**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. | 21/2  21/2  21/2  1  1  1  1  1  1 |  |  |
|  |  | **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. | 11/2  11/2  11/2  11/2  11/2  11/2  1  1  1  1  1 |  |  |
|  |  | **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.) | 1  11/2  1  1  1  1  1/2  1/2  1/2  1/2  1/2  1  11/2 |  |  |
|  |  | **11**1/2 |  |  |
| **4.** | **GENERAL HYGIENE.**  **Hygiene.**   * Personal. * Food * Kitchen   **Economy of resources.**   * Water * Food * Fuel * Materials   **Clearing up.**   * During work * After work. | 1  1  1  1  1  1  1  2  2 |  |  |
|  |  | **11** |  |  |
|  | **TOTAL** | **50** |  |  |
|  | **FINAL SCORE** |  |  |  |