JUNIOR LYCEUM ANNUAL EXAMINATIONS 2009

Name:	Clas	ss:
Form 1	HOME ECONOMICS	TIME: 1h 30min
	JUNIOR LYCEUM ANNUAL EXAMINAT Directorate for Quality and Standards in Educ Educational Assessment Unit	

Answer all the Questions

- Different equipment is used to cut and shred food into smaller pieces. 1.
- Give the correct name of the equipment shown below and match each one with its a. correct use.

		Name	Correct Use
Cag Cag	i.		to bind ingredients
	ii.		to slice bread and cakes
liste.	iii.		to peel fruit and vegetables.
	iv.		to chop large pieces of food.
	v.		to grate cheese and carrots.
atting the same	vi.		used when eating

(6, 3 marks)

b.	List four items you would need to do each item.	the washing-up and write down the use	OOUNTS, COM
	Name of Item	Use	Co
	•	•	13
	•	•	1
	•	•	
	•	•	

(2, 4 marks)

(7 marks)

	 all	food scra	ps.				
Sort	 	into				grou	ups.
Fill the						add	some
Wash the	 	fir	est.				
Wash the			being	careful	when	cleani	ng the
Next wash the _			,				and
	o11	the dishe	c woll				

Lastly ______.

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7		6	
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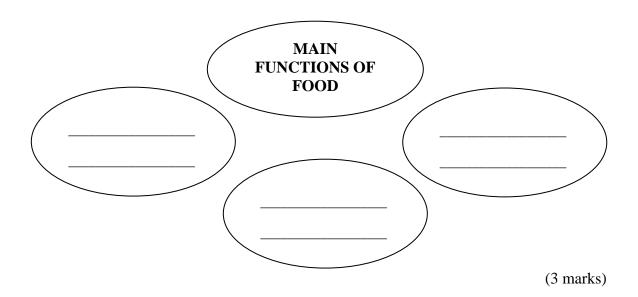
2a. Write down **three** factors which contribute to good health.

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(3 marks)

bi. Fill in the Web Diagram below



ii. Explain in brief **one** of the functions you have named in **b** i.

•

(2 marks)

3a. Group the following foods under the correct heading.

Group the follow	wing foods under the co	orrect heading.	Student	BOHINE
soft drinks	yoghurt	brown rice	wholemeal bread	1.0
fish	doughnuts	chicken	cabbages	13
ice-cream	eggs	pulses	jam	

	EAT MOST	EAT MODERATELY			AVC	OID	
•		•	•				
•		•	•				
•		•	•				
•		•	•				
_			- <u></u>			(6 m	arks)
5.	Fill in the blanks with the	e correct word.					
	The CINDI Dietary Gu	idelines suggest we:					
	Eat a	diet based on a				of fo	od.
i.	Eat at least 400g of fres everyday.	h an	d				
ii.	Eat	grains,day.	_,				and
v.	Control fat intake and vegetable oils or soft ma	l replace saturated fats with rgarines.	1				
٧.	Replace	meat with			1	neat,	
		and fish.					
vi.	Choose dairy products w	hich are low in					
vii.	Reduce the amount	of	we	eat	and	use	less
		and sweets.					

hould also reduce the amount of	we take in as it co
ead to hypertension.	
Aust also keep a healthy	we take in as it compared by exercising regularly. (8 marks)
	u can reduce fat when preparing healthy
nacks for yourself.	
·	
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- 4. A friend will be preparing some sandwiches.
- a. The ingredients listed below were chosen. Suggest a healthier choice of ingredients.

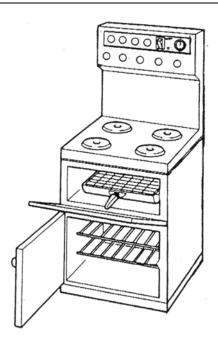
Ingredients		Healthier Ingredients
8 slices white bread	→	
some butter	→	
4 slices cheddar cheese	→	
4 slices salami	-	
some mayonnaise	→	
		(2½ marks)

(2 marks)

•	•			
				7.0
•	•		(4 marks)	
			,	Ì
. Suggest a	healthy dessert and drink that migh	t accompany thes	e sandwiches.	
Dessert:	Dı	rink:		
			(2 marks)	
			(4 marks)	
			(4 marks)	
	f ingredients used to prepare some		(4 marks)	
	f ingredients used to prepare some	buns.	(4 marks)	
		buns.	(4 marks)	
	f ingredients used to prepare some 200 g white flour 75g saturated fat 50g castor sugar	buns.	(4 marks)	
	f ingredients used to prepare some 200 g white flour 75g saturated fat 50g castor sugar 50g chocolate chips	buns.	(4 marks)	
	f ingredients used to prepare some 200 g white flour 75g saturated fat 50g castor sugar	buns.	(4 marks)	
selow is a list o	f ingredients used to prepare some 200 g white flour 75g saturated fat 50g castor sugar 50g chocolate chips 1 egg	buns. nilk		
selow is a list o	f ingredients used to prepare some 200 g white flour 75g saturated fat 50g castor sugar 50g chocolate chips 1 egg A few tablespoons whole n	hilk ents to make the	ouns healthier.	

rite ins		f cake-making you would use to p	repare to (1 mark)
	•	method of cake-making	(1 mark)
ist	two types of buns / cakes you could	d prepare with this method of cake-	
	•	•	
			(1 mark)
	ch piece of equipment would you aring the buns?	use to carry out the following ta	asks when
i.	To sift the flour:		
ii.	To measure the flour and sugar:		
ii.	To prepare the mixture in:		
v.	To check if the buns are cooked:		
v.	To bake the buns in:		
i.	To cool the buns on:		
ii.	To beat the eggs with:		
		(3	3½ marks)
rit	e down the steps you would follow	to prepare some buns.	
•			

Student Bounty.com grill control knobs hob oven



(2 marks)

b. Name **two** healthy dishes / foods you could cook:

on the hob:

in the oven:

under the grill:

- (3 marks)
- Write down two rules you would follow to use the cooker safely. c.

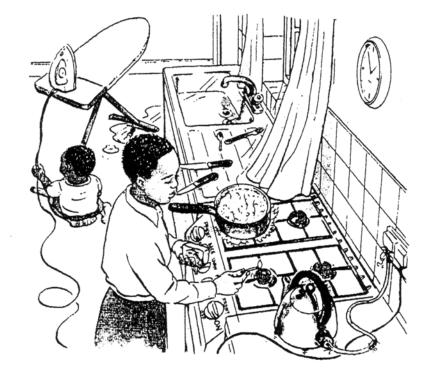
Rule 1 : _____

Rule 2: _____

(1½; 1½ mark)

		SE.
		Tag.
How would you clean	the hob of your cooker after cooki	ing some tomato sauce?
	·	THE
ii		

Study carefully the kitchen below. 7.



Identify five possible accidents a.

i	
ii	
ii	
V	
v.	
	(5 marks)