**Home science (Food and Nutrition). MOKASA . March / April 2020.**

**Marking scheme. 441/3**

**Name …………………………………………………………………………….. Index No…………………………………….**

**Session………………………………… Class………………………….**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **AREAS OF ASSESMENT** | **MAXIMUM SCORE** | **ACTUAL SCORE** | **REMARKS** |
| **1.** | **Plan.****Recipes.*** Availability.
* Correct quantities
* Suitability

**Order of work*** Availability.
* Proper sequencing
* Dove tailing

**List of foodstuffs and equipment.*** Availability.
* Adequacy.
* Appropriateness.
 | 21/221/221/2111111 |  |  |
|  |  | **131/2** |  |  |
| **2.** | **Preparation and cooking.****Correct procedure****Item 1** Protein.**Item 2** Carbohydrate.**Item 3** Vitamin.**Item 4** Nutritious drink**Item 5** Weaning dish.Methods of cooking (at least 3)**Quality of results.**Item 1 Protein.Item 2 Carbohydrate.Item 3 Vitamin.Item 4 Nutritious drink. Item 5. Weaning dish. | 11/211/211/211/211/211/211111 |  |  |
|  |  | **14** |  |  |
| **3.** | **PRESENTATION****One course, weaning and Nutritious drink utensils.*** Appropriateness (one- course, nutritious drink)
* Weaning(plastic cup, spoon and bib)
* Cleanliness.
* Correct table setting
* Clean (1/2) well pressed (1/2) table cloth.
* Presence of Centre piece (1/2) and a menu card(1/2)

**Correct quantities and food served*** Item 1
* Item 2
* Item 3
* Item 4
* Item 5

General impression.Table condiments (salt shaker, serviettes, tooth picks.) | 111/211111/21/21/21/21/2111/2 |  |  |
|  |  | **11**1/2 |  |  |
| **4.** | **GENERAL HYGIENE.****Hygiene.*** Personal.
* Food
* Kitchen

**Economy of resources.*** Water
* Food
* Fuel
* Materials

**Clearing up.*** During work
* After work.
 | 111111122 |  |  |
|  |  | **11** |  |  |
|  |  **TOTAL** | **50** |  |  |
|  |  **FINAL SCORE** |  |  |  |