441/3

HOME SCIENCE

FOODS AND NUTRITION

PRACTICAL

PAPER 3

JUNE 2015

1 ¾ HOURS

**KASSU JET MOCK EXAMINATION**

**Kenya Certificate of Secondary Education 2015**

HOMESCIENCE

FOODS AND NUTRITION

(PRACTICAL)

**PLANNING SESSION: 30 MINUTES**

**PRACTICAL TEST SESSION 1 ¼ HOURS**

**INSTRUCTIONS TO CANDIDATES**

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

**This paper consists of 2 printed pages Candidates should check the question paper to ensure that both pages are printed as indicated and no questions are missing.**

**THE TEST**

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

**Ingredients**

* Potatoes/Rice/ maize meal flour
* Liver / minced beef
* Tomatoes
* Onions
* Dhania
* Carrots
* Hoho
* Green leafy vegetables
* Fruit in season
* Milk
* Sugar
* Salt

**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 foodstuff and equipment you will require.

**KASSU JET EXAMINATION MARKING SCHEME**

**Kenya Certificate of Secondary Education**

**HOME SCIENCE (FOODS AND NUTRITION)**

**PAPER 3 PRACTICAL JUNE-2015**

**CANDIDATES NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_INDEX NO.\_\_\_\_\_\_\_\_\_\_\_/\_\_\_\_**

**SESSION\_\_\_\_\_\_\_\_\_\_\_\_ DATE\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**NAME OF EXAMMINER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |
| --- | --- | --- | --- |
| **PLAN/AREAS OF ASSESSMENT** | **MAXIMUM SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1**.PLAN**  Recipes   * Availability * Correct quantities * Correct choice of meal   Order of work   * Availability * Dovetailing * Proper sequencing   List of foodstuffs and equipment   * Availability * Adequacy * Appropriateness | ½  1  1  ½  1  1  ½  ½  1 |  |  |
| **Sub - total** | **7** |  |  |
| **2.PREPARATION**  Correct procedure   * Protein dish * Carbohydrate dish * Vegetables dish * Drink   Methods of cooking(at least two)  Quality of results   * Protein dish * Carbohydrates dish * Vegetable dish * Drink | **1**  **1**  **1**  **1**    **1**  **1**  **1**  **1**  **1** |  |  |
| **Sub-total** | **9** |  |  |
| **3. PRESENTATION**  Use of clean( ½ ) well pressed tablecloth( ½ ) use of clean ( ½ ) and appropriate utensils  ( ½ ) correct placement of cutlery and crockery ( ½ ) use of appropriate centre piece ( ½ ) garnishes ( ½ ) general impression ( ½ ) | 2  2 |  |  |
| **Sub -total** | **4** |  |  |
| **4.Generally**  Hygiene   * Personal ( ½ ) * Food hygiene ( ½ )   Economy of resources   * Water ( ½ ) * Food( ½ ) * Fuel( ½ ) * materials( ½ ) | 1  2 |  |  |
| **Sub - total** | **3** |  |  |
| **5 Clearing up**   * During work( 1 ) * After work( 1 ) | 1  1 |  |  |
| **Sub- total** | **2** |  |  |
| **Total** | **25** |  |  |