21. A dried powdered forms of cereal grains and puloes is known as………………

a. batters b. flours

c. powder d. creaming

22. Flour can be classified into ……………………….. groups.

a. 1 b. 2

c. 3 d. 4

23. Collection of prepared dishes that are eaten at a sitting is……………………..

a. menu b. dish

c. meal d. diet

24. All the following are types of meal except………………………..

a. breakfast b. elevenses

c. brunch d. snack

25. The meal taken in between meals is…………………………..

a. breakfast b. elenveses

c. brunch d. snack

26. A list of prepared dishes with their prices…………………………

a. meal b. menu

c. diet d. dish

27. Food commodities are………………………….

a. major ingredients used for b. dishes served for people

c. dishes with all the nutrients d. carbohydrate dishes

28. A main meal should consist of…………………………….

a. protein part b. carbohydrate part

c. dessert d. appetizes

29. An example of large catering equipment is………………………

a. table b. knife

c. spoons d. blender

30. Main vitamic Kweku gets when he eats, orange is……………………….

a. Vitamin A b. Vitamin B

c. Vitamin C d. Vitamin d

**END OF SECOND TERM EXAMINATION**

**BASIC DESIGN AND TECHNOLOGY – HOME ECONS JHS 3**

1 hour

DIRECTIONS FOR CANDIDATES

1. Use 2B pencil throughout. Press firmly.

2. Answer each question by choosing one of the lettered options

‘A’ to ‘D’ (the correct answer) and then, shade through the same

letter chosen on your shading paper like this; [A] [B] [C] [D]

3. If you want to change an answer, rub out completely the first

mark on the shading paper completely.

4. If only four alternatives answers are given for each question,

ignore the letter [E] on the shading paper.

5. There are 40 questions in all. Answer all questions in the

section.

6. Make sure to present a neat work.

**SECTION A – OBJECTIVES**

**ANSWER ALL QUESTIONS**

1. Which of the following stitches is used to neaten an edges of garment?

a. Satin stitch b. hemming’s

c. back stitch d. French knot

2. All the following are sewing materials except………………….

a. Peter`s hand b. interfacing

c. shoulder pad d. tape measure

3. What type of stitch is removed after sewing…………………….

a. tacking b. back stitch

c. hemming’s d. satin

4. How many type of stitch do we have?

a. 1 b. 2

c. 3 d. 4

5. The equipment need to push needle through a thick fabric is……………………

a. thimble b. cushion

c. scissors d. tailors chalk

6. Which of the following is a cutting tool………………………

a. tailors chalk b. tape measure

c. thimble d. seam ripper

7. The lightness and darkness in drawing is the……………………….

a. hue b. shade

c. hint d. tone

8. In designing analysis, the size of the unit is covered under…………………….

a. cost b. ergonomics

c. safely d. function

9. In which of the following situations is an indirect risk to a small business……………

a. flood b. fire

c. inflation d. theft

10. Glasses and plates can also be called…………………….

a. cutlery b. cookery

c. cruet d. etiquette

11. The major ingredients used for cooking food is……………………..

a. food commodities b. food nutrients

c. food spoilage d. food preservation

12. Which of the following is not a moist method of cooking food……………………

a. grilling b. boiling

c. frying d. steaming

13. Joining stitches together for a short period of time……………………

a. permanent b. temporary

c. decorative d. joining

14. Al are principles of design except …………………….

a. harmony b. variety

c. dominance d. texture

15. A mixture of yellow and red is………………………

a. blue b. orange

c. green d. violet

16. Examples of baked foods are…………………….

a. pudding, pancake, and fritters

b. rock buns, biscuit and bread

c. doughnut, tatale, and Yorkshire

d. Porridge, stews and fried fish

17. Cooking food by convection in an enclosed space is………………….

a. grilling b. baking

c. wasting d. microwaving

18. There are ……………………….. three ways of wasting.

a. 1 b. 2

c. 3 d. 4

19. Basic flour mixtures have been put into ……………………… types

a. 1 b. 2

c. 3 d. 4

20. All are examples of rules in mixtures except………………….

a. chips b. rock buns

c. cake d. meat pie