**NAME:……………………………………………………………… INDEX NO………………….**  
**SCHOOL:………………………………………………………….. CANDIDATE’S SIGN ……..**

**DATE ……………………….**

441/3

**HOME SCIENCE(FOOD AND NUTRITON)**

**Paper 3**

**(PRACTICAL)**

Oct/Nov - 2013   
**Time: 1 ¾ HOURS**

**KISII SOUTH DISTRICT JOINT EVALUTION TEST-2014**

*Kenya Certificate of Secondary Education (KCSE)*

441/3

**HOME SCIENCE(FOOD AND NUTRITON)**

**Paper 3**

**(PRACTICAL)**

Oct/Nov - 2013   
**Time: 1 ¾ HOURS**

**PLANNING SESSION: 30 MIUTES**

**PRACTICAL TEST SESSION: 1 ¾ HOURS**

**INSTRUCTIONS TO CANDIDATES**

1. Read the test carefully.

2. Write your name and Index number on every sheet of paper used.

3. Text books 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 only 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 the question paper to ensure that all pages are printed as indicated*

*and no questions are missing.*

THE TEST.

The B.O.G chairman has visited the school and you have been put in charge of his lunch.

Using all the ingredients listed below, prepare, cook and present a meal for him and the principal of the school.

Ingredients.

1. Rice/ wheat flow/ ugali flour

2. Beef/ chicken/ fish

3. Vegetables in season

4. Pineapples

5. Sweet Bananas

6. Lemon

7. Mellon

8. Sugar

9. Tomatoes

10. Salt

11. Oil/ fat

12. Onions

13. Seasoning (Roiko, mixed spice e.t.c)

1. Identify the dishes and write down the recipe.

2. Write down your order of work.

3. Make a list of the food stuff and equipment you will require.