

JUNIOR SECONDARY SCHOOL

GRADE 7 ASSESSMENT TERM 2 2023

HOMESCIENCE PRACTICAL

NAME: _____ CODE: _____ DATE: _____

1. The teacher has provided you with some items used in baking.
a. Identify them. (6 mks)

A -.....

B -.....

C-.....

D -.....

E -.....

F-

2. What is the use of each of the baking tools identified above?(6 mks)

- a.
b.
c.
d.

3. List down any other baking utensil.(1 mk)

a.

4. You have been provided with small kitchen tools and equipment used for measuring and weighing.

5. Draw each of them and state the use.(10 mks)

Tool/ equipment	Function
	Measuring jugs are used for measuring quantities of liquids
	Measuring cups are used for measuring dry ingredients
	Weighing scales are used to weigh ingredients in the kitchen
	Thermometers are used to measure temperature when cooking. For example meat thermometers.
	Timers are used to time during cooking.

6.

- a) You have been provided with the following
 - i. Sauce pan/ sufuria
 - ii. Plates
 - iii. Wooden spoons, clean water
 - iv. Protective clothing, source of heat
 - v. Improvised pot holder
 - vi. Kitchen cloth,
 - vii. Kitchen dustbin,
 - viii. Working surface.

- i. You have also been provided with vegetables
 - i. Stem vegetable
 - ii. Fruit vegetables
 - iii. Seed vegetables
 - iv. Pod vegetables
 - v. Flower vegetables

You are required to:

- a. Prepare the vegetable for cooking appropriately. (20 mks)
- b. Taste the raw vegetables, texture and colour and record your observations in the following table.
- i. Effect of heat (boiling on the vegetables) (9 mks)

Vegetable	8 Mins	16 Mins	24 Mins
Kales			
Tomatoes			
Flower vegetable			

- ii. Summarise the effect of heat (boiling) on the vegetables (3 mks)

Quality	Effect of heat (boiling) on vegetables
colour	
Texture	
Taste	