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)