

INSTRUCTIONS TO CANDIDATES

- Read the test carefully.
- Write your name and index number on every sheet of paper used.
- Recipe books and other reference materials may be used for planning.
- You will be expected to keep to your order of work during the practical session
- You are only allowed to take away your reference materials at the end of the planning session.
- You are not allowed to bring additional notes to the practical session

THE TEST

You are visiting your uncle who is a strict vegetarian. Using the ingredients provided, prepare, cook and present a two course dinner for both of you.

Ingredients

- a) Rice / spaghetti / wheat flour.
- b) Green peas / green grams / beans / eggs.
- c) Green leafy vegetables
- d) Onions
- e) Tomatoes
- f) Capsicum / egg plants
- g) Salt
- h) Fat / oil
- i) Fruits in season
- j) Coriander leaves
- k) Sugar
- l) Suitable spices (optional)

PLANNING SESSION (30 MINUTES)

Use separate sheets of paper for each task listed below. Use carbon paper to make duplicate copies then proceed as follows:-

- 1) Identify the dishes and write down their recipes.
- 2) Write down your order of work.
- 3) Make a list of food stuffs, equipment and materials you will require.