

441/2
CLOTHING & TEXTILES PRACTICAL
PAPER II

HOME SCIENCE CONFIDENTIAL

INSTRUCTIONS TO TEACHER

REQUIREMENTS

- Provide a light cotton plain material of 50 long by 91cm wide
- Cotton selling thread to match the fabric

441/3

HOME SCIENCE

(Practical)

PAPER 3

TIME 1 ¾ HOURS

FOOD AND NUTRITION

PAPER 3

PRACTICAL: 1 ¾ HOURS

FOOD AND NUTRITION

PLANNING SESSION: 30 MINUTES

PRACTICAL: 1 ¼ HOURS

INSTRUCTION TO CANDIDATES

1. Read the test carefully
2. You are expected to use fullscaps provided.
3. Text books and recipes may be used during the planning session as reference materials.
4. You will be expected to keep to your order of work during practical session
5. You are only allowed to take away your reference materials at the end of the planning session.
6. You are not allowed to bring additional notes to the practical session.
7. Use English only.



THE TEST

Your two friends are coming for lunch at your house. Using all ingredients listed below, prepare, cook and present a two-course meal lunch for the three of you.

Ingredients

RICE/POTATOES

Fat/oil

Salt

Meat

Green leafy vegetables

Carrots

Onions

Tomatoes

Dhani/Capsicum

Fruits in season

PLANNING SESSION – 30 minutes

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

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

441/3
 HOMESCIENCE
 FOOD & NUTRITION
 TIME: 1 ¾ HRS

MARKING SCHEME

PLAN AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1. PLAN <ul style="list-style-type: none"> • Recipes <ul style="list-style-type: none"> - Availability 2 - Adequacy 2 - Appropriateness 2 • Order of Work <ul style="list-style-type: none"> - Availability 1 - Proper sequencing 1 - Dovetailing 2 • List of food stuffs material and equipment <ul style="list-style-type: none"> - Availability 2 - Adequacy 2 - Appropriateness 2 			
	16		
2. PREPARATION RECIPES <ul style="list-style-type: none"> - Protein 2 - Carbohydrates 2 - Vitamins 2 - FRUIT SALAD 1 * Methods of cooking at least Two 1 • QUALITY OF RESULTS <ul style="list-style-type: none"> - PROTEIN 2 - CARBOHYDRATES 2 - VITAMINS 2 - FRUIT SALAD 2 			
	16		
3. PRESENTATION <ul style="list-style-type: none"> • Utensils <ul style="list-style-type: none"> - Appropriateness 2 - Cleanliness 2 - Center piece 1 			
	1		

• General impression			
* Hygiene	2		
- Personal hygiene	2		
- Food hygiene			
	10		
4. ECONOMY OF RESOURCES			
- Water	1		
- Food	1		
- Fuel	1		
- materials	1		
	4		
5. CLEARING			
- During work	2		
- After work	2		
	4		
TOTAL	$50/2 = 25$		