

**P640/1**  
**FOODS AND NUTRITION**  
**(With science in the home)**  
**THEORY**  
**PAPER 1**  
**July / August 2015**  
**3 hours**



**WAKISSHA JOINT MOCK EXAMINATIONS**

**Uganda Advanced Certificate of Education**

**FOODS AND NUTRITION**  
**(With Science in the home)**

**Paper 1**

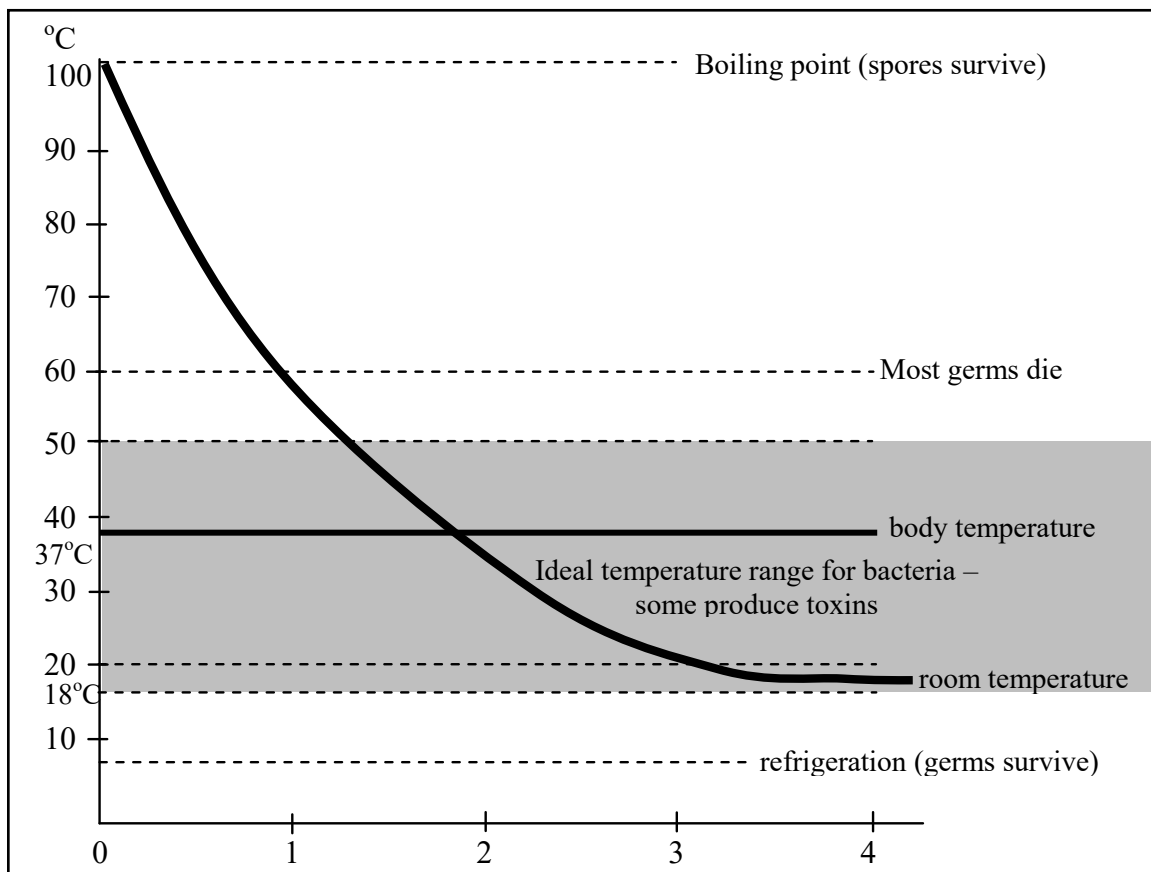
**3hours**

**INSTRUCTIONS TO CANDIDATES:**

- *This paper consist of two sections **A** and **B**.*
- *Attempt **four** questions, choosing **two** from each section.*
- *Any additional question(s) answered **will not** be marked.*

## SECTION A

1. (a) Explain the;
    - (i) Effect of taking broad spectrum antibiotics on blood clotting. (3 marks)
    - (ii) Effect of high oxygen tensions on poly unsaturated fatty acids. (4 marks)
    - (iii) Relationship between Korsakoff's syndrome and Alcoholism. (4 marks)
  - (b) What are the functions and properties of vitamin B<sub>6</sub>. (8 marks)
  - (c) Contrast pernicious and Microcytic Aneamia. (6 marks)
2. The graph below shows the effect of temperature on the survival of a variety of bacterial species. The shaded region shows where most species survive most. Study the graph carefully and answer the questions that follow.



Temperature range for bacterial growth.

- (a) (i) What is the effect of temperature on the survival of the bacterial species? (3 marks)
- (ii) How does temperature affect the survival of the bacterial species? (5 marks)
- (b) Explain the difference ways by which Bacteria infect food. (9 marks)
- (c) State the types of domestic refuse and discuss the different ways of its disposal. (8 marks)

3. (a) Write short notes on the Non Insulin dependent diabetes mellitus (NIDDM) under the following headlines.
  - (i) Causes and symptoms. (6 marks)
  - (ii) treatment (3 marks)
- (b) Explain the different factors that can result into obesity. (8 marks)
- (c) What is Anorexia nervosa and explain its causes. (8 marks)

### SECTION B

4. (a) Cold food is popular in every kind of food service operations today.
  - (i) Explain. (6 marks)
  - (ii) Discuss the different techniques associated with cold food preparation. (8 marks)
- (b) Discuss the general guidelines followed when preparing salads. (8 marks)
  
5. (a) What points should you consider when planning meals for the elderly. (7 marks)
- (b) Write down a recipe for the basic preparation of Muffins. (7 marks)  
(Include: Key ingredients, procedure and serving)
- (c) (i) Why are table etiquettes a necessity? (4 marks)
- (ii) Suggest the table etiquettes followed when dining? (7 marks)
  
6. (a) (i) Describe the process of sugar extraction. (7marks)
- (ii) Explain the different uses of sugar in cookery. (4 marks)
- (iii) Diabetics usually do not take sugar. Suggest the different substitutes that can replace the normal daily table sugar and act as sweeteners. (4 marks)
- (b) (i) What factors affect the flavour and texture of cheese. (5 marks)
- (ii) Cheese is highly indigestible. How can cheese be made more digestible? (5 marks)

**END**