

441/3
FOOD AND NUTRITION
PAPER 3
PRACTICAL
JUNE 2022
1¼ HOURS

SUKELEMO JOINT PRE-MOCK JUNE, 2022

PLANNING SESSION-30 Minutes
PRACTICAL TEST SESSION-1¼ Hours

INSTRUCTIONS TO CANDIDATES

1. Read the test carefully.
2. You are advised to spend 30 minutes to come up with a plan of work which will be used for the practical.
3. Textbooks and recipes may be used during the planning as reference materials.
4. You will be required to keep your order of work during the practical session.
5. At the end of the planning session, the two copies of the plan are to be handed over to the teacher.
6. The question paper and plan will be handed back to you at the beginning of the practical test session.
7. You are not allowed to bring additional notes to the practical session.

This paper consists of 2 printed pages

Home Science Paper 3 (441/3)

The Test

You are in for midterm break, a friend has come to visit. Using the ingredients listed below, prepare and serve two tea items and a hot beverage for the two of you.

Ingredients:

- Plain wheat flour.
- Eggs.
- Sugar.
- Salt.
- Lemons/Jam.
- Cocoa/Tea leaves.
- Milk.
- Arrow roots/Sweet potatoes.

Planning Session - 30 minutes

For each task listed below, 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.

SUKELEMO JOINT PRE-MOCKS JUNE, 2022

441/3

HOME SCIENCE (FOOD AND NUTRITION)

PRACTICAL

MARKING SCHEME

Candidate's Name:.....Index No:.....

Teacher's Name:.....Date:.....

	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
1.	PLAN Recipes Available Correct quantities Appropriate choice Order of work Available Proper sequencing(written) Ability to follow order of work Dovetailing List of foodstuff and equipment available adequate appropriate	 1 2 1 1 2 2 2 1 2 2		
	Sub-total	16		

	AREAS OF ASSESSMENT	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
2.	PREPARATION AND COOKING Correct Procedure Item 1 Item 2 Beverage Methods of cooking(at least 2) Quality of Results Item 1 Item 2 Beverage	 5 5 3 2 2 2 2		
	Sub-total	21		
3.	PRESENTATION Utensils Appropriate Clean Centre piece Menu card General impression/Proper table setting Food Hygiene Personal Hygiene	 ½ ½ 1 1 3 ½ ½		
	Sub-total	7		
4.	ECONOMY OF RESOURCES Water Food Fuel Cleaning materials	 ½ ½ ½ ½		
	Sub-total	2		

5.	CLEARING UP			
	During work	2		
	After work	2		
	Sub total	4		
	TOTAL	50		
	Final Mark=<u>Actual Score</u> 2			

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