



CONSUMER SCIENCE

627/02

Paper 2 (Practical)

October / November 2023

1 hour 30 minutes

READ THE INSTRUCTIONS ON PAGE 2 FIRST

Answer **one** Test that is allocated to you.

Fill in sheets 1, 2 and 3 in duplicate and hand in all papers to the invigilator.

Planning Session: 1 hour 30 minutes

Read it carefully the test given to you, then prepare a plan of work and a list of ingredients as follows, using carbon paper to produce duplicate sheets:

1. Sheet 1

Write down the dishes you are going to make.

2. Sheet 2

Complete the plan of work to briefly show the order and time in which you will do your work from the beginning to the end.

3. Sheet 3

Make a list of the total quantities of the ingredients required.

4. Write your **name**, candidate **number** and **test number** on all your planning sheets.

5. At the end of the examination, you are expected to hand in all your work to the invigilator.

Food preparation, Home Management and Laundry Practicals.**Test 1**

(a) It is your school's "Consumer Science exhibition day". Prepare, cook and serve the dishes below:

Potato fritters

- 1 cup of leftover mashed potatoes
- ½ egg
- ¼ T grated cheese
- ¼ t salt
- 2 T self-raising flour
- ¼ t pepper
- 125 ml oil for frying

Cheese and tomato sandwich

- 4 slices of bread
- 25g margarine
- 50g grated cheese
- 4 slices of tomato
- 2 small lettuce leaves

Queen cakes

- 100g cake flour
- 125g castor sugar
- 60g margarine
- 5g baking powder
- 2 eggs
- 60ml milk
- 5 ml vanilla essence

(b) Remove a candle wax stain using brown paper from a school uniform and wash accordingly.

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