

COMPETITIVE ENTRANCE EXAMINATION INTO HTTTC BAMBILI**CYCLE:2nd CYCLE****LEVEL: 2nd****OPTION: HOME ECONOMICS****PAPER: CASE STUDY****Session: 2012****DURATION: 3hrs**

INSTRUCTIONS: Answer all questions from section A and One question from section B

SECTION A: CASE STUDY

1. Caramelization is characteristic reaction obtained whenis burnt:
 - a) Milk
 - b) Sugar
 - c) Meat
 - d) Corn
2. The chemical bond between two monosaccharide units is called:
 - a) Glucosidic bond
 - b) Ester bond
 - c) Polypeptide bond
 - d) Peptide bond
3. Outline five differences between a carbohydrate and a fat molecule using a table:
4. Tartaric acid is naturally found in which of the following fruits?
 - a) Oranges
 - b) Apples
 - c) Grapes
 - d) Lemon
5. The plant pigment responsible for red color of tomatoes is:
 - a) Anthocyanin

- b) Carotenoid
 - c) Chlorophyll
 - d) Copene
6. State four significance food in the body(4marks)
7. The type of diabetes where insulin is ineffective is:
- a) Diabetes insipidus
 - b) Juvenile diabetes
 - c) Adult diabetes
 - d) Diabetes mellitus
8. Food infection occurs when:
- a) When food is eaten with a lot of micro – organisms
 - b) Food is eaten with poison from micro – organisms
 - c) Food is eaten with poison and micro – organism
 - d) Food is rejected by the body

The following questions deserve “YES” or “NO” answer. Where the answer is correct, write “YES” where it is not “NO”.

- 9. Bulimia nervosa is an eating disorder where the person eats whatever he/she sees.
- 10. Alum is a chemical used in killing micro – organism in water during its treatment.
- 11. Induced vomiting after eating is a typical example of Anorexia.
- 12. A background garden is important in recreation.
- 13. One function of cooking is to make food digest easily.

SECTION B: GENERAL KNOWLEDGE

- a) Define food processing/transformation and its importance
- b) Why is cooking important?
- c) What factors affect food production in Cameroon?

(4, 8, 8 marks)

OR

- a) What is food spoilage?
- b) Describe four factors that can make foods to spoil.
- c) How would you prevent food spoilage?

(4, 8, 8 marks)

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