

Answer **ALL** the questions in this section on the spaces provided after each question.

1. State **four** properties of acids. (4 marks)

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2. Describe the **two** ways of determining the pH of a solution. (4 marks)

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3. Differentiate between **saturated** and **unsaturated** hydrocarbons. (4 marks)

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4. Write the structural formulae of:

- (a) methane; (2 marks)

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- (b) ethane. (2 marks)

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5. List the natural components formed in foods. (3 marks)

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6. Compare the good and poor signs of nutritional status of the following:

(a) weight; (2 marks)

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(b) gastrointestinal function. (2 marks)

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7. Outline **three** functions of vitamin A retinol in the human body. (3 marks)

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8. Identify **six** rich sources of vitamin C (ascorbic acid). (3 marks)

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9. Explain the meaning of the following terms:

(a) digestion; (2 marks)

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(b) enzymes. (2 marks)

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10. Outline **three** reasons for including additives in food. (3 marks)

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11. Identify the **six** legal classifications of food additives. (3 marks)

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12. Describe the following psychological eating disorders:

(a) anorexia nervosa; (2 marks)

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(b) bulimia nervosa. (2 marks)

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13. (a) List the **four** types of cheese available to a baker. (2 marks)

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(b) State **two** factors to consider when purchasing cheese. (2 marks)

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14. List **eight** causes of food contamination. (4 marks)

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15. State **four** measures taken to prevent workshop infestation by rats and mice. (4 marks)

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**SECTION B (45 marks)**

Answer **THREE** questions from this section on the spaces provided after question 20.

16. (a) Identify the **three** main classes of carbohydrates, giving **two** examples in each case. (6 marks)
- (b) Describe the chemical properties of carbohydrates. (6 marks)
- (c) Classify proteins by their functions in the human body. (3 marks)
17. (a) Describe the role of the following additives in food processing:
- (i) flavour enhancers; (2 marks)
- (ii) acids, buffers and bases; (2 marks)
- (iii) humectants; (2 marks)
- (iv) crisping agents. (2 marks)
- (b) State **four** functions of calcium in the human body. (4 marks)
- (c) List **six** good sources of calcium. (3 marks)
18. (a) Explain the meaning of food poisoning. (2 marks)
- (b) Explain **three** ways in which chemical food poisoning may occur. (6 marks)
- (c) Highlight **seven** ways bakery staff can prevent food poisoning in the bakery. (7 marks)
19. (a) Explain **three** causes of obesity. (6 marks)
- (b) Explain **three** dangers of obesity. (6 marks)
- (c) Outline **three** buying qualities for bacon. (3 marks)
20. (a) Classify fruits into their **five** classes, giving **two** examples in each class. (10 marks)