GATITU MIXED SECONDARY SCHOOL

HOMESCIENCE FORM 1 END OF TERM 2 EXAM 2015.

1. Give three reasons why we cook food. 3mks
2. Define the following terms. 3mks
3. Food hygiene
4. Kitchen hygiene
5. Food spoilage
6. Food poisoning
7. Frying
8. Identify the two main categories of cooking methods. 1mk
9. Apart from micro organisms, suggest two ways in which food may be contaminated. 1mk
10. Give two water borne diseases. 1mk
11. Describe using legible diagrams how you store milk in the absence of refrigerator. 5mks
12. Identify the most suitable method of cooking the following foods. 3mks
13. Sweet potatoes
14. Cakes
15. Fish for an invalid
16. Samosa
17. Pancakes
18. Dry maize and beans
19. Name three methods of frying. 3mks
20. Give two disadvantages of a traditional cooking pot. 2mks
21. State two ways in which food can be contaminated by a cook. 3mks
22. State two precautionary measures one should take to prevent food spoilage during storage. 2mks
23. Give three factors that determine the choice of a cooking method. 3mks
24. Name any three labour saving devises. 3mks
25. Give a reason why it is not advisable to use steel wool when cleaning a calabash. 1mk
26. Why is aluminum mostly used to make kettles and pans. Give three reasons. 3mks
27. Suggest two safety precautions you would take when handling kitchen equipment. 3mks