



PROVISIONAL MARKING KEY

HOME ECONOMICS II

PRACTICAL

MARKING SCHEME

SUGGESTED DISHES

Appetiser : **Tomato soup**

Main meal: **protein - stewed mince meat**
 Vegetable – green beans
 Carbohydrate – Boiled rice

Drink : **Lemonade/orange**

MARKS BREAKDOWN

Appetiser : **temperature = 1**

 Taste =1

 Consistency =1 (3marks)

Protein : **Cooked =2**

 Taste = 1

 Appearance =2 (5 marks)



Carbohydrate :	Cooked	= 2
	Taste	= 1
	Appearance	= 1 (4 marks)
Vegetable :	Appearance	= 2
	Texture	= 1
	Cooked	= 1 (4 marks)
Drink :	Temperature	= 2
	Concentration	= 2 (4 marks)
Laundered woollen jersey :	Clean	= 1
	Dry	=1
	Ironed	=1
	Fold	=1 (4 marks)
Cleaned wooden chopping board:	Clean	=2
	Dry	=2 (4 marks)
Serving and display :	Layout	=3
	Flower position	=1
	Clean utensils	=2
	Clean table cloth	=1 (7 marks)
		(35 marks)



LAUNDERING A WOOLLEN JERSEY

Shake to remove loose dirty

Take original measurements

Wash in warm soapy water by squeezing and kneading

Rinse in warm water

Final rinse in warm water and Squeeze

Roll in a towel to remove excess moisture

Take measurements again and reshape

Dry flat on shade

Press with a warm iron

Fold

CLEANING A WOODEN CHOPPING BOARD

- **Dust with a dry waster**
- **clean in warm mild soapy water using a soft brush following grains**
- **Rinse in cold water**
- **Dry on where air is circulating(not on direct sunlight)**



PRACTICAL MARK SHEET

P L A N	Dishes chosen	6	
	Work to be undertaken	5	
	Blocking	2	
	Sequencing	5	
	Clarity	4	
	Completeness	3	
	Subtotal	25	
S K I L L S	Use of tools	3	
	Methods of food preparation	5	
	Cooker management	2	
	Organisation of work	3	
	Neatness and hygiene	2	
	Home management and laundry work	4	



	Timing		1	
	Subtotal		20	
R E S U L T S	Suggested dishes			
	Tomato soup			
	Stewed mince meat			
	Boiled green beans			
	Boiled rice			
	Lemonade			
	Protein	Appearance	2	
		Cooked	1	
		Taste	2	
	Vitamins	Appearance	2	
		Cooked	2	
	Appetiser	Appearance	1	
		Texture	1	
		Consistency	1	
	Carbohydrates	Cooked	2	
		Taste	1	
		Appearance	1	
	Drink	Appearance	2	
		Temperature	2	
	Laundered woollen jersey	Clean	1	
		Dry	1	



		Ironed	1	
		Folded	1	
	Cleaned Wooden chopping board	Clean	2	
		Dry	2	
	Serving and display	Layout	3	
		Flower position	1	
		Clean utensils	2	
		Clean table	1	
	Subtotal		35	
			80	

Name of Examiner _____ **Date** _____



HOME ECONOMICS PRACTICAL TEST

PLANNING SHEET.

Two copies of this form must be completed. Carbon paper should be used to make the second copy

1. Examination

No.: _____

2. Time to Test:_____

3. Group : _____

4. Dishes chosen or requested	5.Work to be undertaken
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PLAN OF WORK

TIME

ORDER OF WORK

