**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  2  1  2  2  2  1  2  2 |  |  |
|  | **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 | 1  1  1    2  2  1  2  1  1  1 |  |  |
|  | **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 | 2  1  1  ½  1 ½  1 ½  1  ½  1  1  1  ½  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 | 2  2 |  |  |
|  | **SUB-TOTAL** | **4** |  |  |
|  | **GRAND TOTAL** | **50 2 = 25** |  |  |
|  |  |  |  |  |