

**HEADING: TAKE HOME ASSIGNMENT**

**CLASS: SS 3 D, E, and F**

**SUBJECT: HOME MANAGEMENT**

**QUESTION:**

1. Construct a table cloth.

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**CLASS: SS 3 D, E, and F**

**SUBJECT: FOODS AND NUTRITION**

**QUESTIONS.**

**1a** Define food service

1b State different types of food service

2a Define beverages

2b State different types of beverages

2c State methods of preparing beverages

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**CLASS: SS 3 A-F**

**SUBJECT: CATERING CRAFT PRACTICE**

**QUESTIONS.**

**1a** Design a menu card for your birthday party.

**1b.** State three course meal in the menu card.

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**CLASS: SS 2 D, E, and F.**

**SUBJECT: HOME MANAGEMENT**

**QUESTIONS.**

**DISCUSS THE FOLLOWING**

1. Scientific study of food nutrients
  - Test for :
  - Proteins e.g. Millions test
  - Carbohydrates e.g. iodine test
  - Fats and Oil e.g. Blotting paper
  
2. Effects of heat on nutrients
  - Proteins e.g. . Meat and eggs
  - Carbohydrates e.g. starch-yam , maize ,bread
  - Fats and oils
  
3. Food storage and preservation
  - Guidelines for purchasing food stuff
  
  - Methods of food storage and preservation
  
  - Flour and flour mixtures
  
  - Types: rice, cassava, wheat, plantain.
  
  - Uses in cookery e.g. cakes, dough, pastry, foo-foo

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**CLASS: SS 2 D, E, and F.**

**SUBJECT: FOODS AND NUTRITION**

**QUESTION.**

1. Discuss the term milk as a food commodity.

Guidelines: meaning, types, nutritional values, milk products.

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**SUBJECT: CATERING CRAFT PRACTICE**

**CLASS: SS 1**

1. Define food commodities
2. State five examples of food commodities
3. Mentions different methods of cooking food commodities.

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**SUBJECT: FOODS AND NUTRITION**

**CLASS: SS 1**

1. Design a carbon paper showing all the careers in food and nutrition