PAPER 3 FORM 3 SECOND TERM 2020

MARKING SCHEME

|  |  |  |  |  |
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|  | AREA OF ASSESSMENT | MAXIMUM  SCORE | ACTUAL SCORE | REMARKS |
| 1. | Plan  Recipe   * Availability. * Correct quantities. * Suitability.   Order of work   * Availability. * Proper sequencing.   List of food stuffs materials and equipment   * Availability. * Adequacy. * Appropriateness. | 1  1  1  ½  ½  1  1  ½ |  |  |
|  | Subtotal | 6 ½ |  |  |
| 2. | Preparation.  Correct procedure.   * Carbohydrate meal. * Protein. * Vitamins, minerals. * Drink. * Cooking methods at least 2.     Quality results.   * Carbohydrate meal. * Protein. * Vitamins, minerals. * Drink. | 1  1  2  1  1  1  1 |  |  |
|  | Sub total | 9 |  |  |
| 3 | Presentation.   * Utensils. * Appropriatness. * Cleanliness. * General impression. * Garnishing. | 1  1  1  ½ |  |  |
|  | Subtotal |  |  |  |
| 4. | General hygiene   * Personal * Food | 1  1 |  |  |
|  | Subtotal | 2 |  |  |
| 5. | Economy of resources   * Water * Food * Fuel * Material | ½  ½  ½  ½ |  |  |
| 6. | Cleaning up   * During work * After work | 1  1 |  |  |
|  | Subtotal | 2 |  |  |
| Total |  | 25 |  |  |