END OF FIRST TERM EXAMINATION

CLASS: JHS 2 SUBJECT: **BDT (HOME ECONOMICS)**

NAME…………………………………………………..……………………... DURATION: **1HR 55MINS**

**CORE SKILLS – 20 MARKS**

1. a. Give **one** example each of items preserved by the following methods. 3 marks
2. Salting……………………………………………………………………………………………….

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1. Freezing ……………………………………………………………………………………………

…………………………………………………………………………………………………………..

1. Drying……………………………………………………………………………………………….

…………………………………………………………………………………………………………..

b. State **three** qualities of a good seam. 3 marks

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…………………………………………………………………………………………………………..

c. State **four (4)** uses of the following instruments. 4 marks

1. Set square………………………………………………………………………………………….

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……………………………………………………………………………………………………….

1. Protractor…………………………………………………………………………………………..

……………………………………………………………………………………………………….

……………………………………………………………………………………………………….

1. Rule………………………………………………………………………………………………….

…………………………………………………………………………………………………….....

……………………………………………………………………………………………………….

1. A pair of compass………………………………………………………………………………..

……………………………………………………………………………………….......................

d. Explain the following term. 3 marks

1. Pictorial drawing…………………………………………………………………………………..

………………………………………………………………………………………………………..

1. Prisms…………………………………………………………………………………………………

……………………………………………………………………………………………………......

e. Explain the following terms. 2 marks

1. Exhibits…………………………………………………………………………………………….....

………………………………………………………………………………………………………...

1. Exhibitors…………………………………………………………………………………………….

……………………………………………………………………………………………………......

f. Draw the six point colour wheel and show the correct position of colours. 5marks

**PART II (50 MARKS)**

**HOME ECONOMICS ELECTIVE**

Answer only two questions from this part.

1. a. State any **five** reasons for cooking. 5 marks

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b. Explain the difference between shallow frying and deep frying. 4 marks

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c. Write nutrient deficiency that results in the following disorder.

1. Bleeding gum…………………………………………………………………………………...
2. Rickets…………………………………………………………………………………………….
3. Night Blindness………………………………………………………………………………….
4. Anaemia…………………………………………………………………………………………
5. Beriberi……………………………………………………………………………………………

d. Outline **four (4)** symptoms and signs of kwashiorkor. 4 marks

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e. State **two (2)** functions of vitamin D. 4 marks

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f. State **two (2)** food sources of vitamin D. 3 marks

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1. a. i. Explain the term “portion control”. 2 marks

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ii. List **four** portion control equipment.

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iii. State **three** importance of portion control. 6 marks

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b. Give **two** examples each of the following stitches. 6 marks

i. Decorated stitches……………………………………………………………………………

ii. Joining stitches………………………………………………………………………………...

iii. Neatening stitches…………………………………………………………………………...

c. What is the function of a permanent stitch? 2 marks

………………………………………………………………………………………………………….

………………………………………………………………………………………………………….

d. State **one** most suitable method for cooking the following dishes.

i. Aboloo : …………………………………………………………..

ii. Pancake : …………………………………………………………..

iii. Kaklo : …………………………………………………………..

iv. Porridge : …………………………………………………………..

v. Yakayake : …………………………………………………………..

1. a. State **two** ways of using elements of design in meal preparation 3 marks

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………………………………………………………………………………………………………….

b. Give **three** examples of elements of design.

……………………………………………………………………………………………

……………………………………………………………………………………………

……………………………………………………………………………………………

c. Indicate the main nutrient in the following foods. 5 marks

i. Beef : ……………………………………………………………

ii. Cassava : ……………………………………………………………

iii. Lemon : ……………………………………………………………

iv. Soft bones : ……………………………………………………………

v. Carrots : ……………………………………………………………

d. State **one** use of the following kitchen tools and equipment. 4 marks

i. Palette knife …………………………………………………………………………………..

ii. Perforated spoon…………………………………………………………………………….

iii. Wooden spoon……………………………………………………………………………….

iv. Strainer…………………………………………………………………………………………

e. State **two (2)** advantages of boiling. 4 marks

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f. State **two (2)** disadvantages of boiling. 4 marks

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g. What are the **two** types of poaching? 2 marks

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**OJECTIVES**

Answer all questions in this paper by shading the correct answer on the shading sheet provided.

1. The best material for packaging fabric is………………..
2. card
3. glass
4. polythene
5. wood
6. Which of the following food items are preserved as jam?
7. Cereals
8. Fruits
9. Grains
10. Vegetables
11. Green leafy vegetables and liver are good source of
12. carbohydrates
13. fats
14. calcium
15. minerals
16. Which of the following group of people need more proteins?
17. Babies
18. Obese
19. Masons
20. Aged
21. Which of the following is involved in the planning of an exhibition?
22. Equipment
23. Manufacturers
24. Publicity
25. Training
26. Which of the following instruments is best used for transferring measurements?
27. Rule
28. A pair of dividers
29. A pair of compasses
30. Tee-square
31. All the following are home electrical appliances except…….
32. chair
33. radio
34. iron
35. cooker

Use figure 1 to answer questions 8 and 9

**1**

**2**

**3**

**8**

**7**

**6**

**4**

**5**

**10 11 12**

**9**

1. The figures shows the surface development of a….
2. cone
3. square pyramid
4. square prism
5. cylinder
6. The end product is…………..
7. match box
8. milk tin
9. funnel
10. chalkboard
11. Which of the following is not a 3-dimensional drawing?
12. Isometric
13. Orthographic
14. Perspective
15. Oblique
16. Which of the following pair of colours can be described as cool colours?
17. Blue and Red
18. Red and Green
19. Orange and Yellow
20. Violet and Blue
21. Which of the following is a principle of design?
22. Unity
23. Shape
24. Volume
25. Mass
26. The products that are displayed for viewers to see is known as…….
27. exhibition
28. manufactured goods
29. exhibits
30. artifacts
31. Which of the following is an emotional need?
32. Food
33. Friendship
34. Water
35. Shelter
36. How many types of exhibition do we have?
37. 2
38. 3
39. 4
40. 5
41. The movement of heat through solids by contact in cooking is
42. conduction
43. convention
44. radiation
45. vaporization
46. Pressure cooking is suitable for……..
47. vegetables
48. fruits
49. eggs
50. beans
51. Fabrics with vertical lines make a figure appear
52. bulky
53. shorter
54. plumpy
55. slimmer
56. Which of the following seams is used decoratively on a pair of jeans?
57. double stitched seam
58. french seam
59. open seam
60. plain seams
61. The nutrient needed for proper functioning of the thyroid gland
62. calcium
63. iodine
64. protein
65. sodium
66. Stitches which are removed from an article after serving their purpose are known as
67. joining stitches
68. permanent stitches
69. temporary stitches
70. running stitches
71. An example of cooking method that use radiant heat is…….
72. boiling
73. frying
74. grilling
75. steaming
76. The best material for packaging jam is………
77. card
78. glass
79. polythene
80. wood
81. The kitchen tool for turning omelette is a/an……….
82. colander
83. masher
84. egg whisk
85. fish slice
86. Well-made seam should be…….
87. bulky
88. curved
89. strong
90. wide
91. An example of fixed catering equipment is a……..
92. blender
93. mincers
94. peelers
95. ranges
96. The fast but expensive method of cooking is……….
97. boiling
98. frying
99. poaching
100. stewing
101. A slow, long method of cooking food in a small amount of liquid with a covered pan in which the food simmers is……………
102. Which of the following is a natural fabric?
103. Linen
104. Polyester
105. Rayon
106. Triacetate
107. The fibre used for making cocoa bag is….
108. flax
109. jute
110. kenat
111. sisal