

**441/3  
FOOD AND NUTRITION  
PAPER 3  
PRACTICAL  
JUNE 2022  
1¼ HOURS**

## **SUKELEMO JOINT PRE-MOCK JUNE, 2022**

**PLANNING SESSION-30 Minutes  
PRACTICAL TEST SESSION-1¼ Hours**

### **INSTRUCTIONS TO CANDIDATES**

1. Read the test carefully.
2. You are advised to spend 30 minutes to come up with a plan of work which will be used for the practical.
3. Textbooks and recipes may be used during the planning as reference materials.
4. You will be required to keep your order of work during the practical session.
5. At the end of the planning session, the two copies of the plan are to be handed over to the teacher.
6. The question paper and plan will be handed back to you at the beginning of the practical test session.
7. You are not allowed to bring additional notes to the practical session.

*This paper consists of 2 printed pages*

## Home Science Paper 3 (441/3)

### The Test

You are in for midterm break, a friend has come to visit. Using the ingredients listed below, prepare and serve two tea items and a hot beverage for the two of you.

#### Ingredients:

- Plain wheat flour.
- Eggs.
- Sugar.
- Salt.
- Lemons/Jam.
- Cocoa/Tea leaves.
- Milk.
- Arrow roots/Sweet potatoes.

#### Planning Session - 30 minutes

**For each task listed below, use separate sheets of paper for each task listed below and use carbon paper to make duplicate copies then proceed as follows:**

1. Identify the dishes and write down their recipes.
2. Write down your order of work.
3. Make a list of the foodstuff and equipment you will require.

**SUKELEMO JOINT PRE-MOCKS JUNE, 2022**

441/3

**HOME SCIENCE (FOOD AND NUTRITION)**

**PRACTICAL**

**MARKING SCHEME**

Candidate's Name:.....Index No:.....

Teacher's Name:.....Date:.....

	<b>AREAS OF ASSESSMENT</b>	<b>MAXIMUM SCORE</b>	<b>ACTUAL SCORE</b>	<b>REMARKS</b>
1.	<p><b>PLAN</b></p> <p><b>Recipes</b></p> <p>Available 1</p> <p>Correct quantities 2</p> <p>Appropriate choice 1</p> <p><b>Order of work</b></p> <p>Available 1</p> <p>Proper sequencing(written) 2</p> <p>Ability to follow order of work 2</p> <p>Dovetailing 2</p> <p><b>List of foodstuff and equipment</b></p> <p>available 1</p> <p>adequate 2</p> <p>appropriate 2</p>			
	<b>Sub-total</b>	<b>16</b>		

	<b>AREAS OF ASSESSMENT</b>	<b>MAXIMUM SCORE</b>	<b>ACTUAL SCORE</b>	<b>REMARKS</b>
2.	<b>PREPARATION AND COOKING</b> <b>Correct Procedure</b> Item 1 Item 2 Beverage Methods of cooking(at least 2) <b>Quality of Results</b> Item 1 Item 2 Beverage	 5 5 3 2  2 2 2		
	<b>Sub-total</b>	<b>21</b>		
3.	<b>PRESENTATION</b> <b>Utensils</b> Appropriate Clean Centre piece Menu card General impression/Proper table setting Food Hygiene Personal Hygiene	 ½ ½ 1 1 3 ½ ½		
	<b>Sub-total</b>	<b>7</b>		
4.	<b>ECONOMY OF RESOURCES</b> Water Food Fuel Cleaning materials	 ½ ½ ½ ½		
	<b>Sub-total</b>	<b>2</b>		

5.	<b>CLEARING UP</b>			
	During work	2		
	After work	2		
	<b>Sub total</b>	<b>4</b>		
	<b>TOTAL</b>	<b>50</b>		
	<b>Final Mark=<u>Actual Score</u></b>			
	<b>2</b>			