



CATERING MANAGEMENT AND DIETETICS 2
7035

CAMEROON GENERAL CERTIFICATE OF EDUCATION BOARD

Technical and Vocational Education Examination

JUNE XXXX

ADVANCED LEVEL

Specialty Name (Specialty Code)	HOME ECONOMICS (HEC)(ESF)
Subject Title	CATERING MANAGEMENT AND DIETETICS
Paper No.	2
Subject Code No.	7035

Three hours

INSTRUCTIONS TO CANDIDATES

Candidates are required to answer FOUR questions,

Choosing Three questions from Part A and One question from Part B.

Each question carries 25marks.

You are reminded of the necessity for good English and orderly presentation in your answers.

You are advised to read carefully through the question paper, before you begin your answers.

Turn Over

Part A (Problem solving)
Answer any Three questions from this Part.

1. (a) Classify fish according to fat content and state two examples of each. **(9 marks)**
- (b) State and explain four points to look for when choosing fresh fish. **(4 marks)**
- (c) Differentiate between saturated and unsaturated fatty acids. **(8 marks)**
- (d) Complete the table below on fatty acids and their food sources;

S/N	Examples of fatty acids	Food sources
(i)	Palmitic acid	-
(ii)	-	Milk, butter
(iii)	Lauric acid	-
(iv)	-	Beef fat

(4 marks)
Total= (25 Marks)

2. (a) Define food additives. **(3 marks)**
- (b) State five classes of food additives with an example of each. **(10 marks)**
- (c) Plan a day's meal for an adolescent boy recovering from malaria. **(12 marks)**
- (Total= 25 marks)**

3. (a) Describe the digestion of a piece of bread and meat soya, eaten by Peter. **(10 marks)**
- (b) (i) Define beverages. **(2 marks)**
(ii) Classify beverages and state two examples of each class. **(6 marks)**
- (c) Explain seven factors which influence food habits in your community. **(7 marks)**
- (Total= 25 marks)**

4. (a) Write short note on the following health related conditions, using the following parameters (definition, causes, signs / symptoms, and preventive measures).
- (i) Diabetes Mellitus **(4 marks)**
- (ii) Hypertension **(4 marks)**
- (iii) Obesity **(4 marks)**
- (b) (i) Differentiate between condiments and spices, giving 3 examples in each case. **(6 marks)**
(ii) State 3 domestic methods of food conservation. **(3 marks)**
- (c) Explain why obesity is known to be undesirable and unhealthy? **(4 marks)**
- (Total= 25 marks)**

PART B (CASE STUDY)
Answer One question from this Part

5. Cameroon is undergoing socio political crisis which has affected the health and life style of its citizens. Some people are suffering from starvation and health related diseases; an example is anaemia which is common among children and women. Food security is a major way and mean by which the government is trying to help solve some of these problems.

Work Required:

- (a) Differentiate between kwashiorkor and marasmus. (6 marks)
 - (b) Explain two types of anaemia common among children and women. (4 marks)
 - (c) (i) Define food security. (2 marks)
(ii) Explain five factors which the government can use to enhance food security in the nation. (10 marks)
 - (d) Plan a balanced lunch for an adolescent girl who is suffering from anaemia. (3 marks)
- (Total (25 Marks))**
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6. As a nutritionist, the transformation of food is very essential in modern technology. Entrepreneurship is an inevitable aspect of executing the knowledge, skills and attitudes gained from studies into the business world.

- (a) Explain the stages involved in the processing of yoghurt. (9 marks)
 - (b) Differentiate between traditional snacks and western snacks and state two examples of each. (6 marks)
 - (c) Explain five criteria to follow in developing a business plan. (5 marks)
 - (d) Explain two types of icing used on birthday cakes. (5 marks)
- (Total= 25 Marks)**
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