

CONSUMER STUDIES

GRADE 8

SKILLS TEST 1

OPTION: FOOD PRODUCTION








<https://greaterthamesmarshes.com/food-production>

TOTAL: 20

Practical Skills Test 1





Identify kitchen equipment, Measuring and Recipe interpretation

1. Identify the following kitchen equipment and name their uses.

EQUIPMENT	NAME	USE
		
		
		
		
		

(10)

2. Choose the measuring equipment from COLUMN B that should be used to measure the ingredients in COLUMN A. Connect the ingredients with the correct measuring equipment by drawing a line.

COLUMN A INGREDIENTS	COLUMN B MEASURING EQUIPMENT
5 ml Baking powder	
150 g Margarine	
200 ml Milk	
125 ml Cake flour	

(4)

3. Study the recipe below and rearrange the method of the recipe in the correct order as the learners should follow it. Only write down the letters to indicate the sequence in which the steps should be followed.

PANCAKES

(6 Portions)

Ingredients:

125 ml	cake flour
1 ml	baking powder
1 ml	Salt
200 ml	Milk
1	large egg
15 ml	Oil

Method:

- A) Mix the liquid mixture to the flour mixture till a smooth batter.
- B) Whisk the egg, milk and oil together.
- C) Heat a pan over medium heat and grease with a little oil.
- D) Pour enough of the batter into the pan to coat the bottom of the pan.
- E) Sieve the dry ingredients together.
- F) Fry until the pancake pulls away from the sides of the pan and the edges start to curl. Turn over with a spatula / egg lifter and fry on the other side as well.

STEPS	LETTER
Step 1	
Step 2	
Step 3	
Step 4	
Step 5	
Step 6	






(6)

[20]

Practical Skills Test 1 – Marking Guideline





Identify kitchen equipment, Measuring and Recipe interpretation

- Identify the following kitchen equipment and name their uses.

EQUIPMENT	NAME	USE
	Muffin pan	Used to bake muffins and cupcakes.
	Wire / Balloon whisk	Used to beat eggs and other liquid mixtures.
	Frying pan	Used for frying foods such as eggs, meat, fish and pancakes.
	Sieve	Used to sift flour and other dry ingredients.
	Mixing Bowls	Used to mix batters or dough in.

(10)

- Choose the measuring equipment from COLUMN B that should be used to measure the ingredients in COLUMN A. Connect the ingredients with the correct measuring equipment by drawing a line.

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STEPS	LETTER
Step 1	E
Step 2	B
Step 3	A
Step 4	C
Step 5	D
Step 6	F

(6)

[20]