

THE UNITED REPUBLIC OF TANZANIA
NATIONAL EXAMINATION COUNCIL OF TANZANIA
FORM TWO SECONDARY EDUCATION EXAMINATION, 2007

050

HOME ECONOMICS

Time: 2:30 Hours.

Year: 2007

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 (15 MARKS)

Answer all questions in this section

1. Choose the correct answer from the given alternatives and write its letter in the box provided.

i) Which one of the following is an example of a protective clothing used in the kitchen?

- A. Apron
- B. Socks
- C. Hat
- D. Jacket

ii) Which nutrient is most important for repairing worn-out body tissues?

- A. Carbohydrate
- B. Protein
- C. Vitamin D
- D. Fat

iii) Which of the following is the most suitable method of storing fresh vegetables?

- A. Leaving them on the kitchen counter
- B. Storing them in a cool, dry place
- C. Keeping them near a stove
- D. Placing them in sealed plastic bags without ventilation

iv) Which type of stitch is used to finish raw edges of fabric to prevent fraying?

- A. Running stitch
- B. Backstitch
- C. Overcasting stitch
- D. Tacking stitch

v) Which of the following is a benefit of boiling drinking water before use?

- A. Improves taste
- B. Destroys harmful microorganisms

- C. Adds nutrients
- D. Makes it colourful

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

List A:

- i) A source of Vitamin C
- ii) A method of cooking using dry heat in an oven
- iii) A natural fibre from animals
- iv) A tool for measuring small amounts of liquids
- v) A method of preserving vegetables by cooling below 0°C

List B:

- A. Wool
- B. Roasting
- C. Measuring spoon
- D. Freezing
- E. Orange
- F. Grilling
- G. Nylon
- H. Lettuce
- I. Baking
- J. Steaming

SECTION B (45 MARKS)

- 3. Explain five reasons why it is important to have good ventilation in a kitchen.
- 4. Describe five safety precautions to take when using an electric iron.

5. Give five reasons why families should practise proper waste disposal at home.
6. Explain five advantages of using a pressure cooker in food preparation.
7. Discuss five qualities of a good seam in garment construction.
8. Describe five measures to take in order to prevent food poisoning in the home.

SECTION C (40 MARKS)

9. Discuss the importance of planning meals for a family. Give at least five points.
10. Explain five advantages of buying durable household equipment.