

**SCHOOL:.....**

**FORM FOUR 2014 EVALUATION EXAMINATIONS**

**441/3**

**HOMESCIENCE**

**FOOD & NUTRITION**

**JULY/AUGUST 2018**

**TIME: 1 ¾ HRS**

**POSSIBLE MENU**

MASHED POTATOES

STEWED LIVER/MINCED BEEF STEW

STEAMED SPINACH

FRUIT PUNCH/SHAKE

**MARKING SCHEME**

CANDIDATE'S NAME \_\_\_\_\_ INDEX NO \_\_\_\_\_

NAME OF EXAMINER \_\_\_\_\_ DATE \_\_\_\_\_

PLAN AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1. PLAN			
a) Recipes			
- Availability (5× 1/2 )	2 ½		
- Correct quantity(5× 1/2 )	2 ½		
- Appropriate choice	1		
b) Order of Work			
- Availability	½		
- Proper sequencing	1		
- Dovetailing	½		
c) List of food stuffs material and equipment			
- Availability	1		
- Adequacy	1		
- Appropriateness	1		
d) List of equipment			
- Availability	1		
- Adequacy	1		
- Appropriateness	1		
<b>SUB-TOTAL</b>	<b>14</b>		
2. PREPARATION AND COOKING			
a) Correct procedure for preparation			
- Item 1(Weaning Dish)	1		
- Item 2(Protein)	1		
- Item 3(Carbohydrates)	1		
- Item 4(Vegetables)	1		
- Item 5(Nutritious drink)	1		
b) Correct procedure of cooking			
- Item 1(Protein)	1		
- Item 2(Carbohydrate)	1		
- Item 3(Vegetables)	1		
- Methods of cooking(At least Two)	2		
c) Quality of results(Taste,			

Colour, Consistency)			
- Weaning Dish	1		
- Protein	1		
- Carbohydrates	1		
- Vegetable	1		
- Nutritious Drink	1		
<b>SUB TOTAL</b>	<b>15</b>		
<b>3. PRESENTATION</b>			
a) Utensils			
- Appropriateness	1		
- Cleanliness/Not Smudged	2		
b) Table layout			
- Well laundered tablecloth	2		
- Presence of a centre piece	2		
- Correct positioning of cutlery and drinking glass	2		
- Salt shaker/Pepper shaker	1		
c) Hygiene			
- Food hygiene	1		
- Kitchen Hygiene	1		
- Personal hygiene	1		
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<b>4. ECONOMY OF RESOURCES</b>			
a) Use of Water			
- Taps closed when not in use	½		
- No spillage of water	½		
b) Food			
- No excess food peelings	½		
- Utilizes all food ordered	½		
c) Materials			
- Using materials for right purpose	½		
- No wastage of materials	½		
d) Fuels			
- Simmering when necessary	½		
- Switching off the source when not in use	½		
e) Clearing up			
- Clearing as you work	2		
- Clearing after work	2		
<b>SUB TOTAL</b>	<b>8</b>		
<b>TOTAL</b>	<b>50</b>		
<b>FINAL MARK = ACTUAL SCORE ÷ 2</b>	$\frac{50}{2} = 25$		