LABASA SANGAM (SKM) COLLEGE

HOME ECONOMICS

<u>YEAR 11</u>

Worksheet 1

INSTRUCTIONS:

Write All your answers in your activity book.

- 1. The basic unit from which carbohydrates are formed are
- A. pectin
- B. saccharides
- C. amino acids
- D. photosynthesis
- 2. Fats stored as a fuel reserve in the adipose tissue helps to
- A. stimulate hunger
- B. regulate body temperature
- C. forms enzymes and hormones
- D. insulates and protects the body
- 3. According to the "Pyramid of Health", which of the following foods should be consumed moderately?
- A. breakfast crackers
- B. green vegetables
- C. root crops
- D. pancakes
- 4. One of the functions of thiamin in the human body is to help in
- A. resisting infection
- B. releasing energy
- C. forming red blood cells
- D. preventing the lips from cracking
- 5. Which of the following nutrients is needed more during pregnancy?
- A. fats
- B. starch
- C. iron
- D. protein

- 6. The desire for food is an example of which type of need?
- A. economical
- B. sociological
- C. physiological
- D. psychological
- 7. 'Kilojoules' is a metric measure of
- A. starch
- B. energy
- C. metabolism
- D. carbohydrates
- 8. Which food will help reduce the risk of iron deficiency?
- A. fruits, fish and eggs
- B. fruits, yeast and bread flour
- C. fish, leafy vegetables and milk
- D. offal, red meat and lemon
- 9. The electric appliance shown on the right is
- A. toaster
- B. blender
- C. cake mixer
- D. food processor



- 10. Which of the following nutrients begin its digestion in the mouth?
- A. fats
- B. protein
- C. vitamin C
- D. carbohydrates

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Worksheet 2

INSTRUCTIONS:

Write All your answers in your activity book.

Question 1

10 Marks

- a) Sedentary workers need limited amount of energy to do their work and it should be in balance.
- (i) Why do sedentary workers need limited amount of energy? [1 mark]
- (ii) What is meant by the phrase "energy in balance"? [1 mark]
- b) The NFNC Food Dietary Guidelines is used to plan meals.
- (i) List <u>three</u> dietary guidelines to be considered while planning a meal for a person suffering from hypertension. [1 ¹/₂ marks]
- (ii) What is the **advantage** of using the above guidelines? [¹/₂ mark]
- c) Explain with examples the following terms in relation to fats.
- (i) Emulsion
- (ii) Rancidity
- d) Name the diseases as shown in the pictures below
- (i)





[1 mark]

[1 mark]

e) Calculate the BMI from the information given below

Height – 178cm
Weight – 56kg

f) State <u>three</u> functions of dietary fibre.

[1 mark] [1 ¹⁄2 marks]

g)	What is the energy value of 1 gram of protein?	[½ mark]		
Question 210 Marks				
a)	Define the following terms:			
(i)	Subsistence farming			
(ii)	Commercial farming	[2 marks]		
b)	Briefly explain two effects of deforestation on food production	[2 marks]		
c)	Identify two key principles of food hygiene.	[2 marks]		
d)	Explain how the following procedures preserve food:			
(i)	Pasteurization			
(ii)	Addition of sugar	[2 marks]		
e)	Food spoilage is caused by many factors Briefly explain the following statements:			
(i)	Enzymes destroy the food from inside.			
(ii)	Raw meat and vegetables should be chopped separately	[2 marks]		
Question 3				
a)	Differentiate between over nutrition and under nutrition.	[1 mark]		
b)	Suggest two ways in which we can prevent tooth decay and plaque formation.			
		[1mark]		
c)	Identify and explain any <u>two</u> risk factors leading to cardiovascular diseas	e.[1mark]		
d)	Zinc supplement is vital for the unborn fetus. Identify two risk factors of zinc			
	deficiencies during pregnancy.	[1 mark]		
e)	Explain why breastfeeding mothers are recommended not to smoke?			
		[1 mark]		
f)	Explain why babies should exclusively be given breast milk for first size	x month after		
birth				
		[1 mark]		
g)	Why is energy controlled diet better than crash diet	[1 mark]		
h)	Define the following terms and give an example of each:			
(i)	Coagulation			
(ii)	Gelatinization			
(iii)	Denaturation	[3 marks]		
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Worksheet 3

INSTRUCTIONS:

Write All your answers in your activity book.

Essay Questions

Write an essay of about 200- 250 words to answer the questions given below. Attempt all thw questions

Question 1

Listed below are factors that lead to food spoilage. Discuss how each of these factors affects the food that we consume at some level:

- Oxidation
- Poor handling
- Pollution
- Bacteria

Question 2

The daily nutritional requirements differ for different age groups. Discuss the nutritional requirements of each of the following age groups in relation to their daily needs:

- Infancy
- Childhood
- Adolescence
- Adulthood

Question 3

Using the four points listed below, write a paragraph for each to show how food satisfies our physiological needs.

- ➢ Growth and maintenance
- Supply growth
- Prevention from diseases
- Stimulation of senses

Question 4

Discuss the following points in relation to any **one** kitchen appliance that you have studied this year:

- Name of the appliance and its use
- Care and maintenance
- One advantage and one disadvantage
- Two effects on the nutritive value

Question 5

Baking and stewing are two cooking methods usually used to prepare family meals. Write an essay to:

- Define the two cooking methods
- Advantages and disadvantages of the two cooking methods
- Suitable foods to use for each cooking method
- Precautions to take using the two cooking methods