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KAMUKUNJI DISTRICT KCSE EVALUATION TEST 2014

FOOS AND NUTRITION PRACTICAL PAPER 3 (PRACTICAL) END TERM TWO 2014 FORM 4 TIME: 1 4 HOURS

PLANNING SESSION 30 MINUTES PRACTICAL SESSION 1 1/4 HOURS

Instructions to candidates

- 1. Read the test carefully.
- 2. Write your name and number on every sheet of paper used.
- 3. Textbooks and recipes may be used during the planning session as reference materials.
- 4. You will be expected to keep your order of work during the 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.

THE TEST

Your mother is suffering from malaria and your aunt is coming for a night's visit.

Using the ingredients listed below, prepare, cook and present a suitable one. Using the ingredients listed below, prepare, cook and present a suitable one course meal and a nutritious drink for supper for the three of you.

Ingredients

Beer/liver

Potatoes/rice

Green leafy vegetables

Fat/oil

Salt

Onions

Sugar

Tomatoes

Fruit in season

Carrots

Dhania

PLANNING SESSION - 30 minutes

Use separate sheets of paper for each task listed below and a 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 food stuffs and equipment you will require.

MARKING SCHEME HOME SCIENCE PRACTICAL

Candidate's name ______ Index No._____

Ca	ndidate's name		Index No	D
	AREAS OF ASSESSMENT	MAX SCORE	SCORE	REMARKS
1.	PLAN ()			
	a) Recipe			
	- availab <mark>il</mark> ity	1		
	- correct quantities	$\begin{bmatrix} 2 \\ 2 \end{bmatrix}$		
	- suitability of menu	2		
	b [®] Order of work			
ے ر	availability	1		
`, ∳	- correct sequencing	1		
	c) List of food stuffs and equipment			
	- availability	1		
	- adequacy	1		
	- appropriateness	1		
		10		
2.	PREPARATION			
	a) Correct procedure			
	meal 1	3		
	drink	3		
	b) Methods of cooking			
	at least 2	2		
	c) Quality of results			
	meal 1	1		
	drink	1		
		10		
3.	PRESENTATION			
	a) Utensils			
	- appropriate	1		
	- clean	1		
	- centre piece	1		
	- garnishes	1		
	- general impression	1		
		5		
4.	GENERALLY			
	a) hygiene			
	personal ½ and food ½	1		
	b) economy of resources			
	water ½ food ½ fuel ½ material ½	2		
	c) clearing up			
	during work	1		
	after work	1		
		5		
TC	TAL	30		
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