

THE UNITED REPUBLIC OF TANZANIA
NATIONAL EXAMINATION COUNCIL OF TANZANIA
FORM TWO SECONDARY EDUCATION EXAMINATION, 2008

050

HOME ECONOMICS

Time: 2:30 Hours.

Year: 2008

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 nutrient is mainly provided by meat?

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

ii) Which one of the following is a method of cooking food in an oven?

- A. Roasting
- B. Boiling
- C. Steaming
- D. Frying

iii) Which type of fabric is made from flax plant?

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

iv) Which of the following is a good conductor of heat?

- A. Wood
- B. Glass
- C. Aluminium
- D. Plastic

v) Which of the following is the most suitable method of storing dry cereals?

- A. In a damp place
- B. In airtight containers

C. On the floor

D. In open baskets

vi) Which cooking method involves cooking food in hot fat with part of it above the surface?

A. Deep frying

B. Shallow frying

C. Stewing

D. Boiling

vii) Which of the following tools is used to remove bread crumbs from a table after meals?

A. Table brush

B. Duster

C. Scraper

D. Spoon

viii) Which fibre is produced by silkworms?

A. Cotton

B. Silk

C. Wool

D. Nylon

ix) Which of these is a benefit of blanching vegetables before freezing?

A. Enhances colour and flavour

B. Increases bacterial growth

C. Makes them soggy

D. Removes nutrients

x) Which of the following is used for measuring dry ingredients like flour?

A. Measuring jug

B. Measuring cups

C. Kitchen scale

D. Ladle

Alright, I'll adjust **List B** for Question 2 so that it has **A to J** options just like in your reference paper. Here's the revised version.

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) Method of cooking vegetables in steam
- ii) Appliance used for keeping clothes free from creases
- iii) Nutrient needed for strong bones and teeth
- iv) Tool used for cutting fabric
- v) Method of preserving meat by removing water

List B:

- A. Baking
- B. Boiling
- C. Drying
- D. Iron
- E. Steaming
- F. Freezing
- G. Scissors
- H. Roasting
- I. Calcium
- J. Blanching

SECTION B (45 MARKS)

3. (a) Explain five advantages of using gas as a fuel for cooking.

(b) State four precautions to take when storing gas cylinders in the home.

(c) Mention three examples of meals that can be prepared using gas as a fuel.
4. (a) Explain five factors to consider when selecting clothing for a child.

(b) State four advantages of using cotton fabrics for children's clothes.

(c) Mention three examples of clothes suitable for a cold season.
5. (a) Explain five advantages of having a clean and well-arranged kitchen.

(b) State four safety measures to observe when using sharp kitchen tools.

(c) Mention three kitchen tools that require careful handling to prevent injury.
6. (a) Explain five causes of accidents in the home.

(b) State four ways of preventing burns and scalds in the kitchen.

(c) Mention three first aid measures for minor cuts.
7. (a) Explain five importance of budgeting in a family.

(b) State four consequences of not following a family budget.

(c) Mention three examples of irregular family expenses.

SECTION C (40 MARKS)

Answer any two questions from this section.

8. Describe the steps for laundering a pair of school socks made of cotton.
9. Discuss the causes and prevention of food spoilage in the home.

10. Describe the steps in preparing and serving a balanced breakfast for a family of four.
11. Discuss the importance of kitchen hygiene in food preparation.