

**BUNAMFAN CLUSTER EXAM 2022**  
**HOMESCIENCE MARKING SCHEME**

441/3

Candidate Name..... Index No.....

**FOOD AND NUTRITION**

NO.	AREA OF ASSESSMENT	MAX SCORE	ACTUAL SCORE	REMARKS
1	PLAN Recipe <ul style="list-style-type: none"> <li>• Availability</li> <li>• Correct</li> <li>• Appropriate choice</li> </ul> Order of work <ul style="list-style-type: none"> <li>• Availability</li> <li>• Proper sequencing</li> <li>• Dovetailing</li> </ul> List of foodstuffs and equipment <ul style="list-style-type: none"> <li>• Availability</li> <li>• Adequacy</li> <li>• Appropriateness</li> </ul> <b>SUB-TOTAL</b>	2 3 2 1 2 2 2 2 2 2 <b>18</b>		
2	Preparation and cooking <ul style="list-style-type: none"> <li>• Protein dish</li> <li>• Carbohydrate dish</li> <li>• Vitamin dish</li> </ul> <b>SUB-TOTAL</b>	3 3 3 <b>09</b>		
3.	Methods of cooking (atleast 2)	<b>02</b>		
4	Quality of results <ul style="list-style-type: none"> <li>• Protein dish</li> <li>• Carbohydrate dish</li> <li>• Vitamin dish</li> </ul> <b>SUB-TOTAL</b>	2 2 2 <b>06</b>		
5	Presentation of dish <ol style="list-style-type: none"> <li>a) Use of clean and appropriate tableware</li> <li>b) Table well set</li> <li>c) Use of well laundered table linen</li> <li>d) Appropriate centre piece</li> </ol> <b>SUB-TOTAL</b>	2 2 2 1 <b>07</b>		
6	General hygiene <ol style="list-style-type: none"> <li>a) Hygiene</li> </ol>	<b>07</b>		

	<ul style="list-style-type: none"> <li>• Food</li> <li>• Equipment</li> <li>• Personal</li> </ul>	1		
		1		
	b) Economy of resources	1		
	<ul style="list-style-type: none"> <li>• Water</li> <li>• Food</li> <li>• Fuel</li> </ul>	1		
		1		
	c) Cleaning up	1		
	<ul style="list-style-type: none"> <li>• During work</li> <li>• After work</li> </ul>	1		
		1		
	<b>SUB-TOTAL</b>			
		<b>08</b>		
		<b>50</b>		
	<b>TOTAL MARKS SCORED</b>	<u>50</u>		
		2		

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