INSTRUCTIONS TO CANDIDATES

* Read the test carefully.
* Write your name and index number on every sheet of paper used.
* Text books and recipes may be used during planning session as reference materials.
* 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

Your grandfather will pay you a visit at your home while your parents are away. Using the ingredients listed below, prepare, cook and present a one course lunch for both of you. In addition prepare a refreshing drink.

List of ingredients

- Potatoes/rice/wheat flour/maize flour
- Liver/beef/minced meat/fish
- Tomatoes
- Onions
- Dhania
- Fat/oil
- Fruits in season
- Salt
- Carrots
- Capsicum
- Greens leafy/vegetables
- Sugar

PLANNING SESSION: (30 MINUTES)

Use separate sheets of paper for each task listed below and 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 the foodstuffs and equipment you will require.