

## HOME ECONOMICS

### GENERAL OBJECTIVES

The aim of the Unified Tertiary Matriculation Examination (UTME) syllabus in Home Economics is to prepare the candidates for the Board's examination. It is designed to test the candidate achievement of the course objectives, which are to:

1. Acquire knowledge on the concepts and principles of Home Economics education;
2. Apply the principles of foods and nutrition to meal planning and the adoption of safe sanitary habits;
3. Be able to select appropriate clothing for all occasions and body types;
4. Apply the knowledge of housing selection, planning the interior space arrangement of furniture and furnishing the home.

### DETAILED SYLLABUS

TOPICS/CONTENTS/NOTES	OBJECTIVES
<p><b>SECTION A. HOME ECONOMICS</b></p> <p><b>1. Home Economics</b></p> <p>a. Meaning, scope and importance of Home Economics</p> <p>b. Objectives and ideals of Home Economics</p> <p><b>2. Areas/Careers in Home Economics</b></p> <p>a. Home Economics</p> <ul style="list-style-type: none"> <li>- Interior decoration</li> <li>- Credit management</li> <li>- Florist</li> <li>- Teaching</li> </ul> <p>b. Foods and Nutrition</p> <ul style="list-style-type: none"> <li>- Catering</li> <li>- Dietetics</li> <li>- Nutritionist</li> <li>- Public Health Education</li> </ul> <p>c. Clothing and Textile</p> <ul style="list-style-type: none"> <li>- Fashion designing</li> <li>- Teaching</li> </ul> <p>d. Family and Child development</p> <ul style="list-style-type: none"> <li>- Early and childhood educator</li> </ul> <p>e. Counseling</p> <p>f. Media</p> <p>g. Research</p>	<p>Candidates should be able to</p> <ol style="list-style-type: none"> <li>i. examine the importance of Home Economics;</li> <li>ii. identify the objectives of Home Economics.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. determine the scope of Home Economics;</li> <li>ii. recommend possible vocations in the different areas of Home Economics;</li> <li>iii. relate skills required to each vocation;</li> <li>iv. assess the benefits of each vocation to the individual and society;</li> <li>v. identify current vocations in Home Economics;</li> <li>vi. identify sources of career information.</li> </ol>

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<p>3. <b>Interrelationship of Home Economics with other subjects:</b> Biology, Geography, Chemistry, Agricultural Science and Fine Arts.</p> <p><b>SECTION B: HOME MANAGEMENT</b></p> <p><b>1. Home Management</b></p> <p>a. Meaning of Home Management</p> <p>b. Steps in the management process</p> <p>c. Decision-making: meaning and process</p> <p>d. Motivation for home management e.g. goals values, standards and needs.</p> <p><b>2. Resources</b></p> <p>a. Human Resources</p> <ul style="list-style-type: none"> <li>- Time management; definition/ types</li> <li>- Types of worktime</li> <li>- Factors influencing the use of time</li> <li>- Advantages of time management</li> <li>- Energy, definition and reasons for energy management</li> <li>- Work simplification - its purpose</li> <li>- guidelines for work simplification and time saving gadgets;</li> </ul> <p>b. Material Resource: definition/types</p> <ul style="list-style-type: none"> <li>- money management</li> <li>- meaning and types of income</li> <li>- principles of money management</li> <li>- household budgeting; steps in making a budget</li> <li>- economic security of the family</li> <li>- bank accounts</li> <li>- traditional savings, building societies and insurance.</li> </ul> <p><b>3. Family Living</b></p> <p>a. Definition and types of family</p> <ul style="list-style-type: none"> <li>- Advantages and disadvantages of Family type</li> <li>- Role of a family life cycle</li> </ul> <p>b. Family relationships</p> <ul style="list-style-type: none"> <li>- Husband/wife relationship, parent/child relationship, brother/sister or sibling relationships</li> <li>- Factors that influence family relationship</li> </ul>	<p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. compare the different areas of study from which Home Economics derive its knowledge;</li> <li>ii. determine the contributions of these subject to Home Economics.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. Highlight the meaning of home management;</li> <li>ii. identify steps involved in the management process;</li> <li>iii. determine issues for decision-making in the home;</li> <li>iv. examine the role of motivators in home management.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify the resources available to the individual and family;</li> <li>ii. determine the steps involved in household budgeting;</li> <li>iii. examine ways of family saving;</li> <li>iv. apply the principle of time management to work simplification in the home;</li> <li>v. examine the sources of income available to an individual;</li> <li>vi. give reasons for saving family income;</li> <li>v. examine the sources of income available to an individual;</li> <li>vi. give reasons for saving family income;</li> <li>vii. suggest alternative resources for home management;</li> <li>viii. analyse the principles of money management.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. compare types of family;</li> <li>ii. differentiate between the types of relationships that exist in the family;</li> <li>iii. determine the factors that influence family relationships;</li> <li>iv. assess the influence of family size on family relationships;</li> <li>v. identify characteristics and problems of adolescents.</li> </ol>

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<p>c. Basic personality profiles</p> <ul style="list-style-type: none"> <li>- Meaning of Personality</li> <li>- Extroversion, introversion and Anxiety/stability</li> <li>- Adolescents and their problems</li> </ul> <p>e. Family crises</p> <p><b>4. Marriage/Sex Education</b></p> <ul style="list-style-type: none"> <li>- Meaning of marriage</li> <li>- Boy/Girl relationship</li> <li>- Courtship</li> <li>- Factors to consider when choosing a partner</li> <li>- Prepare for marriage</li> <li>- Meaning and purpose of engagement</li> <li>- types of marriage; Islamic, Christian, Court and Traditional</li> <li>- Planning a family.</li> </ul> <p><b>5. Pregnancy and childbirth</b></p> <p>a. Menstruation, pregnancy and childbirth, labour delivery and post-natal care</p> <p>b. Childcare, baby's layette care of the baby, bathing, feeding etc.</p> <p>c. Care of toddlers</p> <ul style="list-style-type: none"> <li>- common ailments in children</li> <li>immunization.</li> </ul> <p>d. child development</p> <ul style="list-style-type: none"> <li>- stages, social and emotional</li> <li>- Good habits and character training</li> </ul> <p>e. Play and play materials</p> <p><b>6. Housing the family</b></p> <p>a. Houses and home</p> <ul style="list-style-type: none"> <li>- Types of houses</li> <li>- Factors that affect the choice of a house</li> <li>- Ways of acquiring a house</li> </ul> <p>b. Interior decoration</p> <ul style="list-style-type: none"> <li>- Wall finishing and the application of principles of art and design to colours</li> <li>- textures</li> </ul>	<p>vi. compare the basic personality profiles (extrovert, introvert);</p> <p>vii. identify types of family crises;</p> <p>viii. suggest ways of solving family crises</p> <p>Candidates should be able to:</p> <p>i differentiate between types of marriages in Nigeria;</p> <p>ii. compare the advantages and disadvantages of inter-tribal marriages,</p> <p>iii. analyse the role of courtship and engagement in marriages;</p> <p>iv. examine the different ways of planning a family.</p> <p>Candidates should be able to:</p> <p>i. describe the process from conception to birth;</p> <p>ii. determine the care an infant needs from birth to 5 years;</p> <p>iii. determine the factors that affect pregnancy;</p> <p>iv. analyse complications that arise during labour;</p> <p>v. differentiate between the stages of labour;</p> <p>vi. identify the symptoms of common ailments in children.</p> <p>vii. differentiate between the types of</p> <p>viii. trace the stages of development in children</p> <p>ix. recommend suitable play materials for children ;</p> <p>Candidates should be able to:</p> <p>i. differentiate between a house and a home;</p> <p>ii. determine the factors that influence residential choice;</p> <p>iii. identify items that beautify living areas;</p> <p>iv. suggest suitable colours, textures and other related factors that should be considered in interior</p>

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<ul style="list-style-type: none"> <li>- lines and</li> <li>- proportions</li> </ul> <p>c. Furniture and furnishings in the home</p> <ul style="list-style-type: none"> <li>- Types</li> <li>- Factors that affect choices and position.</li> </ul> <p>d. Utilities in the Home</p> <ul style="list-style-type: none"> <li>- Water light etc.</li> <li>- Cooking fuels e.g gas, coal, Kerosene and fire wood.</li> </ul> <p><b>7. Home surface</b></p> <ul style="list-style-type: none"> <li>- Types and care of surface and coverings</li> <li>- identification, preparation and use of cleaning agents such as water, soap, abrasives and polish</li> <li>- Wood, tiles, formica, concrete plastics, linoleums, mats rugs and terrazzo.</li> <li>- care, washing, sweeping, dusting , shampooing, buffing and polishing.</li> </ul> <p><b>8. Sanitation in the Home</b></p> <ul style="list-style-type: none"> <li>- Drainage systems – types</li> <li>- Disposal of household refuse</li> <li>- Pest menace</li> <li>- Pest control</li> <li>- Pollution and health hazards</li> </ul> <p><b>9. Consumer Education</b></p> <ul style="list-style-type: none"> <li>- Meaning and importance of consumer education</li> <li>- definition and types of market.</li> <li>- distributors or consumer agents</li> <li>- sources of consumer information</li> <li>- purchasing practices</li> <li>- advertising</li> <li>- consumer rights and responsibilities</li> </ul>	<p>decoration;</p> <p>v. determine factors that influence choice and arrangement of furniture;</p> <p>vi. compare different floral arrangements;</p> <p>Candidates should be able to:</p> <p>i. identify utilities in the home;</p> <p>ii. appraise the advantages and disadvantages of these utilities in relation to their alternatives</p> <p>Candidates should be able to:</p> <p>i. identify common surfaces in the homes</p> <p>ii. suggest cleaning agents and their uses in the home;</p> <p>iii. identify materials needed for preparing local cleaning agents;</p> <p>iv. compare the care of the following</p> <ol style="list-style-type: none"> <li>a. wood</li> <li>b. plastic</li> <li>c. concrete</li> <li>d. rugs</li> <li>e. mats</li> <li>f. lineum.</li> </ol> <p>Candidates should be able to:</p> <p>i. differentiate between the types of liquid household refuse;</p> <p>ii. suggest ways of disposing household refuse;</p> <p>iii. identify some disease transmitted by pests;</p> <p>iv. examine sources of pollution;</p> <p>v. determine the health hazards of pollution.</p> <p>Candidates should be able to:</p> <p>i. identify the types of media used by advertisers;</p> <p>ii. assess its advantages and disadvantages</p> <p>iii. determine sources of consumer, advice and information;</p> <p>iv. apply the principles of consumer education to wise shopping;</p> <p>v. analyse the rights and responsibilities of the consumer.</p>

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<p><b>SECTION C: FOODS &amp; NUTRITION</b></p> <p><b>1. Foods and Nutrition</b></p> <p>a. definition of food and nutrition</p> <ul style="list-style-type: none"> <li>- classification of nutrients, their source and function, deficiency diseases</li> <li>- Classification of foods, cereals, fats and oils, sugars, milk and milk products, meat, fish pulses, nuts, fruits and vegetables.</li> </ul> <p>b. The digestive system</p> <p>c. Nutrition for special groups e.g. infants, toddlers, adolescents.</p> <p><b>2. Meal planning</b></p> <p>a. Principles of meal planning</p> <ul style="list-style-type: none"> <li>- differentiate between dietary needs and meals for special occasions/groups</li> <li>- preparation and serving of meals.</li> <li>- snacks and beverages</li> </ul> <p>b. Table setting, table manners and hosting</p> <p><b>3. Cookers and cooking</b></p> <p>a. Types of cookers</p> <p>b. Reasons for cooking</p> <p>c. Methods of cooking</p> <ul style="list-style-type: none"> <li>- heat transference by conduction convection and radiation</li> <li>- care of cookers</li> <li>- moist and dry methods of cooking</li> </ul> <p><b>4. Flours and uses</b></p> <p>a. Types and uses of flours</p> <p>b. Raising agent e.g air, yeast palmwine, steam, etc.</p> <p><b>5. Basic mixtures</b></p> <ul style="list-style-type: none"> <li>- Pastries/Batters</li> <li>- Definition/uses</li> </ul>	<p>Candidates should be able to :</p> <ol style="list-style-type: none"> <li>i. differentiate between the following terms: food nutrients, carbohydrates, mineral elements, fatty acids enzymes, metabolism and digestion;</li> <li>ii. analyse the process which break down large food molecules;</li> <li>iii. recommend the nutritional need for special groups;</li> <li>iv. determine the reasons for the nutritional needs of the following:             <ol style="list-style-type: none"> <li>a. expectant/ lactating mothers</li> <li>b. sedentary /manual workers</li> <li>c. children between 5 and 8 years</li> <li>d. adolescents.</li> </ol> </li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify factors that influence the choice and preparation of food for the family;</li> <li>ii. plan meals for special groups/ occasions;</li> <li>iii. compare types of table setting;</li> <li>iv. determine the qualities of a good hostess.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. suggest reasons for cooking food;</li> <li>ii. identify types of cooker and their care.</li> <li>iii. group the methods of cooking into the following:             <ol style="list-style-type: none"> <li>a. Moist methods</li> <li>b. Dry methods</li> <li>c. Fast methods</li> <li>d. Slow methods</li> </ol> </li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify types of flours and their uses;</li> <li>ii. select appropriate raising agents for basic mixtures;</li> <li>iii. use flour to produce assorted food items;</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. differentiate between batters and pastries;</li> <li>ii. use batters and pastries for different purposes;</li> </ol>

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<p><b>6. Recipes and methods</b></p> <ul style="list-style-type: none"> <li>- Scientific methods in foods and nutrition</li> <li>- measure units and accuracy</li> <li>- various nutrients tests in food e.g test for protein, fats and carbohydrates.</li> </ul> <p><b>7. The Kitchen:</b></p> <ul style="list-style-type: none"> <li>- types of kitchen;</li> <li>- arrangement</li> <li>- tools and equipment</li> <li>- selection, use and care</li> </ul> <p><b>8. Safety and hygiene</b></p> <p>a. Common accidents in the home</p> <ul style="list-style-type: none"> <li>- causes of accidents in the home/. preventive measures.</li> </ul> <p>b. First Aid; definition/components of a first aid kit</p> <ul style="list-style-type: none"> <li>- simple first aid for burns, scalds, cuts bruises, bleeding, electric shock, poisoning, choking and bites.</li> </ul> <p>c. Kitchen, personal and food hygiene</p> <ul style="list-style-type: none"> <li>- Communicable and non communicable disease.</li> </ul> <p>d. Sense organs:</p> <ul style="list-style-type: none"> <li>- Exercise and cosmetics care of sense organs</li> </ul> <p><b>9. Food Storage and Preservation</b></p> <p>a. Meaning and purpose of preservation</p> <ul style="list-style-type: none"> <li>- causes of food spoilage</li> <li>- principles of food preservation</li> <li>- methods of food preservation.</li> </ul> <p>b. Convenience foods</p> <ul style="list-style-type: none"> <li>- definition and types</li> <li>- guidelines for selection</li> <li>- additives to convenience foods.</li> </ul> <p>c. Rechauffe dishes</p> <ul style="list-style-type: none"> <li>- meaning, rules and types</li> </ul>	<p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. develop basic recipes in food preparation</li> <li>ii. demonstrate skills in unit measurements;</li> <li>iii. detect the nutrient in a given food.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. compare large and small kitchen equipment and tools;</li> <li>ii. determine factors to consider in selecting tools and equipment.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify common accidents in the home;</li> <li>ii. suggest ways of making the home a safe place to live in;</li> <li>iii. specify items which should be included in a first aid kit</li> <li>iv. suggest simple first aid for scalds, cuts, bleeding, burns etc.</li> <li>v. detect ways in which food is contaminated;</li> <li>vi. compare communicable and non-communicable diseases and their preventive measures;</li> <li>vii. determine the effect of exercise and cosmetics on the skin;</li> <li>viii. describe the structure of the sensory organs;</li> <li>ix. suggest ways of taking care of the sensory organs.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify agents of food spoilage;</li> <li>ii. analyse the principles involved in the preservation and storage of foods;</li> <li>iii. compare the advantages and disadvantages of food preservation;</li> <li>iv. identify convenience foods ;</li> <li>v. compare the advantages and disadvantages of using convenience foods</li> <li>vi. determine guidelines for selecting convenience foods;</li> <li>vii. identify additives used in convenience foods;</li> <li>viii. compare the advantages and</li> </ol>

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<p>- advantages and disadvantages of rechauffe dishes</p> <p><b>10. Home Gardening</b></p> <ul style="list-style-type: none"> <li>- definition</li> <li>- common gardening tools</li> <li>- advantages of home gardening</li> </ul> <p><b>SECTION D: CLOTHING &amp; TEXTILE</b></p> <p><b>1. Fibres and Fabrics</b></p> <ol style="list-style-type: none"> <li>a. origin of fibres           <ul style="list-style-type: none"> <li>- definition of textile terms, eg fibres, fabrics, yarn, staple, filament, blends and dye</li> </ul> </li> <li>b. classification and properties of fibres e.g cotton, rayon and silk</li> <li>c. fabric finishes: moth-proofing, embossing, durable pleating, flame-proofing and stain-repellant</li> <li>d. Textile labelling           <ul style="list-style-type: none"> <li>- meaning and types</li> <li>- recognition of washing, cleaning and ironing symbols, wool symbols</li> </ul> </li> </ol> <p><b>2. Sewing equipment and garment construction</b></p> <ol style="list-style-type: none"> <li>a. Sewing machine           <ul style="list-style-type: none"> <li>- types, parts, use and its care</li> </ul> </li> <li>b. Basic process in garment construction e.g basic stitches, seams edge finishes, crossway strips.</li> <li>c. Style features e.g collars, yokes, pockets, frills, cuts and belts.</li> <li>d. Arrangement of fullness e.g darts, tuck gathering, pleats, smocking and shirring.</li> <li>e. Decorative design decorative Stitches, needlecraft e.g tarting, crocheting, knitting, appliqué patch work and soft toys.</li> <li>f. Simple processes and mend garments e.g patching, darning and renovation, batik/tie and dye</li> <li>g. Garment construction           <ul style="list-style-type: none"> <li>- figure types, body measurement</li> <li>- choice of styles for different figures</li> <li>- factors influencing the choice of fabric.</li> </ul> </li> <li>h. Wardrobe planning and maintenance</li> </ol>	<p>disadvantages of rechauffe dishes</p> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. determine the procedure involved in home gardening;</li> <li>ii. identify gardening tools;</li> <li>iii. assess the economic importance of home gardening;</li> </ol> <p>Candidates should be able to;</p> <ol style="list-style-type: none"> <li>i. differentiate between weaves using diagrams;</li> <li>ii. determine the characteristics of fabrics;</li> <li>iii. identify reasons for giving finishing to fabrics;</li> <li>iv. compare types of labels found on clothing.</li> <li>v. assess the importance of label on garments.</li> </ol> <p>Candidates should be able to:</p> <ol style="list-style-type: none"> <li>i. identify the types and parts of a sewing machine;</li> <li>ii. describe various process in garment constructions;</li> <li>iii. apply basic process in garment construction;</li> <li>iv. determine style features on garments;</li> <li>v. determine style features to enhance the beauty and quality of garments;</li> <li>vi. apply decorative designs on fabrics;</li> <li>vii. differentiate between types of household clothing using various designs;</li> <li>viii. apply the knowledge of sewing to mend and renovate garments;</li> <li>ix. compare the process of making batic/tie and dye;</li> <li>x. relate body figures to the selection of styles and fabrics;</li> <li>xi. determine factors which affect the choice of clothing;</li> <li>xii. identify factors to consider in</li> </ol>

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<ul style="list-style-type: none"> <li>- basic rules in wardrobe planning</li> <li>- factors affecting wardrobe planning, weather, occupation, personal features.</li> <li>i. good grooming, dress sense and accessories.</li> <li>- definition</li> </ul> <p><b>3. Laundry and care of clothes</b></p> <ul style="list-style-type: none"> <li>a. Washing and finishing process, sorting, mending, removal of stains, soaking, rinsing, drying and ironing</li> <li>b. laundry agents – water, detergents, soaps, stiffness and disinfectants</li> <li>c. Stain               <ul style="list-style-type: none"> <li>- meaning, types, removing</li> <li>- agents,</li> <li>- process of removal</li> </ul> </li> <li>d. Iron and ironing temperature</li> </ul>	<p>wardrobe planning;</p> <p>xiii. compare the following terms:</p> <ul style="list-style-type: none"> <li>a. Good grooming</li> <li>b. Dress sense</li> <li>c. Accessories</li> <li>d. Colour harmony</li> </ul> <p>Candidates should be able to:</p> <ul style="list-style-type: none"> <li>i. arrange in correct order the processes involved in the washing finishing of clothing;</li> <li>ii. compare the role of stiffeners and disinfectants in laundry work;</li> <li>iii. suggest ways of removing common stains;</li> <li>iv. differentiate between the following:           <ul style="list-style-type: none"> <li>a. Laundry agents</li> <li>b. Stains</li> <li>c. Ironing temperatures.</li> </ul> </li> </ul>

**RECOMMENDED TEXTS**

- Anfani-Joe, M.E. and Ogunjide, L.O. (1993). Home Management for Senior Secondary School 1 – 3, Ibadan: University Press
- Anyakoha, E.U. and Eluwa, M. (1990). Home Management for Schools and Colleges: Onitsha: Africana FIRST Publishers.
- Anyakoha, E.U (2006). Home Economics for Junior Secondary Schools Books 1 – 3 Years): Onitsha Africana FIRST Publishers
- Neil, A and Hesmondhalgh, Z. (1985). Revised Home Economic: A Complete Revision Course for O'Level and GCE, Charles Co. Ltd.
- Ogunjide, L.O., Egbuchulam, B., Eyisi, O. Anfani-Joe, M.E and Olusanya, J.O. (1993). Clothing and Textiles for Senior Secondary Schools 1 – 3, Ibadan: University Press Plc.
- Olusanya, J.O., Eyisi, O. Anfani-Joe, M.E. Ogunjide, L.O. and Egbuchlam, B. (1990). Foods and Nutrition for Secondary Schools Books 1 – 3, Ibadan: University Press Plc.
- Olusanya, J. O., Olojala, S. O., Bala, F and Eyisi, O. (2000). Exam Focus, Food and Nutrition for WASSCE and SSCE, Ibadan: University Press Plc.