

**THE UNITED REPUBLIC OF TANZANIA  
NATIONAL EXAMINATION COUNCIL OF TANZANIA  
DIPLOMA IN SECONDARY EDUCATION EXAMINATION**

752

**HOME ECONOMICS**

**Time: 3 Hours.**

**Tuesday 08<sup>th</sup> May 2003**

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**Instructions**

1. This paper has Section A, B and C with a total of **Sixteen (16)** questions.
2. Answer **all** questions from Section A and **two (2)** questions from Section B and C each.
3. Section A carries **forty (40)** marks and Section B and C carries **thirty (30)** marks each.
4. Mobile phones are **not** allowed inside the examination room.
5. Write your **Examination Number** on every page of your answer booklet

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## **SECTION A (40 Marks)**

Answer all questions in this section.

1. Define the term "emulsification" in food preparation and give one example of an emulsion.
2. List four factors that determine the selling price of a finished handmade garment.
3. Mention four symptoms a learner might exhibit that indicate a learning difficulty in the practical aspect of Home Economics.
4. State four ways to safely thaw frozen meat or poultry at home.
5. Give four reasons for choosing to mend a garment instead of discarding it.
6. Identify four specific nutrient-related health risks associated with a high intake of processed foods.
7. List four essential details that must be included on a pattern envelope for a commercial sewing pattern.
8. State four principles of good kitchen layout design.
9. Mention four steps a teacher should take immediately after an accidental minor burn in the Home Economics laboratory.
10. Give four advantages of using case studies as a teaching method in a Home Economics Family Studies lesson.

## **SECTION B (30 Marks)**

Answer any two questions from this section.

11. Describe six factors that influence a consumer's decision-making process when purchasing textile items.
12. Explain six reasons why the daily allowance of water is a critical component of a healthy diet, beyond just quenching thirst.
13. Discuss six ways a Home Economics teacher can foster creativity and innovation among learners in a practical cooking session.

### **SECTION C (30 Marks)**

Answer any two questions from this section.

14. Explain in detail six safety guidelines that must be strictly followed when using a blender or food processor in the kitchen.
15. Describe six steps involved in preparing a powerpoint presentation as a teaching aid for a nutrition lesson, ensuring maximum impact.
16. Explain six essential elements that must be included in a comprehensive Home Economics laboratory maintenance schedule.