SC 7021 WASSCE (SC) 2022	1
FOODS AND NUTRITION 1	
Objective Test 1 hour	

Name: And	*
Index Number:	

THE WEST AFRICAN EXAMINATIONS COUNCIL

West African Senior School Certificate Examination (WASSCE) for School Candidates, 2022

SC 2022

FOODS AND NUTRITION 1

1 hour

OBJECTIVE TEST [60 marks]

Do **not** open this booklet until you are told to do so. While you are waiting, write your **name** and **index number** in the spaces provided at the top right-hand corner of this booklet and thereafter, read the following instructions carefully.

- 1. Use **HB** pencil throughout.
- 2. If you have got a blank answer sheet, complete its top section as follows.
 - (a) In the space marked Name, write in capital letters your surname followed by your other names.
 - (b) In the spaces marked Examination, Year, Subject and Paper, write 'WASSCE (SC)', '2022', 'FOODS AND NUTRITION' and '1' respectively.
 - (c) In the box marked *Index Number*, write your **index number** vertically in the spaces on the left-hand side. There are numbered spaces in line with each digit. Shade carefully the space with the same number as each digit.
 - (d) In the box marked *Paper Code*, write the digits 702113 in the spaces on the left-hand side. Shade the corresponding numbered spaces in the same way as for your index number.
 - (e) In the box marked Sex, shade the space marked M if you are male, or F if you are female.
- 3. If you have got a pre-printed answer sheet, check that the details are correctly printed, as described in 2 above. In the boxes marked *Index Number*, *Paper Code* and *Sex*, reshade each of the shaded spaces.
- 4. An example is given below. This is for a male candidate whose name is Chinedu Oladapo DIKKO, whose index number is 4251102068 and who is offering Foods and Nutrition 1.

THE WEST AFRICAN EXAMINATIONS COUNCIL

PRINT IN BLOCK LETTERS Name: DIKKO CHINEDU OLADAPO Examination: WASSCE(SC) Year: 2022 Surname Other Names Subject: FOODS AND NUTRITION Paper: 1						
Subject: Paper:						
INDEX NUMBER	PAPER CODE	SEX				
4 c0sc1sc2sc3sc4sc5sc6sc7sc8sc9s 5 c0sc1sc2sc3sc4sc5sc6sc7sc8sc9s 1 c0sc4sc2sc3sc4sc5sc6sc7sc8sc9s 1 c0sc4sc2sc3sc4sc5sc6sc7sc8sc9s 1 c0sc4sc2sc3sc4sc5sc6sc7sc8sc9s 0 cc2sc3sc4sc5sc6sc7sc8sc9s	7 c0:c1:c2:c3:c4:c5:c6:c7:c8:c9: 2 c0:c1:c2:c3:c4:c5:c6:c7:c8:c9: 1 c0:c4:c2:c3:c4:c5:c6:c7:c8:c9: 1 c0:c4:c2:c3:c4:c5:c6:c7:c8:c9: 3 c0:c1:c2:c4:c5:c6:c7:c8:c9:	Indicate your sex by shading the space marked M (for Male) or F (for Female) in this box: M F				
2 c0zc1z mc3 c4zc5zc6zc7zc8zc9z 0 c1zc2zc3zc4zc5zc6zc7zc8zc9z 6 c0zc1zc2zc3zc4zc5zmcz7zc8zc9z 8 c0zc1zc2zc3zc4zc5zc6zc7zmcc9z For Supervisors only. If candidate is absent shade this space:	1. Use grade HB pencil throughout. 2. Answer each question by choosing one letter and shading it like this: [R] [R] [C] [T]					

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Answer **all** the questions.

Each question is followed by **four** options lettered A to D. Find the correct option for **each** question and shade **in pencil**, on your answer sheet, the answer space which bears the same letter as the option you have chosen. Give only **one** answer to **each** question. An example is given below.

An energy-giving food is rich in

- A. calcium.
- B. protein.
- C. carbohydrate.
- D. vitamins.

The correct answer is carbohydrate, which is lettered C and therefore answer space C would be shaded.

[A]

[B]



[D]

Think carefully before you shade the answer spaces; erase completely any answer(s) you wish to change.

Do **all** rough work on this question paper.

Now answer the following questions.

- 1. Different ways of preserving staple foods could be investigated through
 - A. data collection.
 - B. research.
 - C. survey.
 - D. marketing.
- 2. The license obtained by a restaurant owner that gives him/her the right to use another restaurant's recipe for a period of time is called
 - A. permit.
 - B. partnership.
 - C. branding.
 - D. franchise.
- 3. A parallel kitchen design is recommended for a room
 - A. with narrow windows.
 - B. that has fixed equipment.
 - C. with scanty equipment
 - D. that is small and narrow.
- 4. Guidelines for wise shopping includes
 - A. buying on impulse.
 - B. comparing quality of goods.
 - C. neglecting information on labels.
 - D. buying on credit.
- 5. Examples of monosaccharides include
 - A. starch and cellulose.
 - B. glucose and fructose.
 - C. sucrose and lactose.
 - D. maltose and starch.
- 6. The presence of protein in food is tested using
 - A. Sudan III solution.
 - B. million's reagent.
 - C. iodine solution.
 - D. ethanol.

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- For jam to keep well, the sugar concentration should be 7.
 - 60% to other ingredients.
 - 50% to other ingredients. В.
 - C. 40% to other ingredients.
 - D. 30% to other ingredients.
- 8. When a baked loaf of bread is small and dense, it is because
 - insufficient liquid was used.
 - too much baking powder was used. В.
 - C. the yeast was killed before the loaf was baked.
 - D. the dough was over stretched during kneading.
- Fat is cut into flour before rubbing-in to 9.
 - introduce air into the mixture.
 - В. improve taste and flavour.
 - C. obtain the correct consistency.
 - prevent fat from melting. D.
- Items that should **not** be kept in a first aid box include 10.
 - drugs and syringes.
 - В. scissors and clinical thermometer.
 - C. bandages and cotton wool.
 - D. ointment and tincture of iodine.
- 11. A good way of enriching infants' food is by adding
 - A. vanilla essence.
 - В. salt.
 - C. sugar.
 - powdered fish. D.
- 12. The procedure for daily cleaning of a modem kitchen includes
 - sweeping, dusting and wiping work surface.
 - wiping work surface, draining and sweeping. В.
 - C. mopping the floor and dusting the windows.
 - D. emptying the waste bin and rinsing out.

The diagrams in **Fig 1**, are kitchen appliances. Study them and answer questions 13 and 14.



Fig 1

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- 13. A collective name for the diagrams labelled **I**, **II**, **III** and **IV** is
 - tools. A.
 - В. utensils.
 - C. large equipment.
 - D. mechanical equipment.
- 14. Which of the appliances is suitable for creaming and mixing batter?
 - A. I.
 - II. В.
 - C. III.
 - D. IV.

- An example of processed meat is 15.
 - kippers.
 - tofu. В.
 - C. quiche.
 - D. sausage.
- On a set table, the cutlery should be arranged 16.
 - from left to right.
 - in the middle. В.
 - C. in order of use.
 - D. from right to left.
- 17. The functions of sugar in a flour mixture are to
 - I: sweeten the mixture;
 - II: shorten the mixture;
 - III: improve keeping quality;
 - IV: develop colour and crispiness.
 - I and II only. A.
 - В. I, II and III only.
 - C. I, III and IV only.
 - Ill and IV only. D.

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Lesson Note

School of Nursing Past Questions and Answers

ESSAY [40 marks]

Answer four questions only. Each questions carries 10 marks

		mover to a questions only.
1.		ain five factors in a catering establishment that should he considered when planning d fair.
2.	(a) (b)	State six information that must be on an invitation card State four points to consider when organizing a party
3.	(a) (b) (c)	What is an adequate meal?
4	(a) (b)	Want More WASSCE Past Questions Get the Complete or Updated WAEC Past Questions Paper (Objective and Essay) In PDF or Ms-Word From Us
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5.	(a) (b) (c)	State four points to consider when purchasing foods in bulk. Mention three advantages of bulk purchasing
6.	(a)	Describe the following types of milk (i) Condensed milk; (ii) Evaporated milk; (iii) Powdered milk;

SC7023
WASSCE SC 2022
FOOD AND
NUTRITION 3
Practical
1 hour + 3 hrs

3

Name:	
Index Number:	

THE WEST AFRICAN EXAMINATIONS COUNCIL West African Senior School Certificate Examination for School Candidate

FOOD AND NUTRITION 3

Preparation Time: 1 hour

Practical Examination 3 hours

SC20212 PRACTICAL

Instruction to Candidate and Preparation Sheets

- 1. The test is on the next page.
- **2.** Read the test carefully.
- 3. During the next 1 hour you must complete this form using the carbon paper provided and so making two copies. When completed, carefully tear out the carbon copy for your own use during the practical examination and hand it with the original to the Examiner
- 4. In Section A give the
 - (a) dishes chosen;
 - (b) reasons for your choice;
 - (c) quantity of ingredient used for each dish
- 5. In Section B give the total quantity of all ingredient required
- 6. In Section C give a time-plan showing the order of work, do **not** write out methods
- 7. The blank pages 3 and 4 may be used for rough work
- 8. These will be preparation period of **1 hour** before the test begins. in the **3-hours** practical examination, you must complete the cooking, serving and washing up.

You will be expected to keep to your time-plan

TEST

Using the following ingredients: Yam, fresh fish, fruits, vegetables and any other ingredients.

- (a) Prepare, cook and serve a **two** course meal for a lactating mother
- (b) Prepare a snack dish
- (c) Prepare and serve a nourishing drink to accompany the snack
- (d) Set the Lunch Table