

JUNIOR SECONDARY CERTIFICATE

HOME ECONOMICS

1400/2

PAPER 2 Practical Test

Marks 80

2017

INSTRUCTIONS TO CANDIDATES

This document consists of **4** printed pages.



Republic of Namibia

MINISTRY OF EDUCATION, ARTS AND CULTURE

INSTRUCTIONS/INFORMATION TO CANDIDATES

1 The Practical Test will consist of the following sessions, times and mark allocation:

A. Written Preparation Session (60 min.)

- Plan of work - 5 marks
- Time plan - 5 marks
- Shopping list - 5 marks
- Equipment list - 5 marks

Total : 20 marks

B. Practical Cookery Session (90 min.)

- Organisation (preparation + measuring) - 5 marks
- Methods/skills (techniques) - 15 marks
- Product/results: appearance (5)
- taste (5)
- texture (5) - 15 marks
- Serving (display) - 5 marks
- Cleaning up - 10 marks

Total : 50 marks

C. Evaluation Session (30 min.)

- Evaluation - 10 marks

Total : 20 marks

2 WRITTEN PREPARATION SESSION (60 min.)

The **written preparation** should be completed on **prepared forms not more than a week before** the practical cookery session.

- (a) Bring the following on the day of the written preparation:
- These instructions.
 - Stationery (pen, pencil, eraser, ruler, etc.) to complete the written preparation forms.
- (b) You will receive the recipe of one dish to complete the written preparation on the prepared forms.

The following forms should be completed:

- Plan of work
- Time plan
- Shopping list
- Equipment list

- (c) These forms should be handed back to the teacher. The forms will be returned to you on the day of the practical cookery session.

3 PRACTICAL COOKERY SESSION (90 min.)

NB: Bring the following to the practical cookery session:

- A clean apron, Alice band/cap, etc. to cover the clothes and hair (hair should be tied back).
- Clean washing-up and drying dishcloths, where not available.
- Stationery (pen, pencil, eraser)
- Lunch box or any container for the left-overs of the prepared dish.

- (a) You will receive your written preparation forms to prepare the dish to be cooked and served.
- (b) One candidate works in one work unit on one dish. No more than two candidates should share a stove during the practical session.
- (c) Collect equipment for the preparation of the dish.
- (d) Measure the **EXTRA INGREDIENTS** at the ingredients table and the ordinary ingredients at the work space as the work commences.
- (e) **Commence** with the preparation of the dishes only when the **examiner/teacher tells you to do so**.
- (f) The **display/serving** will include only the **prepared dish**, neatly decorated.

4 EVALUATION SESSION (30 min.)

This session should be conducted immediately after the practical cookery session.

(a) A learner evaluates his/her own prepared dish and practical test on the prepared evaluation sheet.

(b) Learners should comment on the following aspects:

- Own cooking skills
- Techniques used
- Workplan and time management
- Rate of success while doing the practical
- Personal satisfaction gained while doing the practical
- Problems encountered/reasons for failure
- Result of prepared dish (appearance, taste, texture)
- Recommendations/suggestions on improving the practical.

NB: • All forms should be handed back to the teacher.

- **Leave your work unit spotlessly clean before leaving the classroom.**