ZIMBABWE SCHOOL EXAMINATIONS COUNCIL

General Certificate of Education Ordinary Level

FOOD TECHNOLOGY & DESIGN 4054/2

PAPER 2 Practical Test

SPECIMEN PAPER Planning Session: 1 hour 30 minutes
Practical Test: 2 hours 30 minutes

Additional materials:
Carbonized sheets

TIME: 1 hour 30 minutes (Planning Session)
2 hours 30 minutes (Practical Test)

INSTRUCTIONS TO CANDIDATES

Please see page 2.

This specimen paper consists of 4 printed pages.

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INSTRUCTIONS TO CANDIDATES

1. This paper consists of **five** questions. Read the questions carefully and choose any **one.**

2. Credit will be given to candidates who choose skilful dishes. Using the carbonised sheets for all written work, proceed in the following order:

   (i) Write down your choice of dishes and ingredients for each dish on page **1.**

   (ii) Make a time plan on page **2.**

   (iii) Prepare a shopping list showing total quantities required on page **3.**

3. Quantities should be for two people unless otherwise stated.

4. Write your **name**, **centre number**, **centre name**, **candidate number** and **the number or the test** on your choice of dishes, time plan and shopping lists. Recipe books may be used during the planning session. Only recipe cards may be used in the practical examination but frequent reference to them during examinations should be avoided. At the end of the planning session, hand in all the papers, including the question paper, to the invigilator.

5. The duplicates of the time plan, choice of dishes and shopping list will be returned to you by the examiner at the beginning of the practical examination.

1 **(a)** Design, cook and serve a two course meal using poultry in the main dish.

(b) Make small cakes and serve with a stimulating beverage.

2 **(a)** Choose **four** skills from the list below and design **four** dishes. Each dish should demonstrate a different skill.

(i) Flaking fish

(ii) Coating using batter

(iii) Rolling and folding

(iv) Marinating

(v) Baking blind

(vi) Grating/Shredding

(b) Make biscuits using the creaming method.

3 **(a)** Design, cook and serve the following;

(i) a cake using the all in one method (beat and bake),

(ii) a savoury flan for a lacto vegetarian,

(iii) bread rolls using yeast,

(iv) a puree soup.

(b) Make a salad of your choice.

4 **(a)** Design, cook and serve a **two** course meal using any **four** foods from the list below;

(i) corn flour,

(ii) fish,

(iii) pasta,

(iv) minced beef,

(v) herbs and spices.

Indicate foods chosen under each dish.

(b) Make biscuits using the rubbing-in method and serve with stimulating beverage.

5 **(a)** Design, cook and serve the following food items to sell at the grand opening of your restaurant;

(i) savoury biscuits,

(ii) decorated small cakes,

(iii) savoury pastry dish,

(iv) yeast dish.

(b) Prepare and serve a refreshing beverage.