### **COOKERY**

### (Two hours)

Answers to this Paper must be written on the paper provided separately.

You will **not** be allowed to write during the first **15** minutes.

This time is to be spent in reading the question paper.

The time given at the head of this Paper is the time allowed for writing the answers.

Attempt all questions from Section A and any four questions from Section B.

The intended marks for questions or parts of questions are given in brackets [].

## **SECTION A (40 Marks)**

Attempt all questions from this Section

# **Question 1**

Give *any two* reasons for the following:

(a)	Seasonal food should be purchased.	[2]			
(b)	Importance of diet therapy.	[2]			
(c)	Fruits and vegetables should be blanched before freezing.	[2]			
(d)	Iodine deficiency affects the pregnant woman and the unborn child.	[2]			
(e)	Different categories of kitchen equipment used at home.	[2]			
Question 2					
(a)	Give any two factors leading to obesity.	[2]			
(b)	Mention two causes of food spoilage.	[2]			
(c)	How much of protein and calorie content should a breakfast contribute in the diet of an adult?	[2]			

This Paper consists of 3 printed pages and 1 blank page.

(d)	Name two important work centres in the kitchen.	[2]			
(e)	How can contamination be controlled while handling food?	[2]			
Que	stion 3				
(a)	State two advantages of an L shaped kitchen.	[2]			
(b)	How is an exhaust fan helpful in the kitchen?	[2]			
(c)	Name any two types of stains that can be removed from crockery by using baking soda.	[2]			
(d)	State any two unhealthy dietary practices common among adolescents which suppresses their appetite.	[2]			
(e)	State the importance of water in the diet of an elderly person?	[2]			
Que	stion 4				
(a)	State two factors that are considered when choosing material for kitchen counters.	[2]			
(1-)		[0]			
(b)	Define pasteurization.	[2]			
(c)	Why should organ meat not be refrigerated for more than a day?	[2]			
(d)	Deficiency of which two nutrients causes anaemia?	[2]			
(e)	State two causes of diarrhea.	[2]			
SECTION B (60 Marks)					
	Attempt any four questions from this Section.				
Ques	Question 5				
Food labeling is an essential component in all food processing industries. In this context:					
(a)	State the information printed on a biscuit packet.	[5]			
(b)	What are the advantages and disadvantages of using convenience foods?	[5]			
(c)	Differentiate between wholesale and retail shopping.	[5]			

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# **Question 6**(a) Why i

(a)	Why is there a need for special considerations while planning a meal for a school going child?	[5]
(b)	What precautions should be taken while storing food in the refrigerator?	[5]
(c)	Proper nutrition is most essential during convalescence. Explain.	[5]
Que	stion 7	
(a)	Why is the preparation centre an important part of the kitchen?	[5]
(b)	How is a diet modified for a person suffering from fever?	[5]
(c)	Give any five suggestions to set a formal table.	[5]
Que	stion 8	
(a)	How are convenient foods helpful to a housewife?	[5]
(b)	Explain the term "satiety value" of food. Name two foods that have a high satiety value.	[5]
(c)	What factors should be kept in mind while purchasing cooking utensils?	[5]
Que	stion 9	
(a)	List the five food groups and their nutritional contribution to a diet.	[5]
(b)	Suggest a simple way to clear a blocked sink in the kitchen.	[5]
(c)	Why is it not advisable to purchase food items from a supermarket?	[5]
Que	stion 10	
	should the following be stored at home:	
(a)	Eggs	[5]
(b)	Milk	[5]

(c) Name two metals of which cutlery is made. What care should be taken to

[5]

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maintain it?