

# GB ASSESSMENT TEST

## VIRTUAL MOCK EXAMINATION (6) HOME ECONOMICS, JUNE 2020 MARKING SCHEME - OBJECTIVE TEST

[30 marks]

1.C	6.D	11.B	16.A	21.B	26.A
2. D	7. D	12.B	17.D	22.D	27.A
3. A	8.C	13. D	18.B	23. A	28.B
4. D	9.A	14.C	19.A	24.A	29.B
5. D	10.C	15.C	20. A	25.B	30.B

### SECTION B PRACTICAL

CORE SKILLS [20 marks]

1. (a) [3marks]

Animal protein	Plant protein
Milk, beef, egg, cheese, pork, poultry	Agushie, melon seed, beans, dawadawa, nuts, mushroom

(b) i. [3marks]

Wet medium	Dry medium
Ink, poster colour, suede, dye, pen, felt pen, markers	Chalk, crayon, pastel, pencil, charcoal

ii. Two uses of tools

-scratching - etching - leaving traces of lines [2 x 1= 2marks]

iii. To express design ideas or images about the environment . [1mark]

(c) i. Shading on an object is done or rendered to make the objects look real. [1mark]

ii. Colour spectrum is the entire range of colour produced when light is split into its colour components [0.5 mark]

(d) i- making ii- bottles iii.- storage iv-paper v- protect vi- content  
vii- safeguard viii- labels ix- advertise [0.5 x 9 = 4.5marks]

(e) i. processes in management

-planning - organizing - directing - controlling - staffing [4 x 1= 4marks]

ii. Two faults that can cause furniture weakness

- missing nails  
- wrong use of joints  
-broken tongue  
-long use of furniture [0.5 x 2= 1mark]

SECTION B [50 marks]

2.(a) i. carbohydrate:- provides heat and energy for the body eg. Millet, cassava, plantain, maize, potatoes, butter, oil. [2marks]

ii. Protein:- it promotes growth and development .Repairs worn out tissues Eg milk, egg, pork, cheese, poultry, beans, beef [2marks]

iii. Vitamin C:-it fights and protects the body against diseases Eg. Orange, mango, cabbage, lettuce, okro, onion, apple. [2marks]

(b) [6marks]

Types of fish	Two examples
i. white fish	Haddock, bream, grouper, cod, plaice, sole
ii. Oily fish	Salmon, herrings, tuna, tilapia, eel
iii. Shell fish	Crab, shrimps, snail, oyster, lobsters, prawns

(c) **four points in choosing fish**

- the scale must cling to the skin
- it must be fresh and firm to touch
- it must have a pleasant smell
- gills must be bright red
- the eyes must be full not sunken

[4 x 1= 4marks]

(d) i. Poaching is the method of cooking food in water just below boiling point.

[2marks]

ii. **Two poached foods**

- fish
- egg

[2marks]

(e) **five uses of eggs**

- for binding
- for emulsifying
- for leavening
- for glazing
- for enriching
- for thickening

[5 x 1= 5marks]

3. (a) -Renovation is the process of repairing faults such as flaws, breaks and tears in articles.

[2marks]

-Remodelling is the process of creating new articles out of existing or old ones

[2marks]

(b) four reasons for renovation /remodeling

- it makes article beautiful
- it makes article last longer
- it makes articles retain some of their original beauty
- it helps make good use of leisure
- it saves money
- it promotes creativity
- it increases the lifespan

[4 x 1= 4marks]

(c) **Two renovation / remodeling methods**

- **patching** is the attachment of a strong piece of fabric to replace a worn out portion of an article.

-**Darning** is a form of repair work done by weaving threads into the weakened portion of an article

- **Stitching:** it involves using threaded needle to sew undo or removed stitches

- **Fixing of removed fasteners:** Is when spoilt zips, removed buttons and hooks are re-fix on the article.

[any2 x 3= 6marks]

(d) **Four types of menu**

- table d'hote
- children's menu
- hospital menu
- A la carte
- workers menu
- ethnic menu

[4 x 1= 4marks]

(e) four traditional / ethnic diet

- kpoikpoi
- tuo zaafi
- Dzemkple
- yakeyake
- akple
- apapransa
- fufu
- tubaani

[4 x 0.5= 2marks]

(f) i. A meal is a collection of prepared dishes which is eaten at a sitting. Eg. fish stew with rice, okro stew with banku

A dish is a prepared item of food. Eg banku, rice, tuozaafi, okro stew.etc.

[2 x 1.5= 3marks]

ii. Meals served in a day

- elevenes
- high tea
- brunch
- snack
- bed time snack

[4 x 0.5= 2marks]

4.(a) i. A batter mixture is a mixture of flour , milk or water and sometimes eggs.

[2marks]

ii. **Two characteristics of batter**

- it can be made thick for coating food
- it can be made thin for pancakes
- is a mixture of flour, liquid and eggs

[2 x 1= 2marks]

(b) i. Raising agent cause mixtures to rise and becomes light and porous after cooking

[2marks]

ii. **Two types of raising agents**

- yeast
- baking powder
- air
- self raising flour
- bicarbonate of soda

[2marks]

(c) Two examples each

i. Fasteners:-zippers, button and button holes, hook or bar, Velcro, press studs

ii. Openings:- faced slit, bound, continuous wrap, hem opening [2 x 1= 2marks]

(d) **Two uses of opening and fastening**

- Garments can be made to fit closely
- fastenings are used to close openings
- it helps to remove and put on garment easily

[2 x 2= 4marks]

(e) i. **Four factors in choosing openings and fastenings.**

- The style and position of the opening
- Consider the type of fabric to be used on

- The finishings and its effects
- Consider the age of the wearer of the garment
- It should be suitable for the texture of the material

[4 x 2= 8marks]

ii. **Three examples of juicy fruits**

- Mango
- watermelon
- pineapple
- orange
- tangerine

[3 x 1= 3marks]