4A. i. State five qualities to look out when planning a meal. 5mrks

 ii. Plan a three course lunch for a patient. 5mrks

 iii. State the two classification of flour and give two examples each. 6mrks

 B. i. What are flours? 2mrks

 ii. Differentiate between the two types of batters 5mrks

 C. What is a cover?

 2mrks (25mrks)

**HOME ECONOMICS**  - JHS 3

 1 hour

 DIRECTIONS FOR CANDIDATES

1. In the spaces provided above, insert your Name, Full index

 Number, normal Signature and Date of Examination.

2. Write on both sides of the paper unless otherwise instructed

 On the question paper.

3. Begin each answer to a question on a fresh page. Leave two

 lines between answers where these are sub-sections to the

 Same question.

4. Write the number of each question at the top of each paper.

5. Under no circumstance should you work on any other paper

 or tear any part of the booklet.

6. Be advised that credit will be given for clarity and orderly

 representation of work.

7. Write in the space provided below, the NUMBERS OF THE

 QUESTIONS YOU HAVE ANSWERED in the order in which

 You have written them.

*FRONTL-GROUP EXAMINATION CONSULT*

**SECTION B**

**CORE SKILLS (COMPULSORY)**

1A. i. What colour will you obtained after mixing these colours

 --- Red + yellow =

 --- Blue + red =

 --- Yellow + blue = 6mrks

 ii. What is an exhibition? 2mrks

 iii. State and explain two main types of exhibition. 3mrks

 B. i. What is patching? 2mrks

 ii. Give the four main guidelines of patching. 4mrks

 C. i. Write one advantage and disadvantage of the following method of cooking food

 --- boiling

 --- steaming 3mrks (20mrks)

**PART II**

**ANSWER ONLY 2 QUESTIONS FROM THE FOLLOWING**

**QUESTIONS**

2A. i. What is menu? 2mrks

 ii. State and explain three types of menu. 6mrks

 B. i. Mention the two main types of sewing tools and equipment and give two examples of each. 4mrks

 ii. Give three qualities of look-out for when laying

 --- fish

 --- meat

 6mrks

 iii. State the three features in garment construction 3mrks

 C. Give three reasons for planning a menu 4mrks (25mrks)

3A. i. Give out two examples of food to fill in the table below

|  |  |
| --- | --- |
| Method of cooking | Examples of food |
| Baking |  |
| Roasting |  |
| Grilling |  |
| Steaming |  |

 8mrks

 ii. What is table laying? 2mrks

 iii. Mention three equipment for laying a table.

 B. i. What is meal? 2mrks

 ii. What is the difference between a meal and a dish? 3mrks

 iii. State the three basic flour mixtures and two examples of food each.

 6mrks

 C. State the four types of pockets. 4mrks (25mrks)