

**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-13

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

-----XXXXXXXXXX-----