

662/2
NUTRITION
AND FOOD
TECHNOLOGY
(PRACTICAL)

Paper 2
12 August 2024
4½ hours



ENTEBBE JOINT EXAMINATION BUREAU
Uganda lower Secondary Certificate of Education
NUTRITION AND FOOD TECHNOLOGY
PRACTICAL PAPER

Paper 2

Planning Session: 2 hours
Practical Test: 2 hours 30 minutes

INSTRUCTIONS TO CANDIDATES:

*This paper has **one** compulsory examination item.*

Reads through the examination item carefully, then prepare a plan of work and a list of ingredients as follows. (use carbon Paper to make duplicate copies).

- (a) *Write your name, personal number and test number on your plan and on the shopping list.*
- (b) *Write down the dishes that you decide to make. Do not copy the test.*
- (c) *Beside the dishes chosen, show the quantities of the ingredients required for each (a full recipe is **NOT** necessary).*
- (d) *On a separate sheet, make a shopping list showing total quantities of ingredients required. Remember to use carbon paper again.*
- (e) *Complete the plan of work to show the order of working, the methods to be used and the length of time required to make each dish.*
- (f) *The amount cooked should be sufficient in relation to the test.*
- (g) *Recipes and textbooks may be used during both the planning and examination session but constant reference to them during the examination is discouraged.*
- (h) *The question paper and one copy of the shopping list will be returned to you by the examiner at the begging of the practical test. You will be expected follow your plan and order of work.*
- (i) *At the end of the examination, the test item paper is to be handed over to the examiner. You may retain the carbon copy of the time plan and shopping list.*

Item 1

A catering company was contracted to cook food for your sister's introduction ceremony which was to take place on 12th December 2023. However, there was a miscommunication and the catering company registered 12 November instead of 12th December.

On 11 November, the catering company shopped for the function only to realize that they had noted a wrong date. Among the things bought were meat, chicken and fresh fish. The manager of the catering group was stranded because he lacked storage facilities and had no knowledge of food processing.

Support material



Task

- Using your knowledge of Nutrition and Food Technology, help the manager of the catering group by demonstrating how to process and preserve one of the above items.
- Make a dish using any processed food item to show the manager how processed food items can be used.
- Together with the dish in (b) above, complete a two-course lunch for your parents and the manager of the catering group.