# ZIMBABWE SCHOOL EXAMINATIONS COUNCIL

**General Certificate of Education Advanced Level**

# FOOD TECHNOLOGY AND DESIGN 6036/2

PAPER 2 Practical Test

**SPECIMEN PAPER**

Planning Session: 1 hour 30 minutes
Practical Test: 4 hours

Additional materials:
Carbonised sheets

**TIME:** Planning Session: 1 hour 30 minutes
Practical Test: 4 hours

## INSTRUCTIONS TO CANDIDATES

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

Write your name, Centre number, candidate number and the number of the question you have chosen on the carbonised sheets provided.

Read the whole question before attempting to answer it.

## INFORMATION FOR CANDIDATES

All questions carry the same marks.

---

**This specimen paper consists of 3printed pages and 1 blank page.**

Copyright: Zimbabwe School Examinations Council, Specimen Paper.
©ZIMSEC SPECIMEN PAPER

**[Turn over**

**Instructions to Candidates**

Planning Session: One and half hours

Food tables and recipe books may be used during the planning session. Recipe cards can be used during the practical examination.

Use carbonised sheets provided for all written work: **(i)** Choice of dishes

**(ii)** Time Plan

**(iii)** Shopping List

**(iv)** Justification

**(a)** Choose your test.

**(b)** List the dishes chosen, give source of recipes and state the quantity of main basic ingredients. Repetitive skills should be discouraged.

**(c)** Make a time plan stating briefly preparatory work to be done in the first 30 minutes of the practical work.

**(d)** Prepare a list of ingredients to show the total quantities required.

**(e)** Justify reasons for choice of dishes, stating relevant nutritional information and calculations if required.

At the end of the planning session give this question paper and all the planning sheets to the supervisor. Copies of the planning sheets will be given to you for reference during the practical examination.

If you wish to change your time plan you must consult the examiner.

Menu Cards should be prepared in your own time before the practical examination.

Answer one of the following Tests.

Each test carries 100 Marks.

*The use of modern technology will be an added advantage*

**1** **(a)** The diet of a lactating mother should meet the demands of breastfeeding. Design and prepare four different dishes which the lactating mother can share with the rest of the family.

**(b)** Prepare, cook and serve an attractive and skilful main dish which demonstrates the use of a labour saving device.

**2** **(a)** Soya bean is a source of cheap and high biological value protein.

Design, prepare and serve four skilful dishes to demonstrate the use of soya products in family meals.

**(b)** Prepare, cook and serve an attractive and skilful main dish which demonstrates the use of labour saving device.

**3** **(a)** High biological value protein foods are an essential part of a well-balanced diet.

Design and prepare four dishes to demonstrate the use of different sources of high biological value proteins.

**(b)** Prepare, cook and serve an attractive and skilful main dish to demonstrate the use of labour saving device.

**4** **(a)** Food can be cooked, packaged and frozen for future use. Design, prepare and pack two savoury dishes and two sweet dishes to demonstrate the use of different packaging materials suitable for freezing.

**(b)** Prepare, cook and serve an attractive and skilful main dish to demonstrate the use of labour saving device.

**5** **(a)** Fruits and vegetables can be used to add variety, colour and interest to dishes. Design and prepare four different dishes, two savoury and two sweet to demonstrate how they can be used in family meals.

**(b)** Prepare, cook and serve an attractive and skilful main dish to demonstrate the use of labour saving device.

**BLANK PAGE**