

Home Economics Past Questions and Answers (Objectives)

1. In choosing a site for the location of a restaurant, the home economist uses the knowledge from

- A. Physics
- B. Geography
- C. Chemistry
- D. Philosophy

2. The aspect of home economics education that equips an individual to work in a social centre is

- A. Child development
- B. Clothing and textiles
- C. Nutrition and dietetics
- D. Interior decoration

3. The process of preparing a food shopping list in meal management is

- A. Evaluation
- B. Implementing
- C. Planning
- D. Organizing

4. The first stage in the decision-making process is

- A. Identifying the problem
- B. Discussing the problem
- C. Considering the consequences
- D. Making a list of alternatives

5. Direct family income is mainly derived from

- A. Cattle rearing

- B. Clothing repair
- C. Medical services
- D. Farm produce

6. Effective use of time involves

- A. Arranging all household chores properly
- B. Planning to do many unrelated chores at a time
- C. Avoiding rest periods while working
- D. Starting with work that takes shorter time

7. A household gadget that uses mechanical energy is a

- A. Toaster
- B. Grinding stone
- C. Pressure cooker
- D. Blender

8. Which of the following resources are personal to a home maker?

- A. Energy, time, abilities and skills
- B. Fatigue, energy, blenders and hoovers
- C. Abilities, labour-saving devices and time
- D. Carpet sweepers, rotary beaters and skills

9. Which of the following is a characteristic of an expanding family?

- A. Parenting and financial obligations
- B. Preparation of children for marriage
- C. Choosing a house
- D. Purchase of equipment

10. A factor that discourages sibling relationships include

- A. Effective communication
- B. Affection
- C. Companionship
- D. Jealousy

11. A full-term pregnancy has a gestation period of

- A. 37 weeks
- B. 39 weeks
- C. 40 weeks
- D. 49 weeks

12. One of the problems that is more pronounced in late pregnancy is

- A. Nausea
- B. Vomiting
- C. Heartburn
- D. Leg cramps

13. Green colour is most suitable in the

- A. Bedroom
- B. Kitchen
- C. Dining room
- D. Toilet

14. Artificial ventilation in the home is achieved through

- A. Doors and windows

- B. Perforated fancy blocks
- C. Air conditioning
- D. Chimney

15. The equipment shown above is

- A. A blender
- B. An oven
- C. A toaster
- D. A mixer

16. From the diagrams above, the insects that feed on left-over foods are

- A. I and III
- B. III and IV
- C. II and III
- D. I and IV

17. The label information on canned food gives the

- A. Manufacturer's name
- B. Colour of food
- C. Processing method
- D. Nutrient content

18. Food substances needed by the body for energy, growth, repair and control of body processes are

Options

- A. Minerals and lipids
- B. Fats and carbohydrates

C. Nutrients

D. Minerals

19. The enzyme in the mouth that acts on starch is

A. Lipase

B. Maltase

C. Pepsin

D. Ptyalin

20. Vitamin K is synthesized by bacteria in the

A. Mouth

B. Oesophagus

C. Stomach

D. Large intestine

21. A substance which is insoluble in water but soluble in ether is

A. Grease

B. Lipids

C. Glycerol

D. Alcohol

22. An expectant mother needs food rich in

A. Carbohydrate

B. Fat

C. Zinc

D. Iron

23. In table setting, a cover includes
- A. Placemat, silver, glass and dessert plate
 - B. Placement, silver, glass, dinner plate and dessert plate
 - C. Teapot, teacup, saucer and glass
 - D. Spoon, fork, knife, teaspoon and silver
24. Eating habits of adolescents are mostly influenced by
- A. Nutritionists
 - B. Teachers
 - C. Peers
 - D. Parents
25. Which of the following is recommended for a cocktail party?
- A. Pounded yam, jollof rice and chinchin
 - B. Sausage rolls, scotch eggs and buns
 - C. Scotch eggs, yam pottage and salad
 - D. Jollof rice, buns and moimoi
26. The diagram above can best be described as
- A. A gas cooker
 - B. An electric cooker
 - C. A kerosine cooker
 - D. A grill cooker
27. The best method for mixing cake is
- A. Folding in
 - B. Creaming

- C. Kneading
- D. Rubbing in

28. The proportion of flour to fat in short crust pastry is respectively

- A. 1 : 2
- B. 2 : 1
- C. 1 : 3
- D. 3 : 1

29. How many levelled teaspoons are there in a tablespoon?

- A. 6
- B. 4
- C. 3
- D. 2

30. When pastry dough is allowed to relax, the substance it absorbs to become tender and pliable is

- A. Alkali
- B. Acid
- C. Water
- D. Oxygen

ANSWERS

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

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