**Home science**

**Food and nutrition**

**Paper 3 – marking scheme**

**Planning session**

**Term 2 2021**

**Time:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Area of assessment** | **Maximum score** | **Actual score** | **Remarks** |
| **1** | Plan  a. Recipe   * Availability * Correct quantities * Appropriate choice   b. Order of work   * Availability * Proper sequencing * Dovetailing   c. List of food stuff and equipment   * Availability * Adequacy * Appropriateness | **2**  **3**  **2**  **1**  **2**  **2**  **2**  **2**  **2** |  |  |
|  | **Sub-total** | **18** |  |  |
| **2.** | Preparation   * Protein dish * Carbohydrates dish * Vitamin dish * Drink | **2**  **2**  **2**  **2** |  |  |
|  | **Sub total** | **8** |  |  |
| **3.** | Quality of results   * Protein dish * Carbohydrate dish * Vitamin dish * Drink | **2**  **2**  **2**  **1** |  |  |
|  | Sub total | **7** |  |  |
| **4** | Presentation   * Use of clean and appropriate tableware. * Table well set * Use of well laundered table linen * Appropriate centre piece | **2**  **2**  **1** |  |  |
|  | Sub total | **7** |  |  |
| **5** | General hygiene  a. Hygiene   * Food * Equipment * Personal   b. Economy of resources   * Water * Food * Fuel   c. Clearing up   * During work * After work | **1**  **1**  **1**  **1**  **1**  **1**  **2**  **2** |  |  |
|  | Subtotal | **10** |  |  |
|  | Total | **50** |  |  |
|  | Marks scored |  |  |  |