

MARKER CODE			

STUDENT ENROLMENT NUMBER									



Samoa Secondary Leaving Certificate

FOOD AND TEXTILE TECHNOLOGY

2015

QUESTION and ANSWER BOOKLET

Time allowed: Three Hours

INSTRUCTIONS

1. Write your Student Enrolment Number (SEN) in the space provided on the top right hand corner of this page.
2. Answer ALL QUESTIONS. Write your answers in the spaces provided in this booklet.
3. If you need more space for answers, ask the Supervisor for extra paper. Write your SPIN on all extra sheets used and clearly number the questions. Attach the extra sheets at the appropriate places in this booklet.

Major Learning Outcome	Pages	Time (Minutes)	Weighting
Strand 1:			35
Strand 2:			17
Strand 3			12
Strand 4			17
Strand 5			19
TOTAL			

Check that this booklet contains pages 2-13 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

1. **Give one example** of modern food preservation.

Skill Level 1	
1	
0	
NR	

2. **Define** the term dehydration:

3. **State** one example of a locally processed food.

4. **Identify** one reason why some conventional foods need to be heated to the high temperature.

5. **Explain** why freezing is a satisfactory method for a long term preservation of food.

6. **Define** the term thawing food:

7. **Name** one micro-organism that causes Food Spoilage.

8. **Explain** why a baked breadfruit is healthier than the bread fruit chips.

9. **List** one factor that leads to expiry date on package before buying.

1. _____

2. _____

10. **Name** one source of a Macro Nutrient in the body.

1. _____

2. _____

11. **Give** one example of the Micro Nutrient Deficiency in the Body?

1. _____

2. _____

S.Level	Level
1	
0	
NR	

12. **Define** the term Food Budgeting and give an example

S.Level	Level
1	
0	
NR	

13. **Explain** how the carbohydrates are broken down into simple sugar during digestion

14. Give three examples of the importance of a balanced diet to maintain absorption of healthy nutrients in the body.

1. _____

2. _____

3. _____

15 **Explore** three reasons why the home cooked meal is cheaper than the bought meal from the restaurant.

1. _____

2. _____

3. _____

16. **Explain** three reasons why food budgeting is essential in the rural areas.

1. _____

2. _____

3. _____

17 **Calculate** the cost of the following meal cooked and served at home

Food Items	Costing
3 slices of boiled taro	
1 boiled fish in coconut cream with laupele	
Total	

18. **Calculate** the cost for the following meal catered from a restaurant

Food Items	Costing
2 buttered toasts	
2 fried eggs	
1 chicken pie	
1 coffee with milk	
Total	

19. **Evaluate** the following meal for a diabetic grandmother who is also a vegetarian.

i. 2 fried eggs for breakfast:

ii. 1 bowl saimin:

iii. 1 bowl cooked vegetables:

iv. 2 slices of buttered bread & honey:

20. **Define** the term **SoifuaMaloloina**:

.21. **Define** the term **stress**:

22. **Produce** a nutritious and economical snack foods that adolescents will enjoy.

23. **Give** one higher risk of the pregnant woman and her unborn child from eating food with the infected bacteria.

24. **Give** one example of the **soifualoloina** needs for the 60 year old diabetic grandmother

1.

25. **Define** the term being overweight:

26. **Describe** the different types of clothing that are suitable for the following place of work

i) Office work:

ii) Factory work:

27. **Explain** two factors that have been identified as being risk factors of nutritional related diseases

1. _____

2. _____

28. **Make three recommendations** to bring about change in the family level in reducing nutritional related diseases

1. _____

2. _____

3. _____

29. **Discuss** how working adults in a family can best meet the different needs of family members.

30. **Define** the term **fast food**:

31. **Define** the term food production

32. **Explain** two factors to check for the take away food from a food establishment

1. _____

2. _____

33. **Describe** the appropriate methods of caring for the following technological equipment

i. Refrigerator: _____

ii. Stove: _____

34. **Explain** three rules for the care and maintenance of the sewing machine as used in clothing production.

i) _____

ii)

iii)

35. **Explain and produce** a marketable product that conserves and recycles available resources through a practical activity

36. **Describe** one characteristic of the natural fibres

1.

37. **Describe** one characteristics of man- made fibres

1.

38. **Define** the term **elasticity**:

39. **Give an example** of a fabric that holds a lot of water but absorbs slowly

40. **Define** the term yarn

41. **Explain** one characteristic of synthetic fabrics

1.

42. **Explain** the two types of weaving

1.

2.

43. **State** two safe practices of how to use block printing on fabric

44. Describe the features of special finishes on the following fabrics

i). Flame resistance

ii) Thermal finish _____

iii) Anti stat _____

45. Pele wants to make a cushion cover for her Directed project at the Year 13 level. **Write four** directions in order for Pele to start making this cushion cover correctly.

i. _____

ii. _____

iii. _____

iv. _____

46. **Define** the term situation.

47. **Define** the term Technological Practice

48. **Define** the term Open Design Brief

49. Give an example of a perceived need

50. **Give** an example of an equipment used in your product making

51. **Describe** two solutions for a problem

i) _____

ii) _____

52. **Prepare** a set of home-made window coverings and explain two expectations you will provide.

i. _____

ii. _____

53. **Evaluate** three factors of the home made window coverings in the production process that could be improved.

i. _____

ii. _____

iii) _____

54. **Explain** three strengths of a product in the appropriate use of resources

i. _____

ii. _____

iii) _____

55. **Explain FOUR reasons** why evaluating outcome is so vital to the product.

i. _____

ii. _____

iii. _____

iv. _____
