

CONTENTS

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

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</p> <p>Practical</p>

General comments

Generally the work of the candidates was of a good standard and was presented well. It was well assessed by the Examiners and the annotation was helpful in the moderation of the work.

Comments on specific questions

(a) *Dishes Chosen*

Candidates usually chose dishes which were appropriate for the questions set and listed dishes clearly in this section. Only the names of dishes and a detailed list of ingredients for each dish are required here. The dishes made should usually serve two to three people only. Sometimes candidates produced very large amounts of food which is not necessary. Many candidates gave detailed methods in this section for each dish. The methods are more appropriate in the section *Order of Work and Method* where brief details should be given. Care needs to be taken in the choice of dishes so that candidates do not produce dishes which are very similar e.g. fruit salad and fruit cocktail. Where a test requires the use of convenience foods it is expected that a dish would be made which incorporates the foods, not just that the foods are simply cooked alone and presented.

(b) *Laundry Work/Cleaning*

Candidates named the items to be cleaned and made clear lists of the equipment required. The *Laundry Work* was usually started early in the test. However it should always be clearly shown that these items were finished e.g. ironed, and presented for inspection at the end of the test.

(c) *Household Cleaning/Table Arrangement*

Usually items required for cleaning were listed well. One candidate presented a table decoration at the end of the test without listing the items required and without allowing time in the *Order of Work* for this item to be completed.

(d) *Order of Work and Method*

Most candidates organised their time plans in a logical sequence. Occasionally time was not allowed for the setting of cold desserts or for the cooling of cakes before they were decorated. It is in this section where brief methods should be indicated. Candidates could give the names of methods, e.g. rubbing in, creaming, etc. and should give the cooking times and temperatures for each dish. Washing up time needs to be included as well as time for completing the *Laundry Work*, cleaning and time for presenting the work. If the test has asked for the preparation of a meal this should be served in the correct order, with hot dishes served hot, at the end of the allocated time.

(e) *Shopping List*

Detailed and accurate shopping lists were usually given.

(f) *Special Equipment*

Candidates made detailed lists of tools and equipment in this section.