**PATFIN HIGH SCHOOL, AKESAN, LAGOS STATE**

**THIRD TERM EXAMINATION [2018/2019]**

**SUBJECT: HOME ECONOMICS CLASS: J. S. S. 2**

**SECTION A OBJECTIVES**

**Instruction: answer all questions in this section. DURATION: 1 hour 30 mins**

1. Decisions can easily be influenced by \_\_\_\_\_\_\_\_\_\_.
2. Resources b) Period c) Size d) Time
3. Which of the following is not a human resource?
4. Money b) Skill c) Knowledge d) Energy
5. \_\_\_\_\_\_\_\_\_\_\_\_\_ is the struggle between two or more people who disagree.
6. Conflict b) Crises c) Challenges d) Problem
7. Unresolved conflicts can lead to
8. Hostility b) Peace c) Harmony d) Negotiation
9. \_\_\_\_\_\_\_\_\_\_\_\_ supply the body with heat and energy.
10. Oils and Calcium b)Proteins and Iron c) Carbohydrates and Iron d) Carbohydrates and Fats
11. \_\_\_\_\_\_\_\_\_\_\_\_\_ is important for body tissues and fluids.
12. Fats b) Water c) Bread d) Sugar
13. \_\_\_\_\_\_\_\_\_\_\_\_\_ are for protecting the body from diseases.
14. Vitamins b) Oils c) Fats d) Carbohydrate
15. Which of the following is a deficiency disease?
16. Malaria b) Kwashiorkor c)Measles d) AIDS
17. Lactating mothers are \_\_\_\_\_\_\_\_\_\_\_ feeding their babies.
18. Bottle b) Breast c) Under d) Always
19. One of the following may not influence meal planning?
20. Age b) Health c) Height d) Money
21. Persons who do strenuous jobs are called \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
22. Sedentary workers b) Adults c) Manual workers d) Vegetarians
23. Foods that can spoil easily are said to be \_\_\_\_\_\_\_\_\_\_\_\_\_.
24. Non-perishable b) Bad c) Perishable d) Hard
25. \_\_\_\_\_\_\_\_\_ can destroy maize or beans in storage.
26. Cold b) Houseflies c) Heat d) Weevils
27. Lack of proper storage and management can lead to food \_\_\_\_\_\_\_\_\_ in bulk purchasing.
28. Storage b) Making c) Losses d) Gain
29. Maize can be stored for long periods in \_\_\_\_\_\_\_\_\_\_\_\_ plastic containers.
30. Lightweight b) Bright c) Air tight d) Coloured
31. Excessive consumption of sweets by children can lead to \_\_\_\_\_\_\_\_\_\_\_\_\_.
32. Good teeth b) Tooth growth c) Tooth hardness d) Tooth decay
33. The simplest and most commonly used seam is \_\_\_\_\_\_\_ seam.
34. French b) Open c) Run- and –fell d) Lapped
35. \_\_\_\_\_\_\_ Seam is suitable for children’s clothes which require constant washing.
36. French b) Open c) Lapped d) Overlaid
37. Clothes should not be stored in a \_\_\_\_\_\_\_\_\_\_.
38. Box b) Drawer c) Damp place d) Closet
39. Clothes should be aired before they are \_\_\_\_\_\_\_\_\_\_\_\_.
40. Washed b) Ironed c) Stored d) Rinsed
41. All towels should be soft and \_\_\_\_\_\_\_\_\_\_\_.
42. Dry b) Absorbent c) Fluffy d) Wet
43. \_\_\_\_\_\_\_ is the best paper to use with a water closet.
44. Newspaper b) Fresh paper c) Old leaves of notebook d) Soft tissue paper
45. The process of choosing among alternatives is called \_\_\_\_\_\_\_\_\_\_.
46. Action making b) Decision making c) Groups d) Alternating
47. Which of the following is a body builder?
48. Yam b) Beans c) Roughage d) Oil
49. Surplus carbohydrate in the body is stored as \_\_\_\_\_\_\_\_\_\_\_\_\_.
50. Starch b) Acid c) Glucose d) Fat

**SECTION B SUB-OBJECTIVES**

**FILL IN THE GAPS WITH THE APPROPRIATE ANSWER**

1. \_\_\_\_\_\_\_\_\_\_ refers to the way the body uses the food we eat.
2. Inadequate intake of proteins can cause \_\_\_\_\_\_\_\_\_\_\_\_.
3. \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ are examples of mixing equipments and utensils.
4. There are \_\_\_\_\_\_\_\_\_\_\_ types of kitchen appliances.
5. Resources can be classified into \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_.

**SECTION C THEORY**

**ANSWER THREE (3) QUESTIONS ONLY. NO 2 IS COMPULSORY**

1. a) What is Edge Finishing?
2. State three uses of edge finishing.
3. List any two of each of the following
4. Measuring utensils c) Cutting utensils e) Large kitchen appliances
5. Mixing utensils d) Top of range utensils

3 Differentiate between Perishable and Non-perishable foods. Give two examples of each.

4 State five (5) methods of food preservation and give one example of food under each method.

5 a) State five importance of food hygiene.

b) List five guidelines for food hygiene.