

HOME SCIENCE

Paper 2 – PLANNING SESSION

(One hour)

Maximum Marks: 5

*This sheet is one part of the Question Paper containing two Questions. It gives you instructions regarding planning your work. Candidates are required to attempt **any one** question.*

*The other part of the Question Paper will be handed over to you during the **Examination Session**.*

*Candidates need to plan a complete menu during the **Planning Session**. Any **two** dishes from the planned menu (showing different methods of cooking) have to be cooked during the **Examination Session**.*

*Candidates would need to display their dishes prepared with a suitable setting during the **Examination Session**.*

*Candidates would also need to prepare a flower arrangement/floor decoration during the **Examination Session**.*

Attempt *any one* of the following questions:

[5]

Question 1

- (a) Plan a meal for a journey to your grandmother's house which will take you eighteen hours to reach. Choose items for the menu which will remain fresh overnight.
- (b) Display the dishes prepared.
- (c) Prepare a floor decoration choosing colours to suit the season.

OR

Question 2

- (a) Plan a meal for your sister's wedding anniversary. A colour theme, a traditional dish typical of your region may be included in the menu.
- (b) Display the dishes prepared with suitable table setting.
- (c) Prepare a flower arrangement to complement the dishes prepared.

Food tables and recipe books may be used both in the Planning Session and the Examination Session, but frequent reference to them must be avoided during the Examination Session.

Make a carbon copy of the planning work.

- (i) Write down the dishes that you decide to make (try to choose familiar but interesting dishes which would give you scope to show your skills).
- (ii) Beside the dishes chosen, also indicate the quantities of the main ingredients required (a full recipe is not necessary).
- (iii) On a separate sheet, make a list of ingredients along with the total quantity of each item required. Remember to use carbon paper again.
- (iv) Complete the plan of work to show the order of working, the methods to be used, and the length of time required for cooking. Frozen, tinned and packaged foods (i.e. convenience foods) may be used with discretion, but enough work must be planned to show your skill.

Write your NAME and the INDEX NUMBER on your plan and list. Submit the plan and list along with rough notes, if any, you may have made to the Supervising Examiner. You **are not allowed to** take away the copy of your plan, list and any notes (other than your recipe books). A list of ingredients required should also be submitted. You **should not** bring fresh notes for the Examination Session.

The original and the copy of the plan and list will be returned to you by the Examiner at the beginning of the Examination Session. **You will be expected to keep to your plan.**

At the end of the examination, the original plan and list are to be handed over to the Examiner.

You may retain your copy of the plan and list.