



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Primary Certificate Examination

CONSUMER SCIENCE

627/02

Paper 2 (Practical)

September/October 2020

2 hours 30 minutes

READ THE INSTRUCTIONS ON PAGE 2 FIRST

Answer **one** Test that is allocated to you.

Fill in sheets 1, 2 and 3 in duplicate and hand in all papers to the invigilator.

This document consists of **7** printed pages and **1** blank page.

Planning Session: 1 hour 30 minutes

When you know which test is given to you, read it carefully, then prepare a plan of work and a list of ingredients as follows, using carbon paper to produce duplicate sheets:

1. Sheet 1

Write down the dishes you are going to make.

2. Sheet 2

Complete the plan of work to briefly show the order and time in which you will do your work from the beginning to the end.

3. Sheet 3

Make a list of the total quantities of the ingredients required.

4. Write your **name**, candidate **number** and **test number** on all your planning sheets.

5. At the end of the examination, you are expected to hand in all your work to the invigilator.

PRACTICAL TESTS**TEST 1**

A Prepare, cook and serve a breakfast meal for your friend. Use the following ingredients for each dish:

Sorghum (*emabele*) porridge

- 1 C sorghum meal
- ¼ t salt
- 3 C water
- 1 C milk
- ¼ C sugar

Cheese sandwich

- 2 slices of bread
- 1 t margarine
- 1 leaf lettuce
- 25g cheese
- 2 slices tomato

Tea

- 1 tea bag
- Water
- ½ C sugar
- ½ C milk

Fruit

- An apple

B Wash and finish a cotton child's dress.

TEST 2

A Prepare, cook and serve a lunch meal for an adult, serve it with orange juice. Use the following ingredients:

Mealie rice

- 1 C mealie rice
- 4 C water
- Salt to taste

Beef stew

- 200 g stewing beef
- 1 medium onion
- ¼ green pepper
- ¼ beef stock cube
- 1 medium carrot
- 1 T seasoned flour

Coleslaw salad

- ¼ small cabbage
- ¼ carrot
- ¼ tsp aromat
- 2 T mayonnaise

Orange juice

- 3 oranges

B Clean the following chinaware equipment: 2 dinner plates and 2 side plates.

TEST 3:

- A** Display your knowledge of the rubbing - in and the creaming methods of cake making, by preparing and baking Queen Cakes and Plain scones, serve them with hot cocoa. Use the ingredients below:

Queen cakes

- 100 g cake flour
- 5 g baking powder
- 125 g castor sugar
- 60g margarine
- 2 eggs
- 2 T. milk
- 1 tsp vanilla essence

Plain scones

- 1 C self – raising flour
- A pinch of salt
- 125 ml milk
- 1 T milk for glazing scones
- 50g margarine

Hot Cocoa

- 1 T cocoa powder
- 1 tsp sugar
- 1 C milk

- B** Clean the muffin tins/patty pans and the plain baking sheets used for baking queen cakes and plain scones.

TEST 4

- A** Prepare, cook and serve a light meal for your uncle who is recovering from sickness. Serve the meal with a fruit salad.

Boiled potatoes

- 2 potatoes
- Water, enough to cover the potatoes
- 1 t margarine
- Pinch of salt

Steamed fish

- 1 slice fish
- 30g margarine
- $\frac{1}{4}$ t Salt
- $\frac{1}{4}$ t pepper

Boiled carrots

- 3 fresh carrots
- $\frac{1}{4}$ C water
- 1 t margarine
- 1 t dried parsley

Fruit salad

- 1 apple
- 1 orange
- 1 banana
- 6-8 grapes
- $\frac{1}{2}$ lemon
- 1 C boiling water
- 3 T sugar

- B** Clean and line a plastic refuse bin using a disinfectant, mutton cloth and a refuse bag.

TEST 5

A Prepare, cook and serve Potato fritters and Serve them with Lettuce salad and Lemonade. Use the following ingredients:

Potato fritters

- 2 C leftover mashed potatoes
- 1 egg
- ½ C grated cheese
- ¼ t Salt
- ¼ t pepper
- 4 T oil

Lettuce salad

- 3 lettuce leaves
- ¼ tomato
- ¼ cucumber
- ¼ onion
- 2 T salad dressing

Lemonade

- 2 lemons
- 50g white sugar
- 500ml boiling water

B Clean an aluminum frying pan used for frying the fritters.

BLANK PAGE

Permission to reproduce items where third-party owned material protected by copyright is included has been sought and cleared where possible. Every reasonable effort has been made by the publisher (ECESWA) to trace copyright holders, but if any terms requiring clearance have unwittingly been included, the publisher will be pleased to make amends at the earliest possible opportunity.