**MECS AUGUST/SEPTEMBER 2022**

**HOMESCIENCE**

**PAPER 441/3**

**(PRACTICAL)**

**MARKING SCHEME**

**Candidate’s Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Index No: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**-Beef pilau**

**-steamed cabbage/steamed cabbage in carrots**

**-Beverage**

|  |  |  |  |
| --- | --- | --- | --- |
| **AREA OF ASSESSMENT** | **Maximum Score** | **Actual** **Score** | **Remarks** |
| 1. **PLAN**
* Recipe
* Availability (3 x ½)
* Correct quantities
* Appropriate choice
* Order of work
* Availability
* Proper sequencing
* Dovetailing
* List of foodstuff
* Availability
* Adequacy
* Appropriateness
* List of equipment
* Availability
* Adequacy
* Appropriateness
 | 1 ½2 1 ½111111111 |  |  |
| **SUB-TOTAL** | **14** |  |  |
| **PREPARATION AND COOKING**1. Correct procedure of preparing
* Dish 1
* Dish 2
* Beverage

**Correct procedure of cooking**- 1. dish 1
2. dish 2
3. beverage

Variety of cooking methods (at least 2)(V) Quality of results* Dish 1
* Dish 2
* beverage
 | 3213212111 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **SUB-TOTAL** | **18** |  |  |
| 1. **PRESENTATION**
* Utensils
* Use of clean (1) and appropriate (½) utensils
* Use of well laundered (2) table cloth
* Centre piece (1)
* Correct placement of crockery and cutlery (2)
* Garnishing ½
* General impression(1)
* Hygiene
* Food
* Kitchen
* Personal
 | 1½ 21 2 ½1 111 |  |  |
| **SUB-TOTAL** | **11** |  |  |
| 1. **ECONOMY OF RESOURCES**
* Water
* Food
* Fuel
* Cleaning up
* During work
* After work
 | 11122 |  |  |
| **SUB-TOTAL** | **07** |  |  |
| **TOTAL** | **50** |  |  |
| **FINAL SCORE =ACTUAL SCORE** **2** | **25** |  |  |