



UNIVERSITY OF EDUCATION, WINNEBA
INSTITUTE FOR TEACHER EDUCATION AND CONTINUING
PROFESSIONAL DEVELOPMENT (ITECPD)



END OF FIRST SEMESTER EXAMINATIONS, APRIL, 2024

LEVEL 300

COURSE CODE: JBF 352

COURSE TITLE: PROCESSES AND PROCEDURES IN HOME ECONOMICS

TIME ALLOWED: 2 HRS

STUDENT'S INDEX NUMBER:

VISIT: COLEMANPUBLICATION.COM FOR MORE

GENERAL INSTRUCTIONS:

- This paper is made up of ONE SECTION.
- The Section is made up of five essay type questions.
- Answer any THREE questions in your answer booklet.
- Each question carries equal marks. You are expected to start each question on a new page.
- You are expected to hand over your answer booklet to the invigilator before you leave the examination hall.

Instruction: Answer any three (3) questions in the answer booklet provided.

1. a. Write how fat is introduced into the under listed types of pastry.

Type of Pastry

Way of introducing fat

- Suet
- Short
- Hot water crust
- Puff

[4marks]

- b. There are certain points to note in yeast mixtures, to come about with acceptable end results. Mention **four (4)** of such points. (4marks)

- c. In **four (4)** sentences, explain how protein in flour can be extracted. (6marks)

- d. (2marks)
 i. Define utilities in the home
 ii. water is a utility, mention **four (4)** uses of water in the food laboratory. (4marks)

- 2a. Mention the **five (5)** uses of sugar used in flour confectionary. (5marks)
 b. i. Define home improvement (2marks)
 ii. Write five (5) importance of home improvements (5marks)
 c. Copy and complete the table on the types of raising agents and their examples

Type of raising agent	Examples
Biological	
	Liquid
Chemical	
	Sieving or sifting

(4marks)

- d. i. Why is wheat flour a preferred flour used in flour confectionary? (2marks)
 ii. Define a composite flour. (2marks)

3. a. Mention four methods of making biscuits (4marks)
 b. Indicate the quantities of the under listed ingredients on thin batter cooking:

Ingredients	Quantity
Flour	
Water/Milk	
Egg	
Salt	

(4marks)

- c. Fuel is an example of utility. (2marks)
 i. Define fuel (2marks)
 ii. state the classification of fuel and give one example each (6marks)
 d. i. Explain housing (2marks)
 ii. Mention **two (2)** things that determine a standard housing environment. (2marks)

- 4a. Rearrange the following steps in batter making correctly
 i. Make a well at the center
 ii. Add the remaining liquid ingredients and mix to form a smooth batter.
 iii. Add egg and little water and mix together with a wooden spoon or whisk. (4marks)
 iv. Sieve flour and salt into a bowl
 b. Mention **four (4)** important points to consider when making bread [4marks]
 c. Differentiate between the following pairs:

- i. house and home
- ii. dough and butter
- iii. Biscuits and cakes

[2marks]
[2marks]
[2marks]

- d. i. Define the term flour
- ii. Mention four principles of flour confectionery.

[2marks]
(4marks)

5 a. Raising agents are introduced into flour mixtures in various ways. Write four ways in which air is introduced into flour mixtures (4marks)

b. Write briefly on the effects of moist heat on sugar. (4marks)

c. Write briefly on following ways of achieving home improvements.

- i. landscaping
- ii. decoration
- iii. health

c. Mention three types of icing for cakes.

(3mks)

VISIT: COLEMANPUBLICATION.COM FOR MORE