THE KENYA NATIONAL EXAMINATIONS COUNCIL Kenya Certificate of Secondary Education

441/3 MS

HOME SCIENCE

(Foods and Nutrition) (Practical)

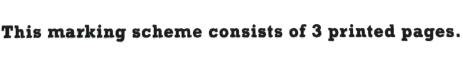
Mar. 2022

MARKING SCHEME (CONFIDENTIAL)

SCSE 202) ILCSE 2021 RCSE 202

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Paper 3

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	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	PLAN			
	Recipes			
	- Availability $(4 \times \frac{1}{2})$	2		
	- Correct quantity $(4 \times \frac{1}{2})$ (enough for one)	2		
	 Appropriate choice (for the age) 	1		
	Order of work			
	– Availability	1		
	 Proper sequencing 	1		
	List of foodstuffs			
	– Availability	1		
	 Adequacy (enough for one) 	2		
	- Appropriateness	2		
	List of equipment			
	– Availability	1		
	- Adequacy	1		
	– Appropriateness	1		
	SUB-TOTAL	15		
2.	PREPARATION AND COOKING			
	Correct procedure for preparation			
	- Item 1	1		
	– Item 2	1		
	– Item 3	1		
	– Item 4 (nutritious drink)	2		
	Correct procedure for cooking	MON.		
	– Item 1	1		
	– Item 2	1		
	– Item 3	1		
	 Methods of cooking (at least two) 	2		
	Quality of results (colour, texture, taste,			
	consistency)			
	– Item 1	1		
	– Item 2	1		
	– Item 3	1		
	 Item 5 Item 4 (nutritious drink) 	1		
	SUB-TOTAL	14		

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	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
3.	PRESENTATION			
•	Utensils			
	– Appropriate	1/2		
	- Clean	1/2		
	Tray setting	/2		
	- Well laundered (1) and laid (1) tray cloth	2		
	 Fresh flower arrangement available 	1		
	 Correct set up of cutlery and glassware (1) laid 	I		
	at the right position (1) for one person.	2		
	 Tray not congested 			
		1		
	Meal presentation	1		
	- Portion enough for one			
	- Appropriate for the age	1		
	- Colourful (variety of colours)	1 2		
	- Attractive (arrangement of the food on the	2		
	plate)			
	Hygiene			
	- Food hygiene - during preparation $\frac{1}{2}$			
	$-$ during cooking $\frac{1}{2}$	1		
	- Kitchen hygiene - during preparation $\frac{1}{2}$			
	$-$ during service $\frac{1}{2}$	-1-		
	- Personal hygiene - when handling food $\frac{1}{2}$			
	- grooming ½	1		
	SUB-TOTAL	15	6	
	ECONOMY OF RESOURCES			
	Use of water			
	- Taps closed when not in use	1/2		541.
	 No spillages of water 	1/2		
	Food			
	 No excess food peelings 	1/2		
	- Utilise all food ordered	1/2		
	Materials			
	- Using materials for the right purpose	1/2		
	 No wastage (use of excess materials) 	1/2		
	Fuel			
	- Simmering when necessary	1/2		
	 Similaring when necessary Switching on and off source of fuel 	1/2		
		/2		
	appropriately			
	Clearing up	1		
	 "Clearing as you go" during the practical 	1		
	session			
	– After work	1		_
	SUB-TOTAL	6		
	TOTAL	50		

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ACTUAL SCORE 2

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