



DEPARTMENT OF  
EDUCATION

LOWER  
SECONDARY  
SCHOOL  
CERTIFICATE  
EXAMINATION  
(LSSCE)

HOME  
ECONOMICS

Wednesday

08<sup>th</sup> October 2014

Time allowed:

1 hour 30 minutes

Candidates are advised to  
fully use the time  
allocated

HE

## INSTRUCTIONS TO CANDIDATES:

*(To be read out by the external invigilator before the start of the examination)*

There are **36** questions in this paper. Attempt **ALL** questions even if you are not so sure of some of the answers.

The Examination is divided into three parts:

**PART A: Multiple Choice** (Questions 1 to 20)

**PART B: Short Answer** (Questions 21 to 35)

**PART C: Extended Response** (Question 36)

The Answer Sheet is part of the Examination Booklet. Take out the middle pages and remove the Answer Sheet by tearing along the perforation. You may use the blank sheet for rough work.

Write your province code, school code, candidate number, name and school name in the space given on the **ANSWER SHEET**.

For each question in **PART A**, choose the correct answer by writing the letter A, B, C or D in the space provided on the **ANSWER SHEET**.

For each question in **PART B** and **PART C**, work out the answer and write the answer in the space provided on the **ANSWER SHEET**.

If you find a question very difficult, do not spend too much time thinking about it. Skip the question and go on with the rest of the paper. If you have time in the end, return to the difficult questions and think about them more carefully.

Write your answers in **BLUE** or **BLACK** ink (pen or biro).

If you decide to change an answer, make your correction as shown below so that it is clear to the markers what your final answer is. Do **NOT** use correction fluid on your answer sheet.

**Example**



Hand in **BOTH** the Answer Sheet and the papers used for rough work at the end of the examination.

**Extra time will NOT be allowed to complete the examination under any circumstances.**

**Penalty for cheating or assisting to cheat in national examinations is non-certification.**

**DO NOT TURN OVER THIS PAGE AND DO NOT  
WRITE UNTIL YOU ARE TOLD TO START.**

**PART A: MULTIPLE CHOICE QUESTIONS (QUESTIONS 1 to 20)****20 MARKS**

**For each question, choose the correct answer and write A or B or C or D in the space provided on the ANSWER SHEET.**

**QUESTION 1**

What is an advisable tip in washing torn clothes?

- A. Sort out then mend.
- B. Wash clothes separately.
- C. Wash clothes then mend.
- D. Mend torn clothes then wash.

**QUESTION 2**

Which nutrient is needed for good growth of bones for the baby?

- A. Iron
- B. Protein
- C. Calcium
- D. Carbohydrate

**QUESTION 3**

Fabrics made from natural fibres like cotton change their shapes and sizes after they have been washed.

What fabric finish was invented to prevent this from happening?

- A. Napping
- B. Bleaching
- C. Sanforisation
- D. Mercerisation

**QUESTION 4**

What is one of the food safety rules to prevent contamination?

- A. Keep food at a temperature of 5°C.
- B. Use chopping boards made of ceramic.
- C. Use chopping boards when you prepare and cook.
- D. Chopping boards must be washed thoroughly when you are handling cooked and raw food.

**QUESTION 5**

Which list of food sources below contains Vitamin A?

- A. cereals, sunlight, milk, lemons
- B. carrots, legumes, sunflower, fish
- C. sunlight, carrots, dairy foods, legumes
- D. margarine, oily fish, carrots, dairy food

**QUESTION 6**

Which of the following list of food contains folic acid or folate?

- A. fish, banana, root crops, milk
- B. lemons, root crops, milk, eggs
- C. root crops, all meat, eggs, milk
- D. root crops, cereals, potatoes, green leafy vegetables

**QUESTION 7**

What are the appropriate steps a lady takes to ensure the early stages of the development of the baby is healthy?

- A. Visit a clinic three times a week.
- B. Eat plenty of carbohydrate foods and starch.
- C. Maintain a diet that contains a variety of nutrients.
- D. Have a strenuous exercise each day for 30 minutes.

**QUESTION 8**

Which of these kitchen equipment is part of the crockery?

- A. tumblers, tongs, forks, dinner plates
- B. knives, teaspoons, forks, coffee mugs
- C. cups and saucers, dinner plates, coffee mugs, small bowls
- D. serviettes, tablespoons, placemats, tongs

**QUESTION 9**

Fat is needed even though we say to eat less of it because it

- A. helps keep body heat.
- B. makes us look healthy.
- C. is the only source of energy.
- D. helps us to have a good appetite.

**QUESTION 10**

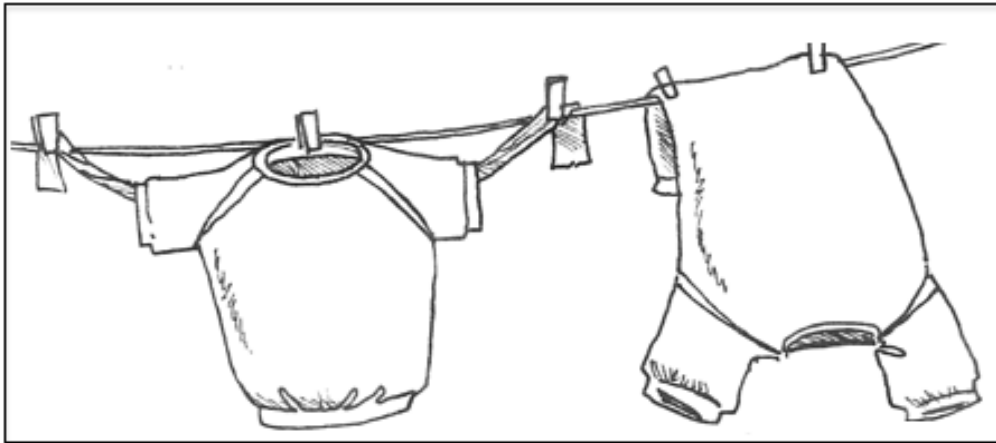
Knitted fabrics stretch easily as the body moves thereby making them suitable for

- A. shorts and skirts.
- B. rain coats and jackets.
- C. nappies and bath towels.
- D. swim wears and sports wears.

**QUESTION 11**

Manufactured fibres are obtained either by changing the natural fibres and substances with chemicals or

- A. mixing the plants and minerals.
- B. obtaining them from plants and animals.
- C. making synthetic fibres using chemicals.
- D. creating artificial fibre using natural substances.

**QUESTION 12**

What information is being shown in the above illustration?

- A. How to care for T-Shirts.
- B. How cotton T-Shirts are laid flat to dry.
- C. The different ways of displaying clothes.
- D. The correct way of hanging T-Shirts to dry.

**QUESTION 13**

What does the illustration below show?



- A. Spaghetti coming through a colander.
- B. Water coming out through a water hose.
- C. Nylon hardening in contact with the air.
- D. Syrup coming out through a spinneret as fibres.

**QUESTION 14**

Which phrase describes the meal presented below?

Fish, chips and salad

- A. Menu
- B. Recipe
- C. Ingredients
- D. Two course meal

**QUESTION 15**

Jane has made a new pillowcase to replace her old one. As she slipped the pillowcase on, she noticed that it was tight and the pillow could not fit in easily.

Which of the following did Jane fail to do?

She did not

- A. use the right fabric.
- B. measure her pillow case.
- C. measure her pillow well.
- D. make a sample of the pillow case.

**QUESTION 16**

Mary wants to embroider her newly made cushion cover but does not really know the different embroidery stitches well.

What can she do in her planning stage?

- A. Define the word 'embroider'.
- B. Investigate different decorative techniques.
- C. Investigate the different ways of decorating fabric.
- D. Investigate various types of embroidery stitches and needles.

**QUESTION 17**

In the highlands of PNG, women twist together the cuscus fur with the plant fibres to make bilums.

The yarn produced this way is called

- A. ply yarn.
- B. twisted yarn.
- C. mixture yarn.
- D. blended yarn.

**QUESTION 18**

What stage of the Design Process gives someone an opportunity to suggest areas and ways of improvement should the finished product not turn out as expected?

- A. Problem
- B. Making
- C. Evaluation
- D. Specifications

**QUESTION 19**

A student plans to make an item that she can use for carrying her personal items inside, using suitable fibres. She decided to take a picture of a bilum as shown below and include it in her planning.



Where in the designing process will she use the picture?

- A. Making
- B. Drawing
- C. Investigation
- D. Specifications

**QUESTION 20**

Brown rice is more nutritious than white rice because it

- A. is easily digested.
- B. contains more starch.
- C. contains more dietary fibres.
- D. does not cause allergic reactions.

**PART B: SHORT ANSWERS (QUESTIONS 21 - 35)****15 MARKS**

For each question, work out the answer and write the answer in the space provided on the Answer Sheet.

**QUESTION 21**

To test that an egg is fresh, place it in a cup of water and it will \_\_\_\_\_.

**QUESTION 22**

Food processing occurs in two ways: primary and secondary processing.

Scaling and gutting of fish is an example of \_\_\_\_\_ processing.

**QUESTION 23**

What is the term used for utensils such as knives, forks and spoons?

**QUESTION 24**

*Hard, greasy* and *crispy* are words that describe the texture of food while *golden, glossy, fresh* and *colourful* describe the \_\_\_\_\_ of food.

**QUESTION 25**

Name one of the pictures below that has been given a silicone finish.



For questions 26 and 27, refer to the information below.

The table below shows the nutritive value of 100 grams of cooked white rice.

Water (g)	Energy (kJ)	Protein (g)	Fat (g)	Carbohydrates (g)	Fibre (g)	Calcium (g)	Iron (g)	Vitamin A (1u)	Thiamine (mg)	Riboflavin (mg)	Niacin (mg)	Vitamin C (mg)
12	1.473	7.0	0.5	80	0.2	5	1.00	0.0	0.06	0.03	1.00	1.00

### QUESTION 26

The total amount of vitamin B<sub>3</sub> content in 100 grams of white rice is \_\_\_\_\_ mg.

### QUESTION 27

White rice does not contain \_\_\_\_\_.

For questions 28, 29 and 30, refer to the jumbled piece of recipe below.

Filletts of fish	Flour
<b>Ingredients</b>	Breadcrumbs
Oil	<b>Fried crumbed fish</b>
<b>Method</b>	1 beaten egg
Gently lower the fish into hot oil and cook until golden brown.	
Put flour, beaten egg and breadcrumbs in separate bowls.	
Dip in breadcrumbs to coat both sides.	
Drain on absorbent paper and serve.	
Dip each fish fillet in flour and then coat with beaten egg.	

### QUESTION 28

What is this recipe for?

### QUESTION 29

How many ingredients are there?

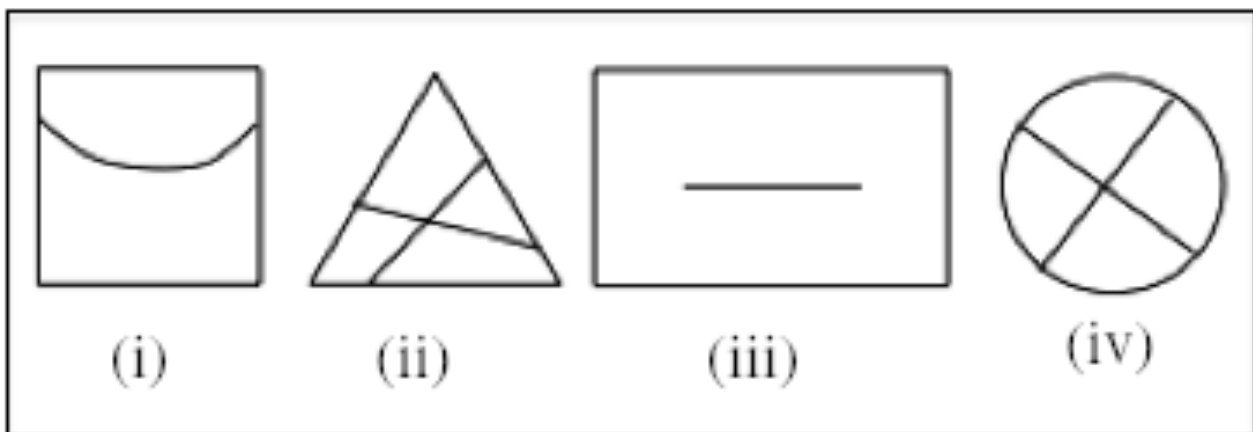


**QUESTION 30**

'Dip each fish fillet in flour and then coat with beaten egg' would correctly be step number \_\_\_\_.

For questions 31, 32 and 33, refer to the information below.

When doing laundry, it is important to take heed of laundry care symbols as they provide helpful information that can save you time and money. Four examples of these symbols are shown below. Symbol number (iv) means '*Do not tumble dry*'.

**QUESTION 31**

Which symbol means '*Line Dry*'?

**QUESTION 32**

If you were to '*Dry Flat*' some clothes, you would go for the ones with symbol number \_\_\_\_\_.

**QUESTION 33**

What does symbol number (ii) mean?

For questions 34 and 35, refer to the following information.

The table below shows the different types of baking techniques with their definitions. Two have been done for you.

Baking Technique	Definition
<i>Blend</i>	1. Mix together moist and dry ingredients.
<b>X</b>	2. To add air to a mixture or to remove lumps.
<i>Cream</i>	3. To beat sugar and butter until the mixture becomes light and fluffy.
<b>Y</b>	4. To combine ingredients vigorously.
<b>Z</b>	5. To gently combine ingredients like adding flour to an egg mixture.

#### QUESTION 34

Which letter indicates *Sift*?

#### QUESTION 35

Technique **Y** is called \_\_\_\_\_.

**PART C: EXTENDED RESPONSE****5 MARKS**

For this question, write the answer in the space provided on the Answer Sheet.

**QUESTION 36**

Classify the following vegetables listed in the box below according to the parts of the plant that is eaten. (Only one word is required for each).

Onion, mushroom, yam, carrot, corn, tomato, celery, broccoli, Aibika

No.	Parts of the plant	Name of vegetable
i.	Bulb	
ii.	Root	
iii.	Tuber	
iv.	Fruit	
v.	Stem	

**END OF EXAMINATION**

LOWER SECONDARY SCHOOL CERTIFICATE EXAMINATION – 2014

**HOME ECONOMICS – ANSWER SHEET**



YEAR		PROV.		SCHOOL			CAND No.		
1	4								
NAME									
SCHOOL									

**MARKER 1**

**PART A: (QUESTION 1 TO 20)**

Write the letter of your answer next to each question number below.

1	
2	
3	
4	
5	

6	
7	
8	
9	
10	

11	
12	
13	
14	
15	

16	
17	
18	
19	
20	

**PART B (QUESTION 21 TO 35)**

Write your answer next to each question number below.

21	
22	
23	
24	
25	

26	
27	
28	
29	
30	

31	
32	
33	
34	
35	

**PART C (QUESTION 36)**

Write your answer next to each question number below.

36	i	
	ii	
	iii	
	iv	
	v	



**MARKER 2**

**DO NOT WRITE ON THIS PAGE**

**YOU MAY DO YOUR ROUGH WORK ON THIS PAGE**

**CAREFULLY TEAR ALONG THIS PERFORATION**

**YOU MAY DO YOUR ROUGH WORK ON THIS PAGE**