ICSE 2024 EXAMINATION

SPECIMEN QUESTION PAPER

COOKERY

Maximum Marks: 100

Time allowed: Two hours

Answers to this Paper must be written on the paper provided separately.

You will **not** be allowed to write during the first **15** minutes.

This time is to be spent in reading the question paper.

The time given at the head of this Paper is the time allowed for writing the answers.

Attempt all questions from Section A and any four questions from Section B.

The intended marks for questions or parts of questions are given in brackets[].

SECTION A

(Attempt all questions.)

Question 1

Choose the correct answers to the questions from the given options.

[20]

(Do not copy the question, write the correct answers only.)

- (i) Good knowledge of food groups helps to:
 - (a) Plan balanced meals
 - (b) Cook correct portion size
 - (c) Serve guests better
 - (d) Cook delicious meals
- (ii) What do undamaged and free flowing grains of rice indicate?
 - (a) Rice is fit for consumption
 - (b) Poor quality rice
 - (c) Infestation in rice
 - (d) Freshly harvested rice

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(iii) How can an unexpected guest be quickly accommodated, for a meal? (a) Eat less and serve a small portion to the guest (b) Start cooking all over again (c) Make savouries Turn leftovers into a new dish (d) (iv) Which of the following options is a good practice while storing eggs in refrigerator? (a) Wash eggs and store them covered Don't wash but store covered (b) (c) Wash but store uncovered Don't wash and store uncovered (d) (v) To ensure a satisfactory growth of bones, the diet of an adolescent must have sufficient: (a) Vitamin C and magnesium Vitamin D and calcium (b) (c) Vitamin A and carrots Vitamin E and vitamin B (d) (vi) A pattern of food behavior that has no factual basis, which interests people for short period of time is known as: (a) Therapeutic diet (b) Soft diet Food Fads (c) Balanced diet (d) (vii) Which of the following words indicate that the material is suitable for handling food. (a) Unbreakable (b) Microwave safe Food grade

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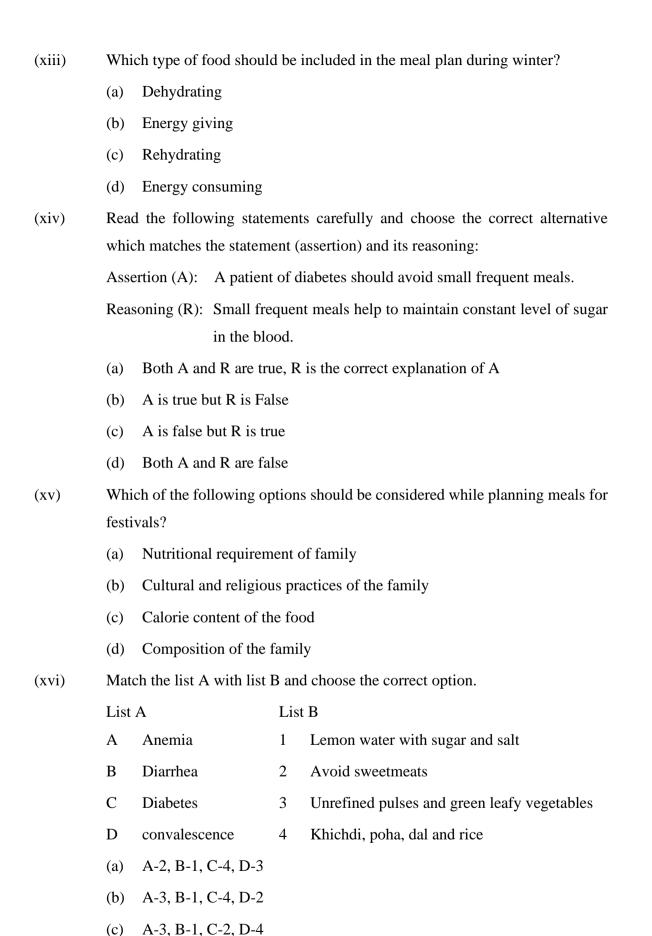
(c)

(d)

Less prone to denting.

(V111)	market.			
	(a)	Purchase in small quantity		
	(b)	Bargaining is not possible		
	(c)	Cash payment is acceptable		
	(d)	Credit facility available		
(ix)	Which of the following is a main cause of Cholera?			
	(a)	Contaminated water		
	(b)	Polluted air		
	(c)	Pests in the house		
	(d)	Eating burnt food		
(x)	The diet of the pre-school child should be rich in:			
	(a)	Finger foods		
	(b)	Carbohydrates		
	(c)	All nutrients and energy		
	(d)	Favourite food		
(xi)	Which of the following is an advantage of buffet service?			
	(a)	It is a very private meal		
	(b)	Many dishes to choose from		
	(c)	Few dishes to choose from		
	(d)	Wastage of food		
(xii)	Which of the following is best suited for storage of Salt and sugar?			
	(a)	Wooden box		
	(b)	Glass bottles		
	(c)	Airtight container		
	(d)	Metal box		

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(c)

(d)

A-2, B-4, C-1, D-3

- (xvii) With respect to a preschool child, which of the following statement is false?
 - (a) Food served should be bite size
 - (b) Meal time should be pleasant
 - (c) Food should be nutritious irrespective of the likes and dislikes of the child
 - (d) Some favourite food should be included in the meal
- (xviii) Pickling is a _____ method of preservation.
 - (a) Short term
 - (b) Bacteriostatic
 - (c) Bactericidal
 - (d) Pasteurization
- (xix) The picture below depicts a natural process that takes place in all tomatoes. Answer the following questions with respect to the process.



- If this process shown in the picture above continues further, the tomatoes will spoil due to:
 - (a) Mechanical damage
 - (b) Microbial spoilage
 - (c) Self-decomposition
 - (d) Fermentation
- 2. Where should we store tomatoes to delay the spoilage?
 - (a) Refrigerator
 - (b) Cool and dry place
 - (c) Warn sunlit place
 - (d) Overhead unit of kitchen

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Question 2

(iii)

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Answer al	If the questions:		
(i)	List any two measures to keep the lizard away from the kitchen.		
(ii)	Name <i>two</i> chemical preservatives that are used to preserve jam and jellies.	[2]	
(iii)	Seema is overweight and wants to lose some weight. Suggest at least <i>two</i> changes in her meal pattern.	[2]	
(iv)	List any two causes of diarrhea.	[2]	
(v)	Give four examples of convenience foods.	[2]	
(vi)	Sneha is a healthy 28 years old woman who is expecting her first baby. Sneha is now concerned about her as well as baby's health. How can she modify her diet for good growth of the child? Write <i>any two</i> recommendations.	[2]	
(vii)	Give two examples of perishable foods.	[2]	
(viii)	State any two important features of kitchen cabinet and shelves.	[2]	
(ix)	Steel and copper are both excellent conductor of heat. Sometimes steel vessels are lined with copper. Which according to you is then more suitable for making cooking utensils? Give at least <i>two</i> reasons to support your answer.	[2]	
(x)	List at least two advantages of one wall kitchen.	[2]	
	SECTION B		
	(Answer any four questions from this Section.)		
Question	3		
Some met shelf life.	hods of preservation preserve food for a short time and some impart a very long		
(i)	Enumerate the principles of food preservation.	[5]	
(ii)	Explain one long-term method of preservation of food, which can be used at home.	[5]	

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Use of low temperature can store and preserve food for short time. Explain.

[5]

Question 4

(i)	What shall one consider while planning meals for an elderly person?	[5]
(ii)	Briefly discuss <i>five</i> ways of incorporating liquid and soft diet during illness for the early recovery of the patient.	[5]
(iii)	List any five ways of incorporating good food habits during childhood.	[5]
Questio	n 5	
(i)	List any five techniques for simplifying work in the kitchen.	[5]
(ii)	Write a five-point note about the cooking center of the kitchen.	[5]
(iii)	List at least one advantage of five layouts of the kitchen.	[5]
Questio	n 6	
(i)	List any five ways to maintain good sanitation in the kitchen.	[5]
(ii)	What are the advantages and disadvantages of buying from supermarket?	[5]
(iii)	State any five factors to be considered while setting an informal table arrangement.	[5]
Questio	n 7	
(i)	List at least five objectives of planning meals.	[5]
(ii)	List the information that one will find on a packet of orange juice.	[5]
(iii)	Why should we use dustbins? List at least <i>three</i> measures to maintain a clean dustbin.	[5]
Questio	n 8	
(i)	List any five changes in the diet for a person suffering from hypertension.	[5]
(ii)	Is there really a need to plan the kitchen, like other parts of the house? Justify your answer.	[5]
(iii)	Amrita has to pay a very high rent for her flat. She is left with a small budget for running her household. How can she manage good nutrition for her family?	[5]

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