UTME 2012 (HOME ECONOMICS) 
TYPE: GREEN
1. Which Question Paper Type of Home Economics as indicated above is given to you?
   A. Type Green. 
   B. Type Purple. 
   C. Type Red. 
   D. Type Yellow. 
2. In choosing a site for the location of a restaurant, the home economist uses the knowledge from
   A. Physics 
   B. Geography 
   C. Chemistry 
   D. Philosophy. 
3. The aspect of home economics education that equips an individual to work in a social centre is
   A. child development 
   B. clothing and textiles 
   C. nutrition and dietetics 
   D. interior decoration. 
4. The process of preparing a food shopping list in meal management is
   A. evaluation 
   B. implementing 
   C. planning 
   D. organizing. 
5. The first stage in the decision-making process is
   A. identifying the problem 
   B. discussing the problem 
   C. considering the consequences 
   D. making a list of alternatives. 
6. Direct family income is mainly derived from
   A. cattle rearing 
   B. clothing repair 
   C. medical services 
   D. farm produce. 
7. Effective use of time involves
   A. arranging all household chores properly 
   B. planning to do many unrelated chores at a time 
   C. avoiding rest periods while working 
   D. starting with work that takes shorter time.
8. A household gadget that uses mechanical energy is a
   A. toaster
   B. grinding stone
   C. pressure cooker
   D. blender.

9. Which of the following resources are personal to a home maker?
   A. Energy, time, abilities and skills.
   B. Fatigue, energy, blenders and hoovers.
   C. Abilities, labour-saving devices and time
   D. Carpet sweepers, rotary beaters and skills.

10. Which of the following is a characteristic of an expanding family?
    A. Parenting and financial obligations.
    B. Preparation of children for marriage.
    C. Choosing a house.
    D. Purchase of equipment

11. A factor that is discourages in sibling relationships include
    A. effective communication
    B. affection
    C. companionship
    D. jealousy.

12. A full-term pregnancy has a gestation period of
    A. 37 weeks
    B. 39 weeks
    C. 40 weeks
    D. 49 weeks.

13. One of the problems that is more pronounced in late pregnancy is
    A. nausea
    B. vomiting
    C. heartburn
    D. leg cramps.

14. Green colour is most suitable in the
    A. bedroom
    B. kitchen
    C. dining room
    D. toilet.

15. Artificial ventilation in the home is achieved through
    A. doors and windows
    B. perforated fancy blocks
    C. air conditioning

17. The equipment shown above is
   A. a blender
   B. an oven
   C. a toaster
   D. a mixer.

18. From the diagrams above, the insects that feed on left-over foods are
   A. I and III
   B. III and IV
   C. II and III
   D. I and IV.

19. The label information on canned food gives the
   A. manufacturer’s name
   B. colour of food
   C. processing method
   D. nutrient content.

19. Food substances needed by the body for energy, growth, repair and control of body processes are
   A. minerals and lipids
   B. fats and carbohydrates
   C. nutrients
   D. minerals.
20. The enzyme in the mouth that acts on starch is
   A. lipase
   B. maltase
   C. pepsin
   D. ptyalin.

21. Vitamin K is synthesized by bacteria in the
   A. mouth
   B. oesophagus
   C. stomach
   D. large intestine.

22. A substance which is insoluble in water but soluble in ether is
   A. grease
   B. lipids
   C. glycerol
   D. alcohol.

23. An expectant mother needs food rich in
   A. carbohydrate
   B. fat
   C. zinc
   D. iron.

24. In table setting, a cover includes
   A. placemat, silver, glass and dessert plate
   B. placement, silver, glass, dinner plate and dessert plate.
   C. teapot, teacup, saucer and glass
   D. spoon, fork, knife, teaspoon and silver.

25. Eating habits of adolescents are mostly influenced by
   A. nutritionists
   B. teachers
   C. peers
   D. parents.

26. Which of the following is recommended for a cocktail party?
   A. Pounded yam, jollof rice and chinchin.
   B. Sausage rolls, scotch eggs and buns.
   C. Scotch eggs, yam pottage and salad.
   D. Jollof rice, buns and moimoi.

27.
The diagram above can best be described as
A. a gas cooker  
B. an electric cooker  
C. a kerosine cooker  
D. a grill cooker.

28. The best method for mixing cake is
A. folding in  
B. creaming  
C. kneading  
D. rubbing in.

29. The proportion of flour to fat in short crust pastry is respectively
A. 1 : 2  
B. 2 : 1  
C. 1 : 3  
D. 3 : 1.

30. How many levelled teaspoons are there in a tablespoon?
A. 6  
B. 4  
C. 3  
D. 2.

31. When pastry dough is allowed to relax, the substance it absorbs to become tender and pliable is
A. alkali  
B. acid  
C. water  
D. oxygen.

32. The colour of chlorophyll in an acid medium is
A. dull olive
B. lemon green
C. cheese yellow
D. apple green.

33. A set of mixing equipment in the kitchen is
A. grater, blender and fork
B. grater, whisk and knife
C. bowl, fork and palate knife
D. whisk, bowl and wooden spoon.

34. The factors to consider when selecting kitchen equipment are
A. number of people in the house, colour of the building and ventilation
B. money, ventilation and the colour of the building
C. money, space, durability and the kitchen type
D. space, ventilation, colour and the site of the kitchen.

Use the diagram below to answer questions 35 and 36.

35. The part labelled I is
A. blender cup
B. blender coblet
C. mixing bowl
D. mixing glass.

36. The beater ejection button is
A. I
B. II
C. III
37. Oral rehydration therapy is a treatment for
A. malaria
B. jaundice
C. kwashiokor
D. diarrhoea.

38. Bacteria that commonly cause food poisoning are
A. *Shigella* and *Salmonella*
B. *Clostridium* and *Staphylococcus*
C. *Staphylococcus* and *Shigella*
D. *Clostridium* and *Staphylococcus*.

39. Shepherd’s pie is a good example of a rechauffe dish from left-over
A. fish
B. meat
C. egg yolk
D. egg white.

40. A garden tool used for digging up seedlings for transplanting is a
A. spade
B. shovel
C. trowel
D. garden fork.

41. The diagram above illustrates
A. planting
B. sucking
C. budding
D. bulbing.

42. A flame-retarded fabric is best suited for
43. Matching edges in printed pattern is represented by
   A.  
   B.  
   C.  
   D.  

44. Sanforizing is a process which guarantees that a fabric will be
   A. shrink-resistant
   B. flame-resistant
   C. crease-resistant
   D. water-repellant.

45. Which of the following fibres has no twist in its original state?
   A. Wool.
   B. Cotton.
   C. Silk.
   D. Linen.

46. A major factor which affects the choice of clothing is the
   A. cost
   B. length and width ratio
   C. weave
   D. weft characteristics.

47. The part of the sewing machine that holds the fabric tight against the presser foot is the
   A. spool pin
   B. feed dog
   C. needle clamp
   D. throat plate.

48. Sewing needles appropriate for embroidery are the
A. crewels  
B. sharps  
C. straights  
D. betweens.

49. Which of the following diagrams represents a reduction in width in a pattern?

A.  

B.  

C.  

D.  

50. A fresh paint is best removed by
A. turpentine  
B. enzyme washing powder  
C. ammonia  
D. hydrogen peroxide.
UTME 2010 HOME ECONOMICS

1. The study of Home Economics is important because it
   A. provides one with the knowledge of foods
   B. makes one a good housewife
   C. improves the welfare of the individuals
   D. enhances knowledge of community development.

2. Which of the following is a course under Home Economics?
   A. Anthropology.
   B. Dietetics.
3. Which of the following is related to Home Economics?
   A. Fine arts and geometry.
   B. Chemistry and fine arts.
   C. Agricultural science and English language.
   D. Geography and geometry.

4. Individual values are determined by
   A. hair colour
   B. height and weight
   C. family traits
   D. beliefs and norms.

5. Home Management is concerned with
   A. issues relating to house-care only
   B. interior decoration and household equipment
   C. skills necessary for effective management of the home
   D. interior decoration and utilities in the home.

6. Work simplification is important because
   A. many home makers play dual role of home making and wage earning
   B. the society is becoming more sophisticated
   C. there are less expensive work simplification gadgets in the market
   D. many house wives are now educated.

7. Budgeting is required in money management to
   A. avoid impulse buying
   B. buy shoes in vogue
   C. buy more food for health
   D. buy clothes in season.

8. The plan for future expenditures of a given family refers to
   A. the market list
   B. time plan
   C. the savings
   D. the budget.

9. The relationship that exists between siblings exclude
   A. companionship
   B. marriage
   C. security
D. respect for each other’s view.

10. Some of the major characteristics of the adolescent boy are
   A. change in voice and appearance
   B. changes in brain development and skin
   C. ability to argue and fight at school
   D. the production of oestrogen and progesterone.

11. Which of the following family types include father, mother, children and relations
   A. Nuclear family.
   B. Monogamous family.
   C. Beginning family.
   D. Extended family.

12. HIV/AIDS **CANNOT** be contacted through
   A. blood transfusion
   B. unsterilized injection
   C. manicure and pedicure
   D. kissing.

13. BCG vaccine administered on children is to build immunity against
   A. tuberculosis
   B. smallpox
   C. cholera
   D. yellow fever.

14. During child birth the expulsion of the placenta is referred to as
   A. first stage of labour
   B. second stage of labour
   C. third stage of labour
   D. fourth stage of labour.

15. A major factor that influences the selection of equipment is
   A. colour
   B. ease of operation
   C. durability
   D. cost.

16. A major factor that affects the choice of a house is the
   A. size of the family
   B. colour scheme
   C. location of the house
17. Which of the following is a common type of floor surface?
   A. Plastic
   B. Wood
   C. Concrete
   D. Leather.

18. A cleaning agent recommended for the prevention of blockage in a sink is
   A. an Iron sponge
   B. a steel wool
   C. nylon sponge
   D. fresh leaves.

19. Household pests can be controlled through the use of
   A. insecticides
   B. kerosine
   C. alcohols
   D. pestifume.

20. Consumers rights and protection means
   A. selling goods at reduced cost and giving free will of choice
   B. advertizing a product
   C. coercing consumers to buy
   D. to be informed rightly and giving free will of choice.

21. One of the principles of consumer education is that
   A. it clarifies values
   B. it identifies goals
   C. information about products and services are valuable
   D. it weighs alternative among product and services.

22. Fats and oils keep the body
   A. smooth
   B. slim
   C. warm
   D. strong.

23. The characteristic flavour of meat is derived from its
   A. lactic acid and amino acids
   B. vitamins and minerals
   C. actin and myosin
   D. minerals and extractives.
24. In the body, iron is mainly stored in the
   A. liver
   B. spleen
   C. lung tissue
   D. bone marrow.

25. Which of the following is NOT a function of salt as a seasoning agent?
   A. Provides sodium and chloride in the diet.
   B. Helps to improve the natural flavours of foods.
   C. Acts as a preservative for many foods.
   D. Removes the colour of foods.

26. A strict vegetarian diet should include plenty of
   A. fresh fruits and vegetables
   B. plenty of chicken and eggs
   C. eggs and milk
   D. fresh fruits and milk.

27. Which of the following is common to all beverages?
   A. They are highly nutritious.
   B. They are all liquid.
   C. They are solid at room temperature.
   D. They can be served anytime.

28. Fresh meat which is to be used for soup is first
   A. salted
   B. steamed
   C. simmered
   D. stewed.

29. Diced and finely toasted bread used to garnish soups are referred to as
   A. croutons
   B. rolls
   C. crumbs
   D. crackers.

30. The raising agent used in the preparation of omelette is
   A. yeast
   B. air
   C. baking powder
   D. baking soda.

31. A combination of fat and flour cooked together is a
   A. sauce
   B. roux
   C. puree
   D. broth.
32. Pancake is a type of  
   A. coating batter  
   B. flaky pastry  
   C. short crust pastry  
   D. plain batter.

33. Iodine test on food implies testing for  
   A. carbohydrate  
   B. proteins  
   C. fats  
   D. vitamins.

34. A statement of ingredients and procedure for preparing a dish is  
   A. the recipe  
   B. a formula  
   C. a method  
   D. condiments.

35. In the care of kitchen equipment, it is important to  
   A. leave the equipment plugged  
   B. clean all moveable parts  
   C. clean using manufacturer’s instructions  
   D. clean daily after use.

36. An arrangement where kitchen equipment are placed along three walls is referred to as  
   A. L-shaped kitchen  
   B. double-walled kitchen  
   C. U-shaped kitchen  
   D. one wall kitchen.

37. The science and practice of maintaining health and preventing diseases is termed  
   A. hygiene  
   B. diatectics  
   C. nutrition  
   D. sanitation.

38. Injuries on the skin without any cut but swollen and painful is a  
   A. scald  
   B. bruise  
   C. burn  
   D. tear.

39. Rancidity is a type of spoilage associated with
A. frozen beef  
B. frozen chicken  
C. butter  
D. milk.

40. Secateurs is used for  
A. raking  
B. transplanting  
C. cutting  
D. planting.

41. Embossing of fabric means  
A. impressing a figure  
B. water proofs  
C. stain repellant  
D. flame-proofing.

42. Textile labels help to identify the  
A. brand name  
B. trademark  
C. seller’s name  
D. company name.

43. Stains from milk are referred to as  
A. vegetable stains  
B. animal stains  
C. mineral stains  
D. grease stains.

44. Which of the following fabrics should a short-overweight person wear?  
A. Spotted.  
B. Stripes running around.  
C. Bold flowers.  
D. Straight down stripes.

45. A process of mending a hole in a woven fabric is  
A. patching  
B. crotcheting  
C. darning  
D. sanforizing.

46. A stitch used in transferring the markings on the pattern to the fabric is
A. tailor tacking  
B. basting  
C. over sewing  
D. herring bone.

47. A suitable finishing for materials that do not fray is  
A. edge stitching  
B. pinking  
C. bound seam  
D. French seam.

48. Which of these is NOT a laundry agent?  
A. Detergent.  
B. Water.  
C. Stiffeners.  
D. pegs.

49. Starch is used in laundry to stiffen  
A. wool and silk materials  
B. cotton and linen materials  
C. cotton and woolen materials  
D. linen and silk materials.

50. Steeping is done in laundry to  
A. fasten the colour on clothes  
B. remove stains  
C. loosen the dirt  
D. kill germs on clothes.

**2010 Answers**

1. Subjective.
2. Option B.
3. Option B.
4. Option D.
5. Option C.
6. Option A.
7. Option A.
8. Option D.
9. Option B.
10. Option A.
11. Option D.
12. Option D.
13. Option A.
14. Option C.
15. Option C.
16. Option A.
17. Option C.
18. Option C.
19. Option A.
20. Option D.
21. Option C.
22. Option C.
23. Option D.
24. Option A.
25. Option D.
26. Option A.
27. Option B.
28. Option C.
29. Option A.
30. Option B.
31. Option B.
32. Option D.
33. Option A.
34. Option A.
35. Option D.
36. Option C.
37. Option A.
38. Option B.
39. Option C.
40. Option C.
41. Option A.
42. Option A.
43. Option B.
44. Option D.
45. Option C.
46. Option A.
47. Option B.
48. Option D.
49. Option B.
50. Option C.