

CONTENTS

FOREWORD	1
HOME MANAGEMENT	2
GCE Ordinary Level	2
Paper 6075/02 Practical	2

FOREWORD

This booklet contains reports written by Examiners on the work of candidates in certain papers. **Its contents are primarily for the information of the subject teachers concerned.**

HOME MANAGEMENT

GCE Ordinary Level

<p>Paper 6075/02 Practical</p>
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General comments

Generally the work presented was neat and tidy and was well assessed with helpful annotation.

Comments on specific questions

(a) *Dishes chosen*

Most candidates chose dishes which were appropriate for the question set and included most of the dishes required. Candidates should ensure that they complete the test fully i.e. a two course lunch should include a starter or a sweet as well as the main course. In the same way a decorated cake should show evidence of decoration. Ideally the main ingredients should not be repeated in several dishes. Recipes for each dish should show a clear list of ingredients required with exact amounts. In some cases candidates presented a mixture of recipes and methods, some gave methods only and no ingredients, whilst a few candidates listed ingredients only but not the amount required. It is not required to give methods for making the dishes in this section.

(b) *Laundry work/cleaning*

Most candidates named the item to be cleaned but did not always make a clear list of the equipment required to complete the task. For example, shoe cleaning should require more than polish only.

(c) *Household cleaning/table arrangement*

In a similar way, candidates did not list all the tools required. Cleaning of a refrigerator should include cleaning materials for cleaning the inside as well as the outside. A table arrangement should be listed here and should include the equipment to be used.

Order of work and method

Some candidates produced good time plans while others would benefit from some improvement. An organised time plan should show how the work for the test would be completed with some indication of the methods to be used. Ideally, timing should show a start time e.g. 9.00 am for the first dish, followed by times for the next part of the work, i.e. 9.15 am, 9.30 am, etc. This would enable the candidates to ensure that they are working at the correct pace to complete the work on time. A logical sequence should be followed so that dishes which take a long time to cook or which need time to set should be made early in the test. Laundry work also needs to be completed early as drying time is required. Dishes which have several stages need time allowed in the plan for the completion of each stage, e.g. a decorated cake, needs to have time to cool before being decorated. Allowances for washing up time should be included in the plan, ideally at least once throughout the work and again towards the end of the test. Serving times should be included with some brief serving details. The column for noting special points could include pre-heating the oven, oven temperature, times, brief method, etc.

Shopping List

Many candidates produced detailed, accurate shopping lists. These should show exact amounts of foods required. Whole packets of foods and estimates of 2-3 items are not correct for this section.

Special equipment

Most candidates completed this section with tools required for cooking, special pans, serving dishes, etc.

Summary

A full and complete plan should provide the candidate with sufficient information to successfully complete all sections of the practical examination from start to finish in a logical, methodical order and in the time allowed.