

FIELD: HOME ECONOMICS AND SOCIAL WORK

SPECIALTY: BAKERY AND FOOD PROCESSING (BFP)

PAPER: CASE STUDY

Credit value: 10

Objective of the paper: To test the students' knowledge, comprehension, application and problem solving ability in bakery and food processing.

Nature of the exam: Written

Format of the exam: The Question Paper shall be constituted of a case study with 6 questions on 100 marks from the 6 core areas as listed on the table below:

Exam Paper	Option	Different Questions of the Paper	Duration (minutes)	Mark Allocation	Percentage (%)
CASE STUDY	BFP	1. Human Nutrition	90	25	25
		2. Dietetics	90	25	25
		3. Food Processing	60	15	15
		4. Food Preservation & storage	30	10	10
		5. Food Microbiology	60	15	15
		6. kitchen cleaning & sanitizing	30	10	10
TOTAL			6 HRS	100 marks	100%

Content of the different sections of the paper

1. Human Nutrition (course content ok)
2. Dietetics (course content ok)
3. Food Processing
4. Food preservation & storage (course content ok)
5. Food Microbiology (see course content below)
6. Kitchen cleaning & sanitizing (course content ok)

Food microbiology course content of

- ☐ Food as a substrate for microorganisms
- ☐ Microorganisms important in the food industry (dairy, baking, brewery etc)
- ☐ Principles of food preservation
- ☐ Contamination and spoilage of food
- ☐ Food enzymes produced by microorganisms
- ☐ Food microorganisms and diseases (food poisoning and intoxication), quality control, sanitation and inspection

PAPER: CULINARY ARTS PRINCIPLES

Credit value: 04

Objective of the paper: To assess students on their ability to plan and realize various functions in the society.

Nature of the exam: Written

Format of the exam: The Question Paper shall be constituted of MCQ, structural and essay questions on 100 marks from the 3 core areas: culinary arts, menu development and management, food service.

Exam Paper	Option	Different Sections of the Paper	Courses	Marks	Duration (mins)	Per-centage	
CULINARY ARTS PRICIPLES	BFP	Section I: MCQ	1.Culinary Arts	10	30	30%	
			2. Menu Development and Management	5			
			3.Food service	5			
		Total section I			20 marks	30 mins	30%
		Section II: STRUCTURAL	1.Culinary Arts	10	45 mins	20%	
			2. Menu Development and Management	5			
			3.Food service	5			
		Total section II			20 MARKS	45 mins	20%
		Section III: ESSAY	1.Culinary Arts	30	105mins	60%	
			2. Menu Development and Management	15			
			3.Food service	15			
Total section III			60 marks	1H45	60%		
Total section I+ section II+ section III				100marks	3 HRS	100%	

Contents of the different sections of the paper:

1. Culinary Arts I, II, III (course content ok)
2. Menu Development and Management (course content ok)
3. Food service (course content ok)

PAPER: FOOD KNOWLEDGE

Credit value: 09

Objective of the paper: To provide the student with pre-requisites into BFP

Nature of the exam: Written

Format of the exam: The Question Paper shall be constituted of 4 questions on 100 marks from the 4 fundamental courses: food knowledge, accident prevention & action for emergencies, pest control, and entrepreneurship

Exam Paper	Option	Sections	Courses	Marks	Duration	%	
FOOD KNOWLEDGE	BFP	Section I: MCQ	1.Food knowledge	6	30	15%	
			2. Accident prevention & action for emergencies	3			
			3.Pest control	3			
			4.Entrepreneurship	3			
		Total section I			15 marks	30 mins	15%
		Section II: Structural	1.Food knowledge	10	60 mins	25%	
			2. Accident prevention & action for emergencies	5			
			3.Pest control	5			
			4.Entrepreneurship	5			
		Total section II			25 MARKS	1 HR	25%
		Section III: ESSAY	1.Food knowledge	25	90 mins	60%	
			2. Accident prevention & action for emergencies	15			
			3.Pest control	10			
		4.Entrepreneurship	10				
Total section III			60 marks	1H30	60%		
Total section I+ section II+ section III				100marks	3 HRS	100%	

Contents of the different sections of the paper:

1. Food knowledge (course content ok)
2. Accident prevention & action for emergencies (course content ok)
3. Pest control (course content ok)
4. Entrepreneurship(course content ok)

PAPER: FOOD SCIENCE

Credit value: 09

Paper	Option	Sections	Duration	Mark	Percentage
FOOD SCIENCE	BFP	Section I: Food Science	1H30	50 mks	50%
		Section II: Food safety	1H	30 mrks	30%
		Section III: Personal hygiene, appearance & grooming for food handlers	30 mins	20 mks	20%
TOTAL			3 HRS	100 mrks	100%

Objective of the paper: To understand and explain the scientific principles of food, their biochemical and physical changes as well as their applications.

Nature of the exam: Written

Format of the exam: The Question Paper shall be constituted of structural and essay questions on 100 marks from the 3 core areas: food science, food safety, personal hygiene, appearance & grooming for food handlers.

Contents of the different sections of the paper

1. Food Science (course content ok)
2. Food safety (course content ok)
3. Personal hygiene, appearance & grooming for food handlers (course content ok)

PAPER : FOOD PROCESSING PRACTICAL

Credit value: 07

Objectives of the paper: To assess knowledge and practical skills acquired in planning, organizing, preparing and presenting/serving of products for various situations and functions in the society.

Nature of the exam: PRACTICAL

Format of the exam: The Question Paper shall be constituted of section I (draw-up) and section II (practical) on 100 marks from the 4 courses: Introduction to kitchen tools & equipment /Kitchen organization and time management, Basic skills in food preparation/Cold preparations/Hot preparations, Cooking method and Techniques and Practical cookery.

Exam Paper	Option	Different Sections of the Paper	Duration per Section	Mark Allocation	Percentage
FOOD PROCESSING PRACTICALS	BFP	Section I: DRAW UP	1H30 min	30 mrks	30%
		Section II: PRACTICAL EXCERCISE	4H30 mins	70 mrks	70%
TOTAL			6 HRS	100 mrks	100%

Contents of the different sections of the paper:

SECTION I

1. Introduction to kitchen tools & equipment /Kitchen organization and time management (course content ok)

SECTION II

1. Basic skills in food preparation/Cold preparations/Hot preparations (course content ok)
2. Cooking method and Techniques (course content ok)
3. Practical cookery (course content ok)

INSTRUCTIONS

See the following sheets to be used in examination:

I-Draw-up

1. Planning sheet for food processing
2. Ingredients and quantities with the method for each dish
3. Time plan with brief method and fuel management
4. Shopping list
5. Costing list

II- Practical Exercise

1. Evaluation sheet

PAPER : BAKERY

Credit value: 07

Objective of the paper: To assess knowledge and practical skills in baking

Nature of the exam: Practical

Exam Paper	Option	Different Sections of the Paper	Duration	Mark Allocation	Percentage
BAKERY	BFP	Section I: DRAW UP	1H30	30 mks	30%
		Section II: PRACTICAL EXERCISE	4H30	70 mrks	70%
TOTAL			6 HRS	1mrks	100%

Format of the exam: The Question Paper shall be constituted of section I (draw-up) and section II (practical) on 100 marks from the 2 core areas: Bakery and Pastry Principles I, II. Contents of the different sections of the paper:

Section I: DRAW UP

1. Bakery
2. Pastry Principles I, II

Section II: PRACTICAL EXERCISE

1. Bakery
2. Pastry Principles I, II

INSTRUCTIONS

See the following sheets to be used in examination:

I-Draw-up

1. Planning sheet for bakery
2. Ingredients and quantities with the method for each dish
3. Time plan with brief method and oven management
4. Shopping list
5. Costing list

II- Practical Exercise

1. Evaluation sheet

SPECIALTY : FASHION, CLOTHING AND TEXTILES (FCT)

PAPER: CASE STUDY

Field: Home Economics and Social Work,

Specialty: Fashion, Clothing and Textiles

Option: FCT

Credit Value: 10

Objectives of the paper: To provide students with technical and general notions related to the creation and the production of fabrics.

Nature of the Exam: Written.

Format of the Exam: Written

Exam Paper	Option	Different sections of the paper		Duration per section	Mark Allocation	Percentage
Case Study	FCT	1.	Textile Technology & the science of fabric,	55mins	15mks	15.2%
		2.	Fashion & Fabric design,	1hr	20mks	16.6%
		3.	Science of flexible material & Fibres,	55mins	15mks	15.2%
		4.	Fibrous Dyeing / Printing,	55mins	15mks	15.2%
		5	Fashion Industry & Textile Application,	55mins	15mks	15.2%
		6.	Contemporary African Fashion.	40mins	10mks	11.1%
		7.	Fibrous Material Technology.	40mins	10mks	11.1%
TOTAL MARK				100	100%	

Contents of the different sections of the paper:

□ Textile

Technology: - the science of fabric.

- Textile Arts / Design,
- Classification of Textile Design.
- Elements of Art,
- Dyeing / Printing,
- Textile Materials / Processes.
 - Fashion and Fabric Design / Technical Drawing.
- Elements and principles of design,
- Figurine drawing,
- Dress silhouettes,
- Techniques of drawing the fashion figures, - Presentation boards.

- Science of flexible Materials and Fibres.
- Textile materials and their characteristics.
- Biomechanics,
- Technical Textile.
 - Dyeing / Painting.
- Science of colour dyeing, Fibres stock etc. - Vat dyeing.
 - Fashion Industry / Textile Application.
- Examine the scope of cares in the fashion industry. - Five steps in merchandising.
 - Contemporary African Fashion.
- African print,
- African fashion styles.
 - Fibrous Material Technology.
- Spinning,
- Weaving,
- Search of ideas and evaluation, DAO, CAD.

PAPER: FABRICATION ANALYSIS

Credit Value: 05

Objectives / of the paper: To Establish a mounting Range, for the correction Execution, study operations necessary for Fabrication and Research on the disposition of a work post.

Nature of the Exam: Written

Format of the Exam: the questions will come from three core areas: Fashion Industry / Textile Application, Fabrication, Industrial Electricity

Exam Paper	Option	Different sections		Duration	Mark	Percentage
Fabrication Analysis	FCT	1.	Analysis.	1hr 40mins	55 marks	55,6%
		2.	Fabrication	1hr 20mins	45 marks	44.4%
TOTAL					100	100%
MARK						

Contents of the different sections of the paper:

- Fashion Industry / Textile Application.(Course content OK)
- Fabrication.(See Course content below)
- Industrial Electricity (course content OK) Analysis:
- Sectors of the clothing industry,
- Fashion industry / Textile Applications,
- Calculation of deadlines (Problems), Fabrication:
- Technological solution,
- Industrial electricity,
- Structure of the work post, - Nomenclature Study.

PAPER: ADVANCED SEWING AND INDUSTRIAL TECHNIQUES

Credit Value: 8

Objectives / of the paper: To evaluate candidates out-put at the end of their training.

Nature of the Exam:

Practical Format of the

Exam:

Exam Paper	Option	Different sections of the paper		Duration per section	Mark Allocation	Percentage
Advanced sewing and Industrial Techniques	FCT	1.	Basics of successful sewing.	15mins	55 marks	55,6%
		2.	Advanced sewing and industrial techniques.	5hr 30mins	75 marks	44.4%
		3.	Redesign Restore or Recycle	15mins	10 marks	10%
TOTALMARK					100	100%

Contents of the different sections of the paper:

Basics of successful sewing.

- Identifying the parts of the sewing machine and their functions.
- Special sewing terminology,
- Identifying pressing equipment and its use when sewing.
- Types of interfacing and their use.

Advanced sewing and industrial:

- Advanced sewing techniques: bound buttonholes, interfaced lapels, welt pockets, -
Industrial and quick sewing techniques: cutting, zippers, waistbands, pockets.

Redesign, Restore or Recycle:

- Creating awareness on how clothing textile items may be redesigned or recycled.

PAPER: WORK ORGANIZATION AND RESEARCH METHODOLOGY

Credit Value: 09

Objectives / of the paper: To evaluate candidates on various skills in principles of pattern drafting.

Nature of the Exam: Written

Format of the Exam:

Exam Paper	Option	Different sections of the paper		Duration	Mark	Percentage
Work Organization / Research Methodology	FCT	1.	Work Organization,	1 hour	50mks	50%
		2.	Economy & Organization of Companies / Entrepreneurship,	1hour	30mks	25%
		3.	Work study Preparation & Follow – up Activities,	1hourmins	05mks	25%
TOTAL MARK					100	100%

Contents of the different sections of the paper:

A. Work Organization and Research Methodology

- Organization of a factory,
- Manufacture study,
- Disposition of the work,
- Working Methods,
- Simplification of work,
- Selection of personnel, - Standardization, - Ergonomics.

B. Economy and Organization of Companies / Entrepreneurship.

1. The company, definition and mode of analysis.
2. Classification of enterprises.
3. Business organization structures,
4. The integration of the company in the economic sector,
5. The commercial activity of the company,
6. The productive activity of the enterprise,
7. Logistics in the company,
8. The financial activity of the company,
9. Human resources management,

10. The systemic approach of the company,
11. The information system,
12. The decision system,
13. Strategic analysis of the company,
14. Choosing and implementing a strategy,
15. The company, the society and culture,
16. The company, the society and ethics.

Entrepreneurship

1. Entrepreneur concept,
2. Motivations for starting a business,
3. Idea research and evaluation,
4. Financing research,
5. Choice of legal statuses,
6. Ethical aspects of business,
7. Elaboration of the business plan,

C. Work Study Preparation and Follow-up Activities.

1. To be aware of the expectations of each of the partners in the work-study component.
2. To determine factors that would affect student's contribution in the workplace.
3. To build good communication skills for the workplace potential employer.
4. To determine student guidelines in preparation for an interview.
5. To discuss the post interview.

PAPER: DESIGN TECHNOLOGY

Credit Value: 09

Objectives / of the paper: To develop creative abilities and management of workshop waste.

Nature of the Exam: Written.

Format of the Exam:

Exam Paper	Option	Different sections of the paper		Duration per section	Mark Allocation	Percentage
Design Technology	FCT	1.	Language of Fashion,	35mins	20mks	20%
		2.	Fashion Designers / Related.	35mins	20mks	20%
		3.	Clothing: A powerful Resource	35mins	20mks	20%
		4.	Design Fundamental	35mins	20%	20%
		5.	Physic / Mechanic.	20mins	10%	10%
		6.	Mathematics,	20mins	10mks	10%
		TOTAL MARK			100	100%

Contents of the different sections of the paper:

□ Language of Fashion,

- Fashion and evolutionary process,
- International Fashion,
- Examination of basic styles,
 - Fashion Design / Related careers,
- To create a croquis,
- To explore the application of colour, - To explore and apply flat pattern.
- To assess and adopt a flat pattern
 - Clothing a powerful Resource.
- Factors that reflect why people wear clothing,
- Objectives in the interpretation of clothing cues, -
- Developing an awareness of wardrobe planning.
- Recognize the factors involved in clothing purchase.
 - Design Fundamental
- Creation and awareness of the dimensions of line and how various effects can be achieved by manipulating lines.
- Understanding of how lines can create illusions,
- Vocabulary of colour. Creating body shape illusions.

PAPER: PRINCIPLES OF PATTERN DRAFTING

Credit Value: 05

Objectives / of the paper: To evaluate candidates on various skills in principles of pattern drafting.

Nature of the Exam: Practical

Format of the Exam: The question paper shall be constituted on 100 marks from two core courses:

Pattern drafting and Fitting and Pattern Alterations

Exam Paper	Option	Different sections of the paper		Duration per section	Mark Allocation	Percentage
Principles of Pattern Drafting	FCT	1.	Transformation,	2hr	20mks	40%
		2.	Prototype,	1hr	25mks	31.7%
		1.	Grading,	30mins	15mks	10%
		2.	Industrial Pattern,	50mins	20mks	10%
		3.	Yardage Calculation,	30mins	15mks	6.7%
		4.	Finishing.	10mins	05mks	1.6%
TOTAL MARK					100	100%

Contents of the different sections of the paper:

3. Pattern Drafting,

- Construction of the hip block,
- Industrial Pattern Making,
- Grading,
- Bodice styling following fashion. - Pattern Drafting.

4. Fitting and Pattern Alterations(course content OK)