| **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  ½  2  1  1  1  1  1  1  1 |  |  |
| **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  ½  ½ |  |  |
| **SUB-TOTAL** | **03** |  |  |
| **5. TIDYING AND CLEARING UP**  - During the practical session  - After work | 2  2 |  |  |
| **SUB-TOTAL** | **04** |  |  |
| **TOTAL**  **Final mark = Actual score**  **2** | **50**  **25** |  |  |