**441/3 – HOMESCIENCE PAPER 3 - MARKING SCHEME**

**CANDIDATE’S NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ADM NO. \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**SCHOOL: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

* Pilau rice
* Chapati
* French fries
* Fruit punch
* Cocktail juice
* Any fruit juice
* Fried spinanch/ kales
* Steamed cabbage
* Stewed beef
* Stewed chicken
* Baked chicken
* Baked beef

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREAS OF ASSESSMENT** | **Max score** | **Act score** | **Remarks** |
| **1** | **PLAN** |  |  |  |
|  | (a) **RECIPES**   * Available 2x1 * Correct choice * Correct quantities   (b) **ORDER OF WORK**   * Available * Proper sequencing (written)   (c) **LIST OF FOOD STUFFS & EQUIPMENT**   * Availability * Adequate * Appropriate | 2  1  2  1  1  1  2  2 |  |  |
|  | **SUB-TOTAL** | **16** |  |  |
| **2** | **PREPARATION** |  |  |  |
|  | **Correct procedure**   * Item 1 * Item 2 * Item 3 * Item 4 (Nutritious drink)   **Correct procedure of cooking**   * Item 1 * Item 2 * Item 3   Methods of cooking (at least 2)  **Quality of results (colour, texture, taste, consistency)**   * Item 1 * Item 2 * Item 3 * Item 4 nutritious drink | 1  1  1  2  1  1  1  2  1  1  1  1 |  |  |
|  | **SUB-TOTAL** | **14** |  |  |
| **3** | **PRESENTATION** |  |  |  |
|  | **Utensils**   * Appropriate (for packing food) * Clean   **Packing**   * Salt and pepper shakers * Bag/basket * Enough cuttery and crockery * Well laundered picnic cloth packed   **Hygiene**   * Food hygiene – during preparation (½) * During cooking (½) * Kitchen hygiene – during preparation (½) * During packaging (½) * Personal hygiene – when handling food (½) * Grooming (½) | 2  2  1  1  2  1  1  1  1 |  |  |
|  |  | **12** |  |  |
| **4** | **ECONOMY OF RESOURCES** |  |  |  |
|  | * **Use of water** * No water spillages * No misuse of water * **Food** * No excess food * Utilized all food ordered * **Fuel** * Simmering when necessary * Switching on and off source of fuel appropriate. * **Materials** * Using materials for the right purpose * No wastage (use of excess materials) | ½  ½  ½  ½  ½  ½  ½  ½ |  |  |
| **5** | **CLEARING UP** |  |  |  |
|  | * During the practical * After the practical | 2  2 |  |  |
|  | **SUB-TOTAL** | **8** |  |  |
|  | **TOTAL** | **50** |  |  |

**Final Mark** = Actual score

2