

FORM 4 END OF TERM 2 EXAM

FOODS AND NUTRITION

Paper 3
July 2018

MARKING SCHEME

CANDIDATES NAME Index No.

Subject Teacher's name Session

AREA OF ASSESSMENT	MAX. SCORE	ACTUAL SCORE	REMARKS
1. <u>PLAN</u>			
<u>Recipes</u>			
- availability (3 x ½)	1½		
- correct quantities (enough for two)	1½		
- appropriate choice	2		
<u>Order of work</u>			
- availability	1		
- proper sequencing	2		
- dovetailing	2		
<u>List of foodstuffs, materials and equipment</u>			
- availability	2		
- adequacy	2		
- appropriateness	2		
	16		
2. <u>PREPARATION AND COOKING</u>			
<u>Correct procedure for preparing</u>			
- item 1	2		
- item 2	2		
- hot beverage	2		
Methods of cooking (at least two)	2		
Correct procedure for cooking			
- item 1	1		
- item 2	2		
- hot beverage	2		

<u>Quality of results</u>			
- item 1	1		
- item 2	1		
- beverage	1		
	16		
3. <u>PRESENTATION</u>			
<u>Utensils</u>			
- appropriateness	1		
- cleanliness	1		
- well set tray	2		
- centre piece (short)	1		
- food attractively served	1		
- general impression	1		
<u>Hygiene</u>			
- food	1		
- kitchen	1		
- personal	1		
	10		
4. <u>Economy of resources</u>			
- water	1		
- food	1		
- fuel	1		
- cleaning materials	1		
<u>Clearing up</u>			
- during work	2		
- after work	2		
	8		
Total	50		
Final mark = $\frac{\text{actual score}}{2}$	25		