



or



END OF FIRST TERM EXAMINATION

FORM THREE
(B.D.T.) HOME ECONOMICS
OBJECTIVES

SECTION B

COMPULSORY

1A. Draw a cone in the space below and shade using the cross-hatching technique



2marks

Bi. What is cooking ?

.....

.....

.....

Bii. Describe 3 ways heat can be transferred unto food

- i.
- ii.
- iii.

5marks

Ci. Enumerate 5 reasons for preserving food

- I.
- II.
- III.

IV.

V.

5marks

C ii. Discuss 5 reasons why food is cooked.

i.

ii.

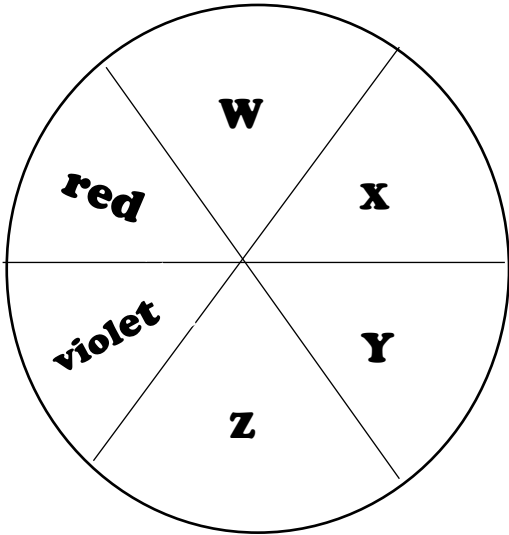
iii.

iv.

v.

5marks

C iii. Complete the six point colour wheel with the missing colours.



C iv. List two ways by which patching should be done.

i.

ii.

3marks

Di. List two methods of drawing objects in orthographic projection

I.

II.

1marks

Dii. State two causes of weakness in furniture

i.

ii.

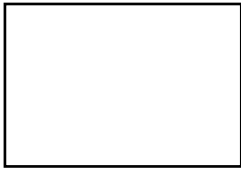
1marks

E. Draw the following types of lines in the space given below.

i. vertical



ii. Horizontal



iii. Curved



iv .parallel



v. diagonal



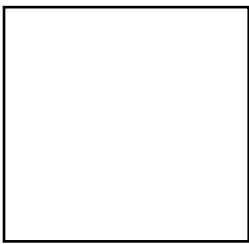
vi. wavy



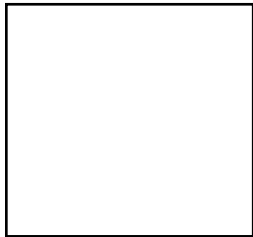
3marks

F. Sketch the following geometrical solids.

a. cylinder



b. cone



1marks

2A. list the three main types of frying.

- i.
- ii.
- iii.

3marks

B. list the two main methods of cooking and mention four examples under each.

- i.
- ii.

4maks

C. sta four factors a caterer should consider when planning a menu.

- i.
- ii.
- iii.

iv.....

4marks

Di. Define darning.

.....

.....

.....

2mark

Dii. Write six point or rules to consider when darning

- i.
- ii.
- iii.
- iv.
- v.
- vi.

6marks

E. State three reasons why table etiquette /manners are important

- I.
- ii.
- iii.

3marks

F. Mention three factors to consider when planning meals

- i.
- ii.
- iii.

3marks

3A. State and explain four types of meal served in a day.

- i.
- ii.
- iii.

4marks

3Bi. Explain the term table etiquettes / manners.

.....
.....
.....

2marks

Bii. Discuss 6 table manners to consider appropriate at table.

- i.
- ii.
- iii.
- iv.
- v.
- vi.

6marks

Ci. Give four reasons why menu is important in a catering service

- I.
- ii.
- iii.
- iv.

4marks

Cii. Outline four qualities of a well prepared menu.

- i.
- ii.
- iii.
- iv.

4marks

Di. What is food preservation?

.....
.....
.....

2marks

Dii. Discuss 3 ways to preserve food.

3marks

- i.
- ii.

iii.

4A. list 6 major ingredient in preparing flour dishes

i.

ii.

iii.

iv.

v.

vi.

3marks

B. outline 5 points to consider when using the boiling method of cooking food. 5marks

i.

ii.

iii.

iv.

v.

Ci. Identify 4 types of raising agents. 2marks

i.

ii.

iii.

iv.

Cii. State 4 rules in roasting 4marks

i.

ii.

iii.

iv.

D. Complete the table below by stating the types of oven and fuel used.

Oven	Fuel
Gas oven	_____
Electric oven	_____
_____	charcoal
_____	firewood

Microwave _____

Oven _____

5marks

E. Complete the table by indicating ways to preserve the food items below eg. Cassava preserved by sun drying

Food item	preservation method
Legumes	_____
Food item	_____
Milk	_____
Meat	_____
Onion	_____
Fruit juice	_____

OBJECTIVES

1. Which of the following statement is true about cooking.

- A. Boiling is the fastest method of cooking.
- B. Every form of cooking requires oil
- C. Every form of cooking requires heat.
- D. Every form of cooking requires no method

2. The most important ingredient in the preparation of stew is

- A. fish B. meat C. heat D. oil

3. Graphic designers communicate information that can be

- A. seen and heard. B. printed and read
- C. seen and read D. shown and sung

4. Which of the following is not a reason for boiling food.

- A. To make it attractive in appearance
- B. To bring variety to the diet
- C. To break down the nutrients
- D. To give a better taste.

5. The third stage in a design process is

- a. investigation b. situation c. analysis
- d. brief

6. The grade of pencil used to draw outlines that define the form of an object is.....

- A. 2H B. 2B C. H D. HB

7. A very thin flexible wire of about 0.5mm is usually connected to the red insulated wire in a plug to

- A. ensure continuity flow of current
- B. break the circuit to prevent excess flow of current
- C. act as the safety wire in the plug
- D. serve as the negative pole of the plug

8. The best method of cooking rice is

- A. boiling B. frying
- C. poaching D. steaming



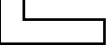

9. Isometric projection is a type of

- A. orthographic drawing
- B. one dimensional drawing
- C. pictorial drawing
- D. two dimensional drawing

10. The 6-point colour wheel is made up of the primary colours and the

- A. intermediate colour B. tertiary colours
- C. secondary colours
- D. complimentary colours

11. Which of the following represents the front view of the direction of Z?

- A. 
- B. 
- C. 
- D. 

12. Which one of the following method of cooking is not under dry heat method.

- A. grilling B. roasting
- C. boiling D. baking

13. _____ refers to the table space in front of a person's seat.

- A. cover B. covers
- C. lace D. front lace

14. _____ refers to the powder derived from milled or ground cereals and other foods

- A. flower B. flour
- C. powder D. milled powder

15. Fat used in flour cookery can also be called

- A. shortening B. shorter
- C. syrup D. sugar

16. Conduction is the method of heat transfer involved in

- A. microwave cooking B. boiling
- C. steaming D. grilling

17. Menu can be presented on the following except

- A. cards B. dresses C. chalkboards
- D. signboards

18. The best garnish for fried fish is

- A. oil B. carrot. C. cucumber D. lemon

19. Contamination of cooked food may be caused by

- A. poor storage and use of dirty utensils
- B. serving facilities available
- C. cooking facilities available
- D. the utensils and the ladle use

20. A third course meal is the

- A. main meal B. water taken after the main meal.
- C. dessert D. appetizer

21. The best food for infants and toddlers is

- A. skimmed milk B. evaporated milk
- C. tom brown D. breast milk

22. One way of incorporating air into food is

- A. by heating the flour B. by filling in air
- C. by sifting flour into mixture
- D. by making a wash dough.

23. a dish that can be eaten alone and is served in one bowl is called

- A. a pot dish B. a course
- C. a meal D. a dish

24. one function of the menu is

- A. it treats the client offensively
- B. the caterer makes more money
- C. the customer is delightful
- D. it informs the customer of what caterer has to offer

25. _____ is a type of menu forming a complete meal at a price

- A. alar carte B. ethnic menu
- C. table d'hôte D. hospital menu

26. _____ is a sweet dish eaten after meals

- A. desserts B. snack
- C. sweet D. elelenceses

27. There are _____ main meals in a day

- A. 2 B. 3 C. 5 D. 6

28. _____ is a list of prepared dishes sometimes with their prices.

- A. bill of fair B. course
- C. dish D. meal

29. Under heat, over heat and _____ are the three main types of grilling.

A. between heat B. overacted heat
C. top heat D. moderate heat

30. Broiling is also known as_____

A. baking B. roasting C. grilling
D. poaching

D. poaching