NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ INDEX NO. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

SCHOOL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ SIGNATURE \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 DATE \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**441/ 3**

**HOMESCIENCE**

**Paper 3 (Practical)**

**Time: 1 ¾ hours**

**July / August 2015**

**PLANNING SESSION: 30 MINUTES**

**PRACTICAL TEST SESSION: 1¼ HRS**

# INSTRUCTIONS; TO CANDIDATES

1. Read the test carefully
2. Write your Name and Index 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 to your order of work during the practical session.
5. You are **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.

***This paper consists of 2 printed pages.***

***Candidates should check to ensure that all pages are printed as indicated and no questions are missing***

**THE TEST**

Your aunt is expecting a baby and you are visiting her before she goes to the hospital for confinement. Use the items listed below to prepare, cook and serve a three course meal for the two of you to be taken for lunch. Include a refreshing drink.

**INGREDIENTS**

* Kales/ cabbage/ spinach.
* Meat/ liver/ beans/ eggs.
* Rice / spaghetti/ maize flour/ wheat flour/ Irish potato.
* Carrots.
* Capsicum.
* Coriander leaves.
* Mangoes/ oranges/ pineapples/ watermelon.
* Salt.
* Cooking oil.
* Sugar.
* Onion.
* Spices.

**PLANNING SESSION; 30 MINUTES**

Use separate sheets of paper on each task listed below and a carbon paper to make duplicate copies, and 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.