DIRECTORATE FOR QUALITY AND STANDARDS IN EDUCATION
Department for Curriculum Management and eLearning
Educational Assessment Unit
Annual Examinations for Secondary Schools 2010

FORM 1
HOME ECONOMICS
TIME: 1h 30min

Name: $\qquad$ Class: $\qquad$

## Answer all the Questions

1. During a Home Economics lesson you come across the equipment shown below.
a. Choose the correct name of each piece of equipment from the given list.

| colander | scissors | saucepan | rolling pin |
| :---: | :---: | :---: | :---: |
| food cover | can opener | bun tin | pastry cutters |
| flour dredger | fruit squeezer | whisk | pastry brush |


ii. $\qquad$
i. $\qquad$

vi. $\qquad$ vii. $\qquad$
v. $\qquad$

ix. $\qquad$ x. $\qquad$ xi. $\qquad$ xii. $\qquad$
(6 marks)
b. Match column A with column B.

|  | A |  | B |
| :--- | :--- | :--- | :--- |
| i. | saucepan |  | to grease baking dishes |
| ii. | colander |  | to bake muffins in |
| iii. | pastry brush |  | to roll out pastry |
| iv. | flour dredger |  | to boil rice, pasta and vegetables |
| v. | bun tin |  | to drain pasta and vegetables |
| vi. | rolling pin |  | to sprinkle flour on table top |

2a. Suggest two foods for each section of the CINDY food guide pyramid. (An example has been done for you)

b. Fill-in the Web Diagram below:

(3 marks)
c. One of the CINDI Dietary Guidelines suggests:

We choose foods that are low in sugar and reduce the amount of sugar we use in meal preparation.
i. Underline six foods which are low in sugar.

| jam | fresh milk | ice-cream | cabbage |
| :---: | :---: | :---: | :---: |
| lean meat | fish | honey | cakes |
| nuts | fizzy drinks | ricotta | canned fruit |

(3 marks)
ii. Suggest three ways how we can use less sugar.
(An example has been done for you)

- Do not add too much sugar to tea and coffee.
- 
- 
- 

3. Below is a list of food which a family eats during a particular day.
a. i. Keeping the CINDI Dietary Guidelines in mind, suggest changes the family could cart to follow a healthy diet.

## Healthier Food

## Breakfast

Breakfast
White bread
Butter
Cheddar cheese
Fruit nectar

Main Meal
Hamburger
Bar of chocolate
Soft drink

## Supper

Cheese cakes
Canned fruit
Orange squash
$\qquad$
$\qquad$
(4, 3, 3 marks)
ii. Choose three of the changes you have made and give a reason for each change.

Change 1:
instead of
Reason:
Change 2: $\qquad$
Reason:
Change 3: $\qquad$
Reason:
b. i. Name six foods the family can use to add N.S.P. (Dietary Fibre) in their meals. An example has been done for you.
whole wheat breakfast cereal

ii. Too little N.S.P. in our diet can cause:

4. A parent is preparing a milk dessert for lunch.
a. Name the equipment that would be needed to:
i. measure 200 ml milk:
ii. chop some strawberries with: $\qquad$
iii. heat the milk in: $\qquad$
iv. stir the hot dessert in: $\qquad$
v. measure 25 g sugar: $\qquad$
b. We measure all our ingredients accurately (well):
(Underline the correct answer.)
i. to use the kitchen scales
ii. to get good results
iii. to practice weighing and measuring
c. Write down the names of:
a milk dessert: $\qquad$
a fruit dessert: $\qquad$ a milk drink: $\qquad$
a fruit drink: $\qquad$
d. Complete the sentences below:
i. Milk is good for us because: $\qquad$
$\qquad$
ii. Fruit is good for us because: $\qquad$
$\qquad$
(2, 2 marks)

5a. List three reasons why we should start the day with a good breakfast.
(An example has been done for you)
i. To be able to concentrate better at school.
ii. $\qquad$
iii. $\qquad$
iv. $\qquad$
b. Unfortunately some teenagers do not take breakfast.

Write down two possible reasons for this practice.
i.
ii. $\qquad$
(2 marks)
c. i. The ingredients listed below were used to prepare breakfast by a teenager.

Tick $\checkmark$ to show under which heading they belong.

| Ingredients | Eat Most | Eat Moderately | Avoid |
| :---: | :---: | :---: | :---: |
| egg |  | $\checkmark$ |  |
| skimmed milk |  |  |  |
| fresh orange juice |  |  |  |
| wholemeal bread |  |  |  |
| sugar coated cereal |  |  |  |
| fried sausage |  |  |  |
| tomato |  |  |  |
| margarine |  |  |  |
| light yoghurt |  |  |  |

ii. Do you think that this breakfast is:
very healthy $\square$
not so healthy

Tick $\checkmark$ the correct answer
unhealthy $\square$
iii. Give a reason for your answer to c ii.

## Reason:

$\qquad$
$\qquad$
d. You are preparing breakfast.

Which part of the cooker would you use to?

| hob | grill | control knob |
| :---: | :---: | :---: |

toast bread: $\square$
cook a scrambled egg: $\square$
heat some milk: $\square$
control heat setting: $\square$
boil water for tea $\square$

6a. Fill-in the blanks with the correct word from the list below.

| fresh fruit | healthy | wholemeal sandwiches |
| :---: | :---: | :---: |
| fat | light | cereals |
| junk | water | main |
| available | skimmed milk | in between |
| mid-morning | fast | squashes |
| studying | watching TV | fizzy drinks |
| fresh juices |  | preparation |

A snack is a $\qquad$ meal that is eaten $\qquad$ meals. Snacks must include $\qquad$ ingredients which require little $\qquad$ and are easily $\qquad$ . Snacks can be eaten while $\qquad$ ,
$\qquad$ and $\qquad$ . It is important to go for healthy snacks such as $\qquad$ , $\qquad$ and $\qquad$ . Unfortunately,
some teenagers go for $\qquad$ food and $\qquad$ food which provide only $\qquad$ and sugar. Snacks usually include a drink, we must choose
$\qquad$ , $\qquad$ and $\qquad$ and avoid
$\qquad$ and $\qquad$ . However, a snack must never replace a
$\qquad$ meal.
(10 marks)
b. Plan a healthy snack you could prepare for yourself to eat while working on a school Include a drink.
Healthy Snack:

## Drink:

- 
- $\qquad$

7. Below is a list of kitchen rules together with information on what happens when we do not obey them.
Match each rule with what happens if we do not follow it.

|  | Kitchen Rules |  | What happens when we disobey them |
| :--- | :--- | :--- | :--- |
| i. | Always wash your hands before <br> handling food. |  | They will go bad. |
| ii. | Store fresh milk and cheese in the <br> refrigerator. |  | You will fall over them. |
| iii. | Do not work in a kitchen with a wet <br> floor. |  | They will catch fire. |
| iv. | Use oven gloves to take food out of <br> the oven. |  | The pan will be knocked off and someone <br> will be scalded. |
| v. | Use knives carefully. |  | Children will play with them and be hurt. |
| vi. | Do not touch the toaster with wet <br> hands. |  | Someone may slip and get injured. |
| vii. | Children should not play in the <br> kitchen. |  | To make sure they are really clean. |
| viii. | Curtains must not be placed near the <br> cooker. |  | You can burn yourself. |
| ix. | Saucepan handles should not stick <br> out over the cooker edge. |  | They could be injured or someone trips on <br> them. |
| x. | Detergents should be locked in a <br> cupboard. | You could cut yourself and contaminate <br> food with blood. |  |
| xi. | Wash tea towels and dish cloths in <br> hot water after use. | You will spoil all the food you touch. |  |
| xii. | Do not leave wires trailing across <br> the kitchen. | You may get an electric shock. |  |

