**HOMESCIENCE FOOD AND NUTRITION**

**MARKING SCHEME**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Area of assessment** | **Max score** | **Actual score** | **remarks** |
| 1 | Plan Recipes* Availability (4x1/2)
* Correct quantity (4x1/2) for two

Appropriate (aged) order of work * Availability
* Proper sequencing

List of foodstuffs* Availability
* Adequacy (for two)
* Appropriate

List of equipment* Availability
* Adequacy
* Appropriate
 | 22211122111 |  |  |
|  |  | 16 |  |  |
| 2.  | Preparation and cookingCorrect procedure for preparation* Item 1 soup
* Item 11 protein
* Item III carbohydrates
* Item IV vegetables

Correct procedure for cooking * Item I soup
* Item II protein
* Item III carbohydrates
* Item IV vegetables

Methods of cooking at least 2Quality of results (colour, texture, taste, consistency* Item I soup
* Item II proteins
* Item III carbohydrates
* Item IV vegetables
 | 111111121111 |  |  |
|  |  | 14 |  |  |
| 3. | PresentationUtensils* Appropriate
* Clean
* Table layout
* Clean, ironed well laid table cloth
* Centre piece (appropriate size and placement)
* Correct set up cutlery and glassware (1) and at the right position (1)
* Accompaniments (salt/pepper/shakers)

Hygiene* Food hygiene – during preparation (1/2) and cooking (1/2)
* Kitchen – hygiene during preparation (1/2)

Service (1)* Personal hygiene in handling food (1/2) and grooming (1/2)
 | 11221111 |  |  |
|  | Sub total | 12 |  |  |
| 4 | Economy of resourcesWater – no running taps (1/2)No misuse of water (1/2) Food* No excess food peelings (1/2)

All ordered food used (1/2)Materials* Used for right purpose (1/2)
* No wastage (1/2)

Fuel* Switched off after use
* Simmering when necessary
* Use correct size of pan (1/2)
 | 1111 |  |  |
|  | Sub total | 4 |  |  |
| 5 | Clearing up* During work
* After work
 | 22 |  |  |
|  | Sub total | 4 |  |  |
|  | Grand total | 56 |  |  |
|  | Final work = actual score=2 |  |  |  |
|  | Possible menu* Two course meal for grandmother and you
1. Vegetable soup
2. Minced meat stew/stewed liver
3. Boiled rice/mashed potatoes
4. Steamed leafy vegetables
 |  |  |  |