

TRENDING-GHANA EXAMINATIONS CONSULTS

(INTELLIGENCE IS OUR HALLMARK)

NAME:

INDEX NUMBER:

DATE:

FIRST TERM MOCK ASSESSMENT I

FORM THREE (3)

MOCK ONE (1)

HOME ECONOMICS 2 & 1

1 HOUR 45 MINS

This examination consists of two papers; Papers 2 and 1. Answer all questions in both Papers two and one

INSTRUCTIONS

- *Do not open this booklet until you are told to do so*
- *While you are waiting, read the instructions carefully*
- *Write your **name, index number and date***
- *Do not talk to your friends during exams*
- *Leave space between every sub – question*
- *Direct all questions to the invigilator during exams*
- *Do not start work until you are told to do so.*

Answer **all** questions in this paper

- Q1a)** i) Name **four** (4) type of ovens used for baking
 ii) Give **two** (2) disadvantages of baking as a method of cooking
 b) Outline **four** (4) proper ways of baking foods
 c) Below is the recipe for making pineapple juice

Rearrange the steps in the right order

- Wash and peel fruit and ginger
 - Add cool syrup and chill
 - Prepare syrup and cool
 - Serve cold
 - Strain the mixture with muslin to get the juice
 - Grate fruit and ginger together
- d) Give **three** (3) rules to observe during informal table setting

- Q2)** a. i) Outline **four** (4) good practices to observe in the use of a refrigerator.
 ii) Write **four** (4) articles that can be made from nylon
 iii) State **four** (4) characteristics of nylon
 b. i) Describe how you will make a patch using a sewing machine.
 ii) State the difference between *patching* and *darning*
 c. i) Give **four** (4) disadvantages of the hand sewing machine
 ii) Describe **six** (6) steps to when threading the sewing machine
 d) Identify **six** (6) body measurements needed to make a school shirt.

Q3a) Complete the table below on some sewing equipment.

TYPE OF EQUIPMENT

TWO EXAMPLES

Pressing equipment

Tape measure, yard rule

Cutting equipment

Tailors, chalk, tracing, wheel

Q4 a) Identify *four* (4) qualities of a fresh fish.

b. i) What is *body measurement*?

ii) State *three* (3) parts of the body that can be measured.

c) i) Define *crotch length*?

ii) State the burning test of cotton.

d) State *four* (4) advantages of the hand sewing machine.

PAPER 1

35 MINS

1) Which of the following shape best describes the development of a milk tin?

- a) Square b) Triangle c) Rectangle d) Circle

2) The repair of worn out body cells is ensured when one takes a lot of

- a) Fat b) Carbohydrate c) vitamins d) Proteins

3) The highest percentage of our weight comes from

- a) fat b) Sugar c) Water d) blood

4) Which of the following is not a moist method of cooking?

- a) Grilling b) Stewing c) Boiling d) Steaming

5) Which of the following statements is not a factor to be considered in designing an artefact?

- a) Date of manufacturing b) Material c) Function d) Shape

6) In order to have strong bones and teeth one must eat lots of food containing

- a) vitamin A b) Iodine c) Calcium d) Vitamin B

7) The sentence which reveals what the designer plan as design and make is called

- a) Specification b) Situation c) Brief d) Analysis

8) In designing, the process used to determine the strength and weakness of an artefact is

- a) analysis b) testing c) realization d) generation of solution

9) The artefact should be polished after making. This specification is considered under

- a) function b) ergonomics c) construction d) aesthetics

10) The resultant colour from a mixture of a red and yellow colour can be referred to as

- a) shape colour b) tint colour c) cool colour d) warm colour

11) The act of putting products in suitable containers, boxes or wrappers is called

- a) exhibition b) packing c) grading d) labelling

12) An open area in which all the element of design is placed is termed _____

- a) space b) shape c) texture d) form

13) Violet is the result of mixing _____.

- a) blue and yellow b) blue and red c) yellow and green d) green and blue

14) Goitre is as the result of lack of _____.

- a) fat b) protein c) carbohydrate d) iodine

15) When a threaded needle is passed in and out of a piece of fabric at regular intervals.

- a) chipping occurs b) chopping is made
c) a pattern appears d) a stitch is formed

16) An attachment to a sewing machine that holds the needle is

- a) feed dog b) thread-take-up-lever c) thread guide d) needle clamp

17) Rayon garment must be washed with care to prevent

- a) moulding b) weakening c) fading d) shrinkage

18) One reason for attaching a collar to a garment is to

- a) extend the neckline b) make the dress easy to wear
c) help make used of extra fabric d) serve as a finish to the neckline

19) On a front or back opening, sufficient under wrap should be given to avoid

- a) opening b) gaping c) stretch d) twisting

20) In designing a dress for a customer, emphasis should be laid on

- a) attractive area of the wearer b) designer's taste
c) the neckline d) unattractive areas of the wearer

21) The **most** basic crochet stitch is the

- a) chain b) slip stitch c) double d) treble

22) The liquidizer is a labour-saving machine used in

- a) blending food b) smashing food c) chopping food d) costing food

23) This food curdles and turns sour when spoilt.

- a) tom-brown porridge b) pito c) fruit drink d) milk

- 24) Steaming is a method of cooking which employs
- a) water b) vapour c) oil d) naked fire
- 25) Baking powder in cake mixture makes them
- a) light b) rich c) sweet d) soft
- 26) Sugar is the **main** ingredient used for preserving
- a) fruits b) vegetables c) meats d) fish
- 27) The **main** function of protective foods in the body is to
- a) protect the body cold weather b) protect the body from hot weather
c) ward off diseases d) provide the energy needed to do work
- 28) Heat transfer by radiation is the movement of
- a) heat in boiling water b) heat through solid by contract
c) heated gases in space d) heated gases in circular motion
- 29) Which of the following is **not** true about fresh eggs?
- a) they float in brine b) they sink in brine
c) they are heavy d) when broken, the yolk floats on top of the thick white
- 30) Expiry dates on tinned food means
- a) the food should not be eaten on that date b) the type of food can be eaten that date
c) some of the food can be eaten before that date d) all the food must be eaten before that date