

662/2
Nutrition and
Food Technology
Paper 2
2024
4 ½ hours



UGANDA NATIONAL EXAMINATIONS BOARD

Uganda Certificate of Education

NUTRITION AND FOOD TECHNOLOGY

Paper 2
Practical

Planning Session: 2 hours
Practical Test: 2½ hours

INSTRUCTIONS TO CANDIDATES:

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

Read 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).

- (i) *Write your name, personal number and test number on your plan and on the shopping list. Give them; with the question paper to the supervisor.*
- (ii) *Write down the dishes that you decide to make. Do **not** copy the test.*
- (iii) *Beside the dishes chosen, show the quantities of the ingredients required for each (a full recipe is **not** necessary).*
- (iv) *On a separate sheet, make a shopping list showing total quantities of ingredients required. Remember to use carbon paper again.*
- (v) *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.*
- (vi) *The amount cooked should be sufficient in relation to the requirements of the test.*
- (vii) *Recipes and textbooks may be used during both the planning and examination session but constant reference to them during the examination is discouraged.*
- (viii) *The question paper and one copy of the plan and shopping list will be returned to you by the examiner at the beginning of the practical test. You will be expected to follow your plan and order of work.*
- (ix) *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

Luweero is one of the districts in Central Uganda well known for growing plenty of mangoes, pineapples, passion fruits and tomatoes which farmers sell in their local markets as shown in the figure below.



Fig 1: A variety of farm produce in Luweero market

However, the farmers sell these farm produce at low prices. Many times they incur great losses as their fruits rot in the limited local markets available and yet they also lack knowledge of value addition through food processing and preservation.

Task:

- (a) Make a processed food product to show the farmers in Luwero how they can add value to one of their farm produces above in order to increase its shelf life and marketability.
- (b) Prepare a dish to demonstrate to the farmers how a processed food product can be used in preparing a meal.
- (c) Prepare three other dishes that will be served together with the dish in (b) above in a two course meal you and two farmers will eat after the meal preparation and food processing demonstrations.

SAMPLE PAPER