BOARD OF INTERMEDIATE EDUCATION, KARACHI

INTERMEDIATE EXAMINATION, 2016 (ANNUAL)

Date: 04-05-2016 9:30 a.m. to 9:50 a.m.

MEAL MANAGEMENT & FOOD PRESERVATION (Home Economics Group)

Max. Marks: 10

Time: 20 minutes

The correct answers are highlighted in red colour.

One ounce is equal to:

23.4gm

xx)

NOTE:

SECTION 'A' (MULTIPLE CHOICE QUESTIONS) – (M.C.Qs.)

This section consists of 20 part questions and all are to be answered. Write this Code No. in the Answerscript.

			Each question car	ries ½ n	nark.				
		ii)	-	art quest	ions in your answ	erbook. V	Write only the ans	swer <u>in fu</u>	ll against the proper
		iii)				itten <u>in bo</u>	old letters in the b	eginning	of the answerscript.
1.	Choose	the correct	answer for each from	n the give	en options:				
	i)	The secon	d critical point of HA	CCP for	consumer is:				
	,		Preparation	*	Cooking	*	Home storage	*	Handling leftovers
	ii)	The carbo	hydrate, found in frui	its which	helps to form a g	el, is:			
		*	Pectin	*	Fructose	*	Glucose	*	Cellulose
	iii)	A diet, co	ntaining six essential	constitue	ents of Nutrients,	is known	as:		
			Malnourished diet			*	Balanced diet		
			nsufficient diet			*	Undernourished	diet	
	iv)		ction or selection of d						
			Diet	*	Meal service	*	Menu	*	Meal pattern
	v)		of protein, for norma		_	-			
			55gm	*	42gm	*	46gm	*	56gm
	vi)		rranged lengthwise,						
		* Galley kitchen * U-shaped kitchen * Single wall kitchen * L-shaped kitchen							
	vii)		materials for flatwar	e are:					
			Silver & Iron			*	Silver & Alumin		
			Silver & Copper			*	Silver & Stainle	ess Steel	
	viii)		sperm in the kernel is				Des.		
			55%	*	75%	*	85%	*	95%
	ix)		vriting, beverages sho	ould be w	ritten:				
			n the beginning	11. 1			* in the c		c : 1: 1
			on the left side of mai	n aisn			on the i	ignt side	of main dish
	x)	_	an example of:				* Refresh		
			Stimulating beverage	e		*	Appetizing beve	ing bever	rage
			Nourishing beverage			·	Appenzing beve	rage	
	xi)		abbreviation of:	.1.		٦.,		.1.	
			Average intake	*	Adequate intak	e *	Ample intake	*	Accurate intake
	xii)	_	e meat from cattle:			de		. •	
		-	ounger than 3 mont			*	younger than 2 i		
		-	ounger than 4 month			~	younger than 6 i	nontns	
	xiii)		tep, in the process of	-					
		* (Organizing	*	Supervising	*	Planning	*	Evaluation
	xiv)		ame of vinegar is:						
		*	Ethanoic acid	*	Lactic acid	*	Citric acid	*	Tartaric acid
	xv)	The bread	for sandwich should	be sliced	l to:				
			"		,"		, "		, "
		*	1 -	*	<u>1</u>	*	1	*	1
			4		6		10		12
	xvi)	Bacteria	growing well between	₁ 45° C	& 95° C are				
	A(1)	-	Thermophilic	*	Chryophilic	*	Mesophilic	*	Exophilic
					• 1		-		Lxopiniic
	xvii)		efficient opportunity						
		* N	Niche markets	*	Farmer markets	*	Supermarkets	*	Discount stores
	xviii)	Salad wh	ich serves as the first	course i	the meal, is:				
			Accompaniment	*	Appetizer	*	Main course	*	Dessert
			-						= 000011
	xix)		ld buy fresh fruits &	_	•		_		
		* 1	arge sized	*	small sized	*	low cost	*	in season

25.4gm

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28.4gm

29.4gm