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|  | SS2-First term. TOPIC | CONTENT | BEHAVIOURAL OBJECTIVES | PRACTICE QUESTIONS |
| 1 | Kitchen planning | Types of kitchen, kitchen layouts and factors to consider when planning a kitchen. | 1. To describe the different types of kitchen.  2. To state the factors to be considered when planning a kitchen. | 1. Name and distinguish between the different types of kitchen you know.  2. Discuss in details the factors to be considered when planning a kitchen. |
| 2. | Kitchen equipment | 1. Large equipment and fixtures- selection, use and care.  2. Small appliances- selection, use and care. | 1. To state the factors to be considered when purchasing equipment for the kitchen.  2. To classify kitchen equipment into three. 3. Describe the care of each type of kitchen equipment. | 1. Give the guidelines for selecting kitchen equipment.  2. Explain the THREE categories of kitchen equipment with THREE examples each.  3. Explain how to care for the following kitchen equipment: (i) cooker (ii) refrigerator (iii) frying pans |
| 3. | Flours in cookery | Flours in cookery, types of flours and raising agents. | 1. To explain the term ‘flour’  2. Describe the different types of flour.  3. To list the different types raising agents.  4. To explain how each type of raising agent works. | 1. What are the advantages of low extraction flours over high extraction flours?  2. Discuss the different types of flour you know.  3. What are raising agents?  4. Name any FOUR types of raising agents and their mode of operation. |
| 4 | Flour mixtures-cakes, scones and biscuits | Use different methods to prepare cakes, common faults in cakes and their causes, characteristics of good cakes. | 1.To state the guidelines for cake-making  2. Explain the different methods of cake making.  3. State the basic recipe for the different methods of cake-making.  4. List the common faults in cakes and their causes. | 1. List any FIVE rules to follow when making cakes.  2. Explain all the methods of making cakes that you know  3. Highlight some of the common faults in cake and their causes |

NAME OF SUBJECT : Foods and Nutrition

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