## CONSUMER STUDIES

## YEAR 1

## SKILLS TEST 1 <br> OPTION: FOOD PRODUCTION


https://www.eupoliticalreport.eu/making-food-production-in-europe-healthier/

## Practical Skills Test 1

Identify kitchen equipment, Measuring and Recipe interpretation

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

| EQUIPMENT | NAME | USE |
| :---: | :---: | :---: |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

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 <br> INGREDIENTS | COLUMN B <br> MEASURING EQUIPMENT |
| :---: | :---: |
| 5 ml Baking powder |  |
| 150 g Margarine |  |
| 200 ml Milk |  |
| 125 ml Cake flour |  |

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:
\begin{tabular}{ll}
125 ml & cake flour \\
1 ml & baking powder \\
1 ml & Salt \\
200 ml & Milk \\
1 & large egg \\
15 ml & Oil
\end{tabular}
```


## 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 |  |

## Practical Skills Test 1 - Marking Guideline

## Identify kitchen equipment, Measuring and Recipe interpretation

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

| EQUIPMENT | NAME | USE |
| :---: | :---: | :--- |
|  | Muffin pan | Used to bake muffins and <br> cupcakes. |
|  | Frying pan | Used to beat eggs and other <br> liquid mixtures. |
|  | Sieve | Used for frying foods such as <br> eggs, meat, fish and <br> pancakes. |
|  | Mixing Bowls | Used to sift flour and other <br> dry ingredients. |
|  | Used to mix batters or dough <br> in. |  |

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 <br> INGREDIENTS | COLUMN B <br> MEASURING EQUIPMENT |
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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 | E |
| Step 2 | B |
| Step 3 | C |
| Step 4 | D |
| Step 5 | F |
| Step 6 |  |

