



BOTSWANA EXAMINATIONS COUNCIL
BOTSWANA SENIOR SECONDARY EDUCATION

FOOD STUDIES

1262/02

Paper 2 Practical Test

Examination From November 2025

Candidates answer on the Preparation
Sheets

Planning session: **1 hour**

Preparation, Cooking, and Serving Session: **1 hours 45 minutes**

Additional Materials: Carbonized Sheets

Sensory Evaluation session: **15 minutes**

INSTRUCTIONS

- Answer **all** questions.
- Read the question carefully.
- Write your Name, Centre number and Candidate number in the spaces provided on each of the preparation sheets.
- Use black or dark blue pen.
- Do **not** use an erasable pen or correction fluid.
- Write out your plan of work using carbonized sheets FS 1, FS2 and FS3
- Enough work must be planned to occupy the whole of the practical session.

INFORMATION

- The total mark for this paper is 70.
- The number of marks for each question or part question is shown in brackets [].
- Recipe books may be used during preparation session.
- At the end of the session, the invigilator will collect **all** carbonized sheets.

This document consists of **2** printed pages.

Practical Task

Plan, prepare, cook, and serve:

- (a) A **main dish** for the family evening meal that is rich in calcium.
- (b) Include **one** suitable **vegetable dish** to accompany it.

PREPARATION SESSION

1. (a) Choice of dishes

[6]

Write down the dishes that you decide to make.

Choose familiar but interesting dishes which show a variety of skills.

Explain why you have chosen the two dishes.

List the ingredients and quantities required for each dish to be made.

(b) Order of work

[12]

Briefly show the methods to be used and the length of time required for preparing and cooking the dishes. Show a logical sequence of work.

(c) Shopping list

[2]

Quantify ingredients under correct headings.

PRACTICAL SESSION

(d) Method of working/processes

[32]

Presentation

[2]

(e) Evaluation

[16]

Evaluation must be completed on a carbonized sheet after practical session.

During evaluation, the flavor/taste, texture and appearance of the dish should be addressed.

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