

### Question 1

List **four** fat soluble vitamins.

(2 marks)

Candidates were expected to have knowledge of the different categories of vitamins to be able to list down the fat soluble ones.

### Weaknesses

Some candidates misunderstood the question and as a result, gave the various sources of fat soluble vitamins.

### Expected Responses

- A
- D
- E
- K

### Advice to teachers

Teachers should bring out the two categories of vitamins to their students when teaching on nutrients.

### Question 4

State **two** effects of strong heat on proteins.

(2 marks)

Candidates were expected to bring out the effect of strong heat on proteins.

### Weaknesses

Many candidates narrowed their thinking to eggs and meat only as proteins. They were not able to give effects which cut across all proteins.

### Expected Responses

- Protein sets
- The protein coagulates
- The protein is denatured/loses its natural qualities

### Advice to teachers

Teachers should teach the effects of heat on all proteins in general eg. cheese. Fish etc and not limit themselves to eggs and meat alone.