

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.

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

Code No:MM-05

Write this Code No. in the Answerscript.

NOTE:

- i) This section consists of 20 part questions and all are to be answered. Each question carries ½ mark.
- ii) Do not copy the part questions in your answerbook. Write only the answer in full against the proper number of the question and its part.
- iii) The code of your question paper is to be written in bold letters in the beginning of the answerscript.

1. Choose the correct answer for each from the given options:

- i) The RDA of protein, for normal adult woman, aged 31-50 years, is:
* 35gm * 42gm * **46gm** * 56gm
- ii) Kitchen, arranged lengthwise, along two walls, is called:
* **Galley kitchen** * U-shaped kitchen * Single wall kitchen * L-shaped kitchen
- iii) The usual materials for flatware are:
* Silver & Iron * Silver & Aluminum
* Silver & Copper * **Silver & Stainless Steel**
- iv) The endosperm in the kernel is:
* 65% * 75% * **85%** * 95%
- v) In menu writing, beverages should be written:
* in the beginning * **in the end**
* on the left side of main dish * on the right side of main dish
- vi) Coffee is an example of:
* **Stimulating beverage** * Refreshing beverage
* Nourishing beverage * Appetizing beverage
- vii) AI is the abbreviation of:
* Average intake * **Adequate intake** * Ample intake * Accurate intake
- viii) Veal is the meat from cattle:
* **younger than 3 months** * younger than 2 months
* younger than 4 months * younger than 6 months
- ix) The first step, in the process of management, is:
* Organizing * Supervising * **Planning** * Evaluation
- x) Another name of vinegar is:
* **Ethanoic acid** * Lactic acid * Citric acid * Tartaric acid
- xi) The bread for sandwich should be sliced to:
* $\frac{1}{4}$ " * $\frac{1}{6}$ " * $\frac{1}{10}$ " * $\frac{1}{12}$ "
- xii) Bacteria, growing well between 45° C & 95° C, are:
* **Thermophilic** * Chryophilic * Mesophilic * Exophilic
- xiii) Often, an efficient opportunity for one-stop shopping is presented by:
* Niche markets * Farmer markets * **Supermarkets** * Discount stores
- xiv) Salad, which serves as the first course in the meal, is:
* Accompaniment * **Appetizer** * Main course * Dessert
- xv) You should buy fresh fruits & vegetables when they are:
* large sized * small sized * low cost * **in season**
- xvi) One ounce is equal to:
* 23.4gm * 25.4gm * **28.4gm** * 29.4gm
- xvii) The second critical point of HACCP for consumer is:
* Preparation * Cooking * **Home storage** * Handling leftovers
- xviii) The carbohydrate, found in fruits which helps to form a gel, is:
* **Pectin** * Fructose * Glucose * Cellulose
- xix) A diet, containing six essential constituents of Nutrients, is known as:
* Malnourished diet * **Balanced diet**
* Insufficient diet * Undernourished diet
- xx) The collection or selection of dishes, to be served at particular meal time, is called:
* Diet * Meal service * **Menu** * Meal pattern

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