

SC 7022
 WASSCE (SC) 2024
 FOODS AND
 NUTRITION 2
 Essay
 1 $\frac{1}{4}$ hours

2

Surname

Other Names

Centre Number

Candidate's Number

THE WEST AFRICAN EXAMINATIONS COUNCIL
 West African Senior School Certificate Examination (WASSCE)
 for School Candidates, 2024

SC 2024

FOODS AND NUTRITION 2

1 $\frac{1}{4}$ hours

[40 marks]

For Examiner's Use Only	
Question No.	Mark
1	
2	
3	
4	
5	
6	
Total	

Instructions to Candidates

Do **not** open this booklet until you are told to do so. While you are waiting, write your **surname, other names, centre number and candidate's number** in the spaces provided at the top of this booklet.

Please **note** that your **names** should be written in the order in which they were captured during registration.

In addition to writing your name on the front page of this booklet, write your full name in the area provided at the top of pages 3, 5 and 7 in the designated space "Candidate's Name: ...".

Answer **four** questions **only**.

Each question carries **10** marks.

Write **boldly and legibly in ink** (blue or black) and state your answers precisely.

Use **2B** pencil to draw where necessary.

Write your answers within the spaces provided.

Do **not** write answer(s) beyond the spaces provided for the question(s).

Do **not** write **more than one** answer on a line.

Do **not** write on the bar codes at the bottom of the pages.

Do **not** tear off any part of this booklet. It is an examination malpractice if you do so.

PAPER 2

1 $\frac{1}{4}$ hours

ESSAY
[40 marks]

Answer **four** questions only. Each question carries 10 marks.

I. (a) On a Saturday evening, a caterer received a supply of fresh beef for use in the following week's menu. While in a hurry to lock up, she unknowingly left the beef on the counter. By Monday morning, the shop was reeking of a foul smell from the beef.

(i) What kind of reaction occurred on the beef?

[1 mark]

(ii) State **three** causes of the reaction mentioned in I(a)(i).

[3 marks]

(iii) In what way could the caterer have prevented the reaction that occurred on the beef?

[1 mark]

(iv) List **two** equipment suitable for preventing the reaction that occurred on the beef?

[2 marks]

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this margin.

(b) List **four** informal ways of serving meals at a wedding party.

[4 marks]

(c) Mention **two** types of drink ware that can be used at a wedding party.

[2 marks]

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(b) List two water soluble vitamins found in the food commodity illustrated in Fig. 1.

[2 marks]

(c) State three parts of the food commodity, illustrated in Fig. 1, that are removed during milling.

[3 marks]

3. (a) Explain the following terms in food presentation.

(i) Table appointments;

[2 marks]

(ii) Table setting;

[2 marks]

(iii) Centre piece.

[2 marks]

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(b) Differentiate between *perishable* and *non-perishable* foods.

[3 marks]

2. The diagram in Fig.1 is the structure of a food commodity. Study it and answer questions 2(a), 2(b) and 2(c).

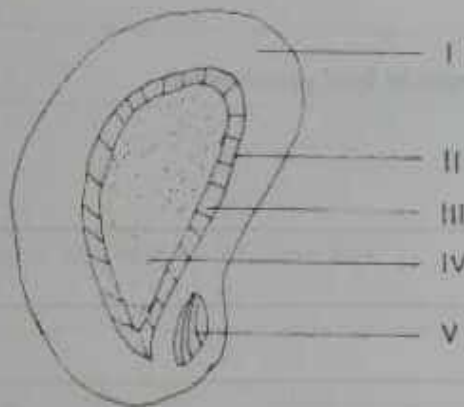


Fig. 1

(a) Identify the parts of the food commodity labelled I, II, III, IV and V in Fig. 1.

I _____

II _____

III _____

IV _____

V _____

[5 marks]

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(b) State **two** types of table ware that are commonly used in the dining room.

[2 marks]

(c) Enumerate **two** uses of table napkin.

[2 marks]

4. (a) Highlight **three** importance of fruits in the diet of an adolescent.

[3 marks]

(b) List **three** basic ingredients for "fruit fool".

[3 marks]

(c) Describe the preparation of "fruit fool".

[4 marks]

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5. (a) List **six** food sources of phosphorus.

[6 marks]

(b) State **four** symptoms of a deficiency of phosphorus in the human body.

[4 marks]

6. (a) State **four** factors to be considered when planning for a successful wedding party.

[4 marks]

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this margin.

(b) List **four** informal ways of serving meals at a wedding party.

[4 marks]

(c) Mention **two** types of drink ware that can be used at a wedding party.

[2 marks]