

441/3 MS
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Paper 3

HOME SCIENCE
(Foods and Nutrition) (Practical)



Mar. 2022

MARKING SCHEME
(CONFIDENTIAL)

THIS MARKING SCHEME IS THE PROPERTY OF THE KENYA NATIONAL EXAMINATIONS COUNCIL AND IT MUST BE RETURNED TO THE KENYA NATIONAL EXAMINATIONS COUNCIL AT THE END OF MARKING.



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This marking scheme consists of 3 printed pages.



	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	PLAN Recipes – Availability ($4 \times \frac{1}{2}$) – Correct quantity ($4 \times \frac{1}{2}$) (enough for one) – Appropriate choice (for the age) Order of work – Availability – Proper sequencing List of foodstuffs – Availability – Adequacy (enough for one) – Appropriateness List of equipment – Availability – Adequacy – Appropriateness	 2 2 1 1 1 1 2 2 1 1 1		
	SUB-TOTAL	15		
2.	PREPARATION AND COOKING Correct procedure for preparation – Item 1 – Item 2 – Item 3 – Item 4 (nutritious drink) Correct procedure for cooking – Item 1 – Item 2 – Item 3 – Methods of cooking (at least two) 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		

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	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
3.	<p>PRESENTATION</p> <p>Utensils</p> <ul style="list-style-type: none"> - Appropriate ½ - Clean ½ <p>Tray setting</p> <ul style="list-style-type: none"> - Well laundered (1) and laid (1) tray cloth 2 - Fresh flower arrangement available 1 - Correct set up of cutlery and glassware (1) laid at the right position (1) for one person. 2 - Tray not congested 1 <p>Meal presentation</p> <ul style="list-style-type: none"> - Portion enough for one 1 - Appropriate for the age 1 - Colourful (variety of colours) 1 - Attractive (arrangement of the food on the plate) 2 <p>Hygiene</p> <ul style="list-style-type: none"> - Food hygiene <ul style="list-style-type: none"> - during preparation ½ - during cooking ½ 1 - Kitchen hygiene <ul style="list-style-type: none"> - during preparation ½ - during service ½ 1 - Personal hygiene <ul style="list-style-type: none"> - when handling food ½ - grooming ½ 1 			
	SUB-TOTAL	15		
4.	<p>ECONOMY OF RESOURCES</p> <p>Use of water</p> <ul style="list-style-type: none"> - Taps closed when not in use ½ - No spillages of water ½ <p>Food</p> <ul style="list-style-type: none"> - No excess food peelings ½ - Utilise all food ordered ½ <p>Materials</p> <ul style="list-style-type: none"> - Using materials for the right purpose ½ - No wastage (use of excess materials) ½ <p>Fuel</p> <ul style="list-style-type: none"> - Simmering when necessary ½ - Switching on and off source of fuel appropriately ½ <p>Clearing up</p> <ul style="list-style-type: none"> - "Clearing as you go" during the practical session 1 - After work 1 			
	SUB-TOTAL	6		
	TOTAL	50		
	FINAL MARK = $\frac{\text{ACTUAL SCORE}}{2}$	25		



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