

**441/3 MS**

**Paper 3**

**HOME SCIENCE**  
(Foods and Nutrition) (Practical)



**Mar. 2022**

**MARKING SCHEME**  
(CONFIDENTIAL)

**THIS MARKING SCHEME IS THE PROPERTY OF THE KENYA NATIONAL EXAMINATIONS COUNCIL AND IT MUST BE RETURNED TO THE KENYA NATIONAL EXAMINATIONS COUNCIL AT THE END OF MARKING.**



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**This marking scheme consists of 3 printed pages.**



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

550

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	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
3.	<p><b>PRESENTATION</b></p> <p><b>Utensils</b></p> <ul style="list-style-type: none"> <li>- Appropriate <span style="float: right;">½</span></li> <li>- Clean <span style="float: right;">½</span></li> </ul> <p><b>Tray setting</b></p> <ul style="list-style-type: none"> <li>- Well laundered (1) and laid (1) tray cloth <span style="float: right;">2</span></li> <li>- Fresh flower arrangement available <span style="float: right;">1</span></li> <li>- Correct set up of cutlery and glassware (1) laid at the right position (1) for one person. <span style="float: right;">2</span></li> <li>- Tray not congested <span style="float: right;">1</span></li> </ul> <p><b>Meal presentation</b></p> <ul style="list-style-type: none"> <li>- Portion enough for one <span style="float: right;">1</span></li> <li>- Appropriate for the age <span style="float: right;">1</span></li> <li>- Colourful (variety of colours) <span style="float: right;">1</span></li> <li>- Attractive (arrangement of the food on the plate) <span style="float: right;">2</span></li> </ul> <p><b>Hygiene</b></p> <ul style="list-style-type: none"> <li>- Food hygiene               <ul style="list-style-type: none"> <li>- during preparation <span style="float: right;">½</span></li> <li>- during cooking <span style="float: right;">½</span></li> </ul> <span style="float: right;">1</span> </li> <li>- Kitchen hygiene               <ul style="list-style-type: none"> <li>- during preparation <span style="float: right;">½</span></li> <li>- during service <span style="float: right;">½</span></li> </ul> <span style="float: right;">1</span> </li> <li>- Personal hygiene               <ul style="list-style-type: none"> <li>- when handling food <span style="float: right;">½</span></li> <li>- grooming <span style="float: right;">½</span></li> </ul> <span style="float: right;">1</span> </li> </ul>			
	<b>SUB-TOTAL</b>	<b>15</b>		
4.	<p><b>ECONOMY OF RESOURCES</b></p> <p><b>Use of water</b></p> <ul style="list-style-type: none"> <li>- Taps closed when not in use <span style="float: right;">½</span></li> <li>- No spillages of water <span style="float: right;">½</span></li> </ul> <p><b>Food</b></p> <ul style="list-style-type: none"> <li>- No excess food peelings <span style="float: right;">½</span></li> <li>- Utilise all food ordered <span style="float: right;">½</span></li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>- Using materials for the right purpose <span style="float: right;">½</span></li> <li>- No wastage (use of excess materials) <span style="float: right;">½</span></li> </ul> <p><b>Fuel</b></p> <ul style="list-style-type: none"> <li>- Simmering when necessary <span style="float: right;">½</span></li> <li>- Switching on and off source of fuel appropriately <span style="float: right;">½</span></li> </ul> <p><b>Clearing up</b></p> <ul style="list-style-type: none"> <li>- "Clearing as you go" during the practical session <span style="float: right;">1</span></li> <li>- After work <span style="float: right;">1</span></li> </ul>			
	<b>SUB-TOTAL</b>	<b>6</b>		
	<b>TOTAL</b>	<b>50</b>		
	<b>FINAL MARK =</b> $\frac{\text{ACTUAL SCORE}}{2}$	<b>25</b>		





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