**Name: …………………………………………………………… Adm No ……..…...................................**

**School: ……………………………………………………....…. Candidate’s sign ……………………....**

**Date: ……………………………………………………………**

**441/3**

**HOMESCIENCE**

**PAPER 3**

**TIME: 1 ¾ hours**

**POST MOCK 2019 -September**

*Kenya Certificate of Secondary Education (K.C.S.E.)*

**FORM FOUR**

**PLANNING SESSION: 30 MINUTES**

**PRACTICAL TEST SESSION: 1¼HOURS**

**INSTRUCTIONS TO CANDIDATES:**

* Read the test carefully
* Text books and recipes may be used during the planning session as reference material. You will be expected to keep to your order of work during the practical session.
* You are allowed to take away only your reference materials at the end of the planning session. You are not allowed to bring additional notes to the practical session.

**THE TEST**

Your uncle is a manual labourer in a nearby quarry. Due to his busy work schedule in the quarry, you will be responsible for his meals. Therefore you will be expected to prepare, cook and serve him and yourself a one course meal to include a refreshing drink that you will take using ALL the ingredients provided below:

**Ingredients:**

* Chicken/beef/green grams
* Wheat flour/ green bananas/ Irish potatoes/ Nduma
* Kales/ cabbage
* Fat/ oil
* Onions
* Tomatoes
* Royco/ beef stock/ chicken stock
* Carrots
* Sugar
* Fruits in season

**PLANNING SESSION:**

Write the lists of the tasks to be performed on separate sheets of paper in duplicate copies using a carbon paper.

1. Identify the dishes and write down their recipes.
2. Write down the order of work.
3. Make a list of the food, materials and equipment needed for the task.