**MARKING SCHEME**

**HOMESCIENCE**

**PAPER 3**

**NAME: ………………………………………………..INDEX NUMBER: …………………….**

**SCHOOL:………………………………………………………………………………………….**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **AREA OF ASSESSMENT**  | **MAX SCORE**  | **ACTUAL SCORE**  | **REMARKS**  |
| 1 | **PLAN*** Recipe
* Availability (3 x ½ )
* Correct quantities (3 x ½ )
* Appropriate choice
* Order of work
* Availability
* Proper sequencing (written)
* Ability to follow the order of work
* Dovetailing
* List of food stuffs and equipment
* Availability
* Adequacy
* Appropriateness
 | 1 ½ 1 ½ 21222122 |  |  |
|  | **SUB-TOTAL**  | **17** |  |  |
| 2 | **PREPARATION AND COOKING** * Correct procedure of preparation
* Item 1
* Item 2
* Beverage
* Correct procedure of cooking
* Item 1
* Item 2
* Beverage
* Method of cooking (at least 2)
* Quality of results
* Item 1
* Item 2
* Beverage
 | 11 1 2212111 |  |  |
|  | **SUB-TOTAL**  | **13** |  |  |
| 3 | **PRESENTATION** * Appropriate
* Clean utensils
* Clean well laundered mat
* Centre piece
* Correct packing of food items
* Items packed separately
* Use of basket/bags
* Salt and pepper shakers
* General impression
* Hygiene
* Food hygiene
* During preparation
* During cooking
* Personal hygiene
* When handling food
* Grooming
 | 211½ 1 ½ 1 ½ 1½ 11 1½ ½  |  |  |
|  | **SUB-TOTAL**  | **13** |  |  |
| 4 | **ECONOMY OF RESOURCES** * Use of water
* Taps closed when not in use
* No spillage of water
* FOOD
* No excess food peelings
* Utilizing all foods ordered
* Fuel
* Materials
 | ½ ½  ½ ½ ½  ½  |  |  |
|  | **SUB-TOTAL**  | **3** |  |  |
|  | * Clearing up
* During work
* After work
 | 22 |  |  |
|  | **SUB-TOTAL**  | **4** |  |  |
|  | **GRAND TOTAL**  | **50** $÷$ **2 = 25** |  |  |
|  |  |  |  |  |