THE UNITED REPUBLIC OF TANZANIA MINISTRY OF EDUCATION AND VOCATIONAL TRAINING FORM TWO SECONDARY EDUCATION EXAMINATION, 2005

051 FOOD AND NUTRITION

Time: 2:30 Hours

INSTRUCTIONS

- 1. This paper consists of sections A, B and C.
- Answer ALL questions from sections A and B, and only ONE from section C.
- 3. ALL answers must be written in the spaces provided.
- 4. Write your examination number at the top right corner of every page.
- ALL writing must be in blue or black ink EXCEPT diagrams which must be in pencil.
- 6. Cell-phones are not allowed in the examination room.

FOR EXAMINER'S USE ONLY				
QUESTION NUMBER	SCORE	INITIALS OF EXAMINER		
1				
2				
3				
4				
5				
6				
7				
8				
9				
TOTAL				

This paper consists of 6 printed pages.

SECTION A (20 Marks)

- 1. For each of the following items (i) (x), choose the correct answer and write its letter in the box provided.
 - (i) The nutrient essential for blood clotting is
 - A. Vitamin A
 - B. Vitamin K
 - C. Vitamin C
 - D. Vitamin D
 - (ii) The stage of life before adolescence is
 - A. Infancy
 - B. Childhood
 - C. Adulthood
 - D. Old age
 - (iii) The best part of fish for steaming is
 - A. Fatty cuts
 - B. Tender fillets
 - C. Tough cuts
 - D. Bones
 - (iv) Waste from cleaning agents is classified as
 - A. Organic refuse
 - B. Liquid refuse
 - C. Chemical waste
 - D. Dry refuse
 - (v) The main function of fats in the body is
 - A. Building muscles
 - B. Providing energy
 - C. Strengthening bones
 - D. Improving vision
 - (vi) Good oral hygiene helps prevent
 - A. Scurvy
 - B. Tooth decay
 - C. Rickets
 - D. Beriberi
 - (vii) The laundry process that enhances fabric appearance is
 - A. Bleaching
 - B. Ironing
 - C. Soaking

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3.	SECTION B (60 Marks) (a) Give the meaning of: (i) Public Health
	(x) Nausea is a common pregnancy symptom.
	(ix) A landlord owns the rented property
	(viii) Dusting should follow mopping in cleaning.
	(vii) Hard water reduces soap lather
	(vi) Lack of protein can cause stunted growth
	(v) Kindness and cooperation are bad behaviours.
	(iv) Boiling is a dry heat cooking method
	(iii) Immunization is optional for healthy children
	(ii) Poor ventilation can cause respiratory issues.
	(i) Breast milk meets all infant nutritional needs for six months.
2.	Write TRUE if the statement is correct and FALSE if the statement is not correct in the space provided.
	D. Pellagra
	C. Rickets
	A. Goitre B. Scurvy
	(x) The disease caused by iodine deficiency is
	D. Softening
	C. Strengthening
	B. Fading
	(ix) Using bleach on coloured clothes can cause A. Brightening
	D. Preventing further harm
	C. Providing temporary relief
	A. Checking the scene for safety B. Administering full medical treatment
	(viii) First Aid includes all EXCEPT
	D. Diucing
	D. Blueing

	(11) Child Health Services
	(b) List four child health services in communities.
	(i) (ii)
	(iii)
	(c) State three ways families can ensure safe drinking water.
	(i)
	(ii) (iii)
4.	(a) Give three causes of rickets.
	(i) (ii)
	(iii)
	(b) List three symptoms of rickets.
	(i)
	(c) (i) State three prevention strategies.
	(ii) Give three treatment methods. •
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5.	(a) Outline six steps in laundering silk garments.
	(i)
	(iii)
	(v)(vi)

	(b) For white cotton laundry:(i) Bleaching:
	•
	(ii) Ironing:
	•
	(c) List two factors in treating stains on synthetic fabrics. (i)
6.	(ii)
o.	(a) Give four reasons for maintaining kitchen hygiene. (i)
	(ii)
	(iii)
	(b) Outline five considerations when choosing kitchen utensils. (i)
	(c) State four suitable methods for cooking root vegetables. (i)
7.	(a) List three nutrients essential for elderly individuals. (i)
	(b) Explain four ways to minimize food waste during preparation. •

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8.	(a) Identify four methods of food storage in the home.
	(i)
	(ii)
	(iii)
	(iv)
	(17)
	(b) Explain four effects of improper food storage. •
	•
	•
	•
	SECTION C (20 Marks)
	Answer only one question from this section.
9.	Discuss six factors affecting food security in Tanzanian communities.
10.	Explain seven ways to prevent accidents in the kitchen during food preparation.
11	
11.	Describe six benefits of proper hydration and four challenges in ensuring adequate water intake.