



MARKER CODE			

STUDENT EDUCATION NUMBER									



# Sāmoa School Certificate

# FOOD AND TEXTILE TECHNOLOGY

## 2015

## QUESTION and ANSWER BOOKLET

Time allowed: 3 Hours and 10 Minutes

**INSTRUCTIONS:**

1. You have 10 minutes to read **before** you start writing.
2. Write your **Student Education Number (SEN)** in the space provided on the top right hand corner of this page.
3. Answer **ALL QUESTIONS**. Write your answers in the spaces provided in this booklet.
4. If you need more space for answers, ask the Supervisor for extra paper. Write your SEN on all extra sheets used and clearly number the questions. Attach the extra sheets at the appropriate places in this booklet.

STRANDS	Page number	Time (minutes)	Weighting
STRAND 1: FOOD AND NUTRITION	2	58	32
STRAND 2: CARING FOR THE FAMILY	9	40	22
STRAND 3: CONSUMER RESPONSIBILITIES	14	36	20
STRAND 4: DESIGN AND TEXTILES	19	46	26
<b>TOTAL</b>		<b>180</b>	<b>100</b>

Check that this booklet contains pages 2–25 in the correct order and that none of these pages is blank.

**YOU MUST HAND THIS BOOKLET TO THE SUPERVISOR AT THE END OF THE EXAMINATION.**

**STRAND 1**

**FOOD AND NUTRITION**

**WEIGHTING 32**

1. What is a nutritious meal plan?

---

---

---

Skill Level 1	
1	
0	
NR	

2. Define the term menu in relation to meals.

---

---

---

Skill Level 1	
1	
0	
NR	

3. Describe the functions of macronutrients.

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

4. List TWO macronutrients.

---

---

Skill Level 2	
2	
1	
0	
NR	

5. Name a factor that determines the availability of macronutrients in our diet.

---

---

---

Skill Level 1	
1	
0	
NR	

6. Give advice to the following people on their recommended daily allowance of each macronutrient.

a. A pregnant 35 years old woman

---

---

---

b. A 6 year old child

---

---

---

Skill Level 3	
3	
2	
1	
0	
NR	

c. An elderly man of 80 years

---

---

---

7. Define *food preservation*.

---

---

---

---

---

Skill Level 1	
1	
0	
NR	

8. Define the term “*economical meals*”

---

---

---

---

---

---

Skill Level 1	
1	
0	
NR	

9. Compare the cost of eating out and preparing similar food in the home.

---

---

---

---

---

---

---

---

---

---

---

Skill Level 3	
3	
2	
1	
0	
NR	

10. Name a common family occasion.

---

---

---

Skill Level 1	
1	
0	
NR	





15. Define the term *budget*.

---

---

---

---

---

Skill Level 1	
1	
0	
NR	

16. Define the term '*food additive*'

---

---

---

---

---

Skill Level 1	
1	
0	
NR	

17. Plan a nutritious menu for the following family.

Name	Age	Activity
Grandma	86 years old	home gardening
Sarona	58 years old	Nurse working at the hospital
Timu	59 years old	Mechanic—Fixes cars/ trucks
Tanielu	24 years old	University student
Fale	22 years old	Primary school teacher
Susana	3 years old	home
Tima	4 years old	home-preschool
Tiara	25 years old	home-breast feeding, child care
Solomon	3 months old	home

**Menu**

	Food	Nutrients	Reason
<b>Breakfast</b>			
<b>Lunch</b>			
<b>Snacks</b>			
<b>Dinner</b>			

Skill Level 4	
4	
3	
2	
1	
0	
NR	



**STRAND 2:**

**CARING FOR THE FAMILY**

**WEIGHTING 22**

18. Define the term *career opportunities*.

---

---

---

---

---

---

---

Skill Level 1	
1	
0	
NR	

19. Describe the career opportunities that exist in the area of caring for families.  
e.g. *nanny, social worker, the housekeeper.*

---

---

---

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

20. Name ONE Nutrition Policy for Samoa.

---

---

---

Skill Level 1	
1	
0	
NR	

21. State the function of the Samoa Nutrition Policy.

---

---

---

Skill Level 1	
1	
0	
NR	

22. Describe how lifestyles have changed over the years between different generations within a family.

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	





27. Describe how *soifua maloloina* problems are associated with different family members

---

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

28. List TWO ways to overcome problems associated with *soifua maloloina*

---

---

---

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

**STRAND 3: CONSUMER RESPONSIBILITIES**

**WEIGHTING 20**

31. Name an issue that can lead to personal grievances and complaints of consumers.

---

---

---

---

Skill Level 1	
1	
0	
NR	

32. Name ONE consumer right.

---

---

---

---

Skill Level 1	
1	
0	
NR	

33. Describe ONE consumer responsibility.

---

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

34. Name a company or an organisation that is a service provider.

---

---

Skill Level 1	
1	
0	
NR	

35. Name the skills needed in a range of customer service situations e.g. *water, receptionist, shop assistant, vendor*

---

---

---

---

Skill Level 1	
1	
0	
NR	

36. State ONE skill needed to handle customer complaints.

---

---

---

Skill Level 1	
1	
0	
NR	

37. Discuss how you would deal with the following customer complaints. What effective skills and methods of handling unhappy customers could you apply in handling unhappy customers.

(i) Customer complains that the packaged food has no label

---



---



---

Skill Level 3	
3	
2	
1	
0	
NR	

(ii) Customer complains that the packaged food has gone past the expiry (use by) date.

---



---



---

(iii) Customer food is ordered at a restaurant. The food takes too long to come out and when it does the customer complains that the food is cold.

---



---



---



---

38. Define *resource management*.

---



---



---



---

Skill Level 1	
1	
0	
NR	



39. Describe some ways by which an individual can manage resources.

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

40. Explain ONE method to overcome the increase of expenditure on prepared foods, e.g. *take-aways, convenience food, meals out*.

---

---

---

---

---

---

---

---

---

---

---

Skill Level 3	
3	
2	
1	
0	
NR	



**STRAND 4: DESIGN AND TEXTILES**

**WEIGHTING 26**

42. Define *natural fibre*.

---

---

---

---

Skill Level 1	
1	
0	
NR	

43. Give examples of natural fibres.

---

---

---

---

Skill Level 1	
1	
0	
NR	

44. Explain the purpose of a design brief.

---

---

---

---

---

---

---

---

---

---

Skill Level 3	
3	
2	
1	
0	
NR	

---

45. Name the uses of *u'a* and *fau*.

---

---

Skill Level 1	
1	
0	
NR	

46. Describe the properties of fabrics.

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

47. Lists the steps for making Siapo (tapa).

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	

48. Describe the preparation and traditional uses of u'a and fau.

---

---

---

---

---

---

---

Skill Level 2	
2	
1	
0	
NR	



50. Define the term *textile*.

---

---

---

---

Skill Level 1	
1	
0	
NR	

51. Define the term *retail*.

---

---

---

---

Skill Level 1	
1	
0	
NR	

52. What is the meaning of the term *limited production*.

---

---

---

---

Skill Level 1	
1	
0	
NR	

53. Name a factor that needs to be considered when manufacturing textile items for retail.

---

---

Skill Level 1	
1	
0	
NR	





Student Education Number									

FOOD AND TEXTILE TECHNOLOGY

2015

(For Markers only)

<b>STRANDS</b>	<b>Weighting</b>	<b>Marker</b>	<b>Check Marker</b>	<b>Final Weighting</b>
STRAND 1: FOOD AND NUTRITION	32			
STRAND 2: CARING FOR THE FAMILY	22			
STRAND 3: CONSUMER RESPONSIBILITIES	20			
STRAND 4: DESIGN AND TEXTILES	26			
<b>TOTAL</b>	<b>100</b>			