

THE UNITED REPUBLIC OF TANZANIA
NATIONAL EXAMINATION COUNCIL OF TANZANIA
FORM TWO SECONDARY EDUCATION EXAMINATION, 2004

050

HOME ECONOMICS

Time: 2:30 Hours.

Year: 2004

Instructions

1. This paper consists of sections **A**, **B** and **C**.
2. Answer **all** questions.
3. Section A carries **40** marks, section B and section C carries 30 marks each.
4. Cellular phones and unauthorized materials are **not allowed** in the examination room.
5. Write your **Examination Number** on every page of your answer booklet(s).

FOR EXAMINER'S USE ONLY		
QUESTION NUMBER	SCORE	EXAMINER'S INITIALS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
TOTAL		
CHECKER'S INITIALS		

SECTION A

Answer all questions in this section.

1. For each of the items (i) – (v), choose the correct answer from the given alternatives and write its letter in the box provided.

(i) Which nutrient mainly provides the body with energy?

- A. Proteins
- B. Vitamins
- C. Carbohydrates
- D. Minerals

(ii) Which type of cloth is most suitable for making kitchen aprons?

- A. Silk
- B. Cotton
- C. Wool
- D. Nylon

(iii) Which food preservation method involves heating food in sealed containers?

- A. Canning
- B. Smoking
- C. Freezing
- D. Salting

(iv) Which piece of equipment is used to measure liquids accurately in cooking?

- A. Measuring cylinder
- B. Measuring jug
- C. Weighing scale
- D. Timer

(v) Which of the following is the most effective method of controlling cockroaches in the kitchen?

- A. Leaving food uncovered

- B. Regular cleaning and sealing entry points
- C. Storing food on the floor
- D. Using dirty water for mopping

SECTION B

2. Match the items in **List A** with the correct responses in **List B** by writing the letter of the correct response beside the item number in the table provided.

List A:

- i) Nutrient important for strong bones and teeth
- ii) Method of preserving vegetables by boiling in sugar
- iii) Insect pest that damages clothes made of wool
- iv) Appliance used for baking cakes
- v) Fabric that creases easily when washed

List B:

- A. Calcium
- B. Jam making
- C. Oven
- D. Moth
- E. Linen
- F. Blender
- G. Polyester
- H. Fermentation
- I. Freezing
- J. Ironing

SECTION C

3. (a) Explain five advantages of budgeting for a family.
(b) Outline five consequences of poor waste management in the home.
4. (a) State four safety rules to observe when using sharp kitchen tools.
(b) (i) Mention three signs of spoilage in fresh fish.
(ii) Give two methods of preventing fish spoilage at home.
5. (a) Describe five measures of preventing burns in the kitchen.
(b) Explain five reasons why it is important to ventilate a house.
6. (a) Give five factors to consider when choosing clothing for infants.
(b) Complete the table below by giving three examples of each:

Perishable foods	Non perishable food
(i)	
(ii)	
(iii)	

7. (a) Explain five reasons for blanching vegetables before freezing.
(b) State five ways of controlling flies in food preparation areas.
8. (a) Mention five advantages of using gas cookers for meal preparation.
(b) (i) State three maintenance practices for saucepans.
(ii) Mention two disadvantages of using aluminium cooking pots.
9. (a) Give five advantages of drying food as a preservation method.
(b) Explain five dangers of using unsafe water for cooking.

10. (a) List five personal hygiene practices for a food handler.
- (b) Describe five effects of poor lighting in a home.