THE UNITED REPUBLIC OF TANZANIA MINISTRY OF EDUCATION AND VOCATIONAL TRAINING FORM TWO SECONDARY EDUCATION EXAMINATION, 2013

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 8 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 strong bones and teeth is
 - A. Vitamin A
 - B. Calcium
 - C. Vitamin C
 - D. Iron
 - (ii) The stage of human development between infancy and adolescence is
 - A. Childhood
 - B. Adulthood
 - C. Old age
 - D. Foetal stage
 - (iii) The best part of poultry for roasting is
 - A. Tough cuts
 - B. Tender cuts
 - C. Fatty cuts
 - D. Boneless cuts
 - (iv) Waste from food preparation and leftovers is classified as
 - A. Liquid refuse
 - B. Organic refuse
 - C. Chemical waste
 - D. Dry refuse
 - (v) The main source of dietary fibre in the diet is
 - A. Meat and fish
 - B. Whole grains and vegetables
 - C. Sugars and oils
 - D. Dairy products
 - (vi) Proper oral hygiene includes
 - A. Brushing teeth once a week
 - B. Using sugary mouthwash
 - C. Regular dental check-ups
 - D. Avoiding brushing after meals
 - (vii) The laundry process that adds stiffness to clothes is
 - A. Bleaching
 - B. Starching
 - C. Blueing
 - D. Rinsing

(viii) First Aid aims to do all of the following EXCEPT
A. Save lives B. Prevent further injury
C. Administer long-term treatment
D. Relieve pain
(ix) Using vinegar on copper utensils can cause
A. Rusting
B. DiscolorationC. Strengthening
D. Polishing
(x) The disease caused by a deficiency of Vitamin D is
A. Scurvy
B. Rickets C. Beriberi
D. Pellagra
Write TRUE if the statement is correct and FALSE if the statement is not correct in the space provided.
(i) Weaning involves gradually introducing solid foods to infants.
(ii) Inhaling carbon monoxide can lead to poisoning.
(iii) Vaccinations are essential for preventing infectious diseases.
(iv) A pressure cooker is ideal for frying foods.
(v) Bullying and stealing are examples of positive behavior.
(vi) Lack of dietary fibre can lead to digestive issues.
(vii) Hard water can reduce the effectiveness of soap.
(viii) Sweeping should be done after mopping the floor.
(ix) A landlord owns the property rented by a tenant.
(x) Morning sickness is a common symptom during pregnancy.
SECTION B (60 Marks)
(a) Give the meaning of:
(i) Community Health
(ii) Nutritional Health

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	(b) Identity four community health services offered in rural areas.
	(i)
	(ii)
	(iii)
	(iv)
	(c) State three ways families can promote hygiene at home.
	(i)
	(ii)
	(iii)
4.	(a) Give three causes of kwashiorkor.
	(i)
	(ii)
	(iii)
	(b) Give three symptoms of kwashiorkor.
	(i)
	(ii)
	(iii)
	(ii) Write three ways of treating kwashiorkor.
5	(a) Describe six steps of laundry work for cotton garments.
	(i)
	(ii)
	(iii)
	(iv)
	(v)
	(vi)
	(b) Write the importance of the following treatments in laundry work for white cottons. (Give two points in each treatment).
	(i) Bleaching:
	•
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	(ii) Blueing:
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	(c) State two factors to consider when removing stains from clothes.
	(i)
	(ii)
6.	(a) Give four reasons for preserving food.
	(i)
	(ii)
	(iii)
	(iv)
	(b) Outline five factors to consider when selecting food preservation methods. (i)
	(ii)
	(iii)
	(iv)
	(v)
	(c) State four suitable methods for cooking vegetables.
	(i)
	(ii)
	(iii)
	(iv)

SECTION C (20 Marks)

Answer only one question from this section.

- 7. Explain six factors that contribute to poor nutrition in communities and suggest solutions to address them.
- 8. Describe seven ways to ensure safety when handling food in the kitchen.
- 9. Discuss six benefits of proper meal planning and four challenges families face in maintaining a balanced diet.