

STUDENT EDUCATION NUMBER

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GOVERNMENT OF SAMOA
MINISTRY OF EDUCATION, SPORTS AND CULTURE

Samoa Secondary Leaving Certificate

FOOD AND TEXTILE TECHNOLOGY

2017

QUESTION and ANSWER BOOKLET

Time allowed: 3 Hours & 10 minutes

INSTRUCTIONS

1. You have 10 minutes to read **before** you start the exam.
2. Write your **Student Education Number (SEN)** in the space provided on the top left 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, 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.

CURRICULUM STRANDS		Page	Time (min)	Weighting
STRAND 1:	FOOD AND NUTRITION	2	58	29
STRAND 2:	CARING FOR THE FAMILY	7	40	24
STRAND 3:	CONSUMER RESPONSIBILITIES	11	36	16
STRAND 4:	DESIGN AND TEXTILES	13	23	4
STRAND 5:	DESIGN PROCESS	14	23	27
TOTAL			180	100

Check that this booklet contains pages 2-18 in the correct order and that none of these pages are blank.

HAND THIS BOOKLET TO THE SUPERVISOR AT THE END OF THE EXAMINATION

1. What is *food spoilage*?

SL 1

2. Define the term *pathogenic bacteria*.

SL 1

3. Define the term *refrigeration* in relation to storing food.

SL 1

4. Mould causes food to taste bad. Explain the term *mould*.

SL 3

5. Explain why bacteria needs water to grow in food.

SL 3

6. Name ONE example of a low risk-food.

SL 1

7. List TWO examples of high risk-foods.

SL 2

8. Define the term *enzymes* in relation to food.

SL 1

9. Give TWO examples of pests that cause food spoilage when foods are not properly covered.

SL 2

10. State ONE golden rule for safe food preparations.

SL 1

11. Define the term '*chloesterol*'.

SL 1

12. Give ONE scientific name for the group of Vitamins B1.

SL 1

13. Name the deficiency disease that is caused by a lack of Vitamin C.

SL 2

14. Draw a simple label of THREE sections of a food pyramid and explain the sections clearly.

SL 3

15. List TWO factors why iron as a mineral is essential for good health.

SL 2

16. Discuss the functions of water in the body and how it is continually being lost from the body.

SL 4

17. Name and explain TWO nutritional related diseases that commonly affect people in Samoa and the Pacific.

SL 2

18. List TWO positive effects of family members and their responsibilities in helping families to avoid nutritional related diseases.

SL 2

19. Explain THREE negative effects of the change from the traditional diet to more fatty meats, more salt, sugar and tinned meat and biscuits.

SL 3

20. Give THREE reasons why planning a menu is very critical to restaurant food services.

(i) _____

(ii) _____

(iii) _____

SL 3

21. Give ONE risk factor of a pregnant mother who smokes.

SL 1

22. State ONE negative effect of the lack of exercise in relation to nutritional related diseases.

SL 1

23. Define the term '*dietary fibre*'.

SL 1

24. Give ONE problem that causes bowel cancer.

SL 1

25. Identify ONE way teenagers may worry about in relation to stress.

SL 1

26. State ONE important factor to consider when preparing a takeaway lunch.

SL 1

27. Identify ONE reason for the increase of non-communicable diseases in Samoa.

SL 1

28. Give ONE factor to show how the *soifua maloloina* or physical and mental well being of family members, is affected by technology.

SL 1

29. State ONE factor that promotes breast feeding for babies in Samoa.

SL 1

30. Define the term *socio-economically disadvantaged*.

SL 1

31. Discuss the importance of the nutritional value of food for the special dietary needs of a vegetarian.

SL 4

- 32.** One can provide variety in the presentation of food by combining colour, flavour and appearance for the final serving of a meal.

Describe ONE way to achieve this presentation.

(i) _____

SL 1

- 33.** Give ONE way to improve the household food security.

SL 1

- 34.** State ONE reason why the consumer needs an improved food safety.

SL 1

- 35.** Define the term '*goal setting*'.

SL 1

- 36.** List ONE factor that provides caring for the microwave oven in terms of using it for food production.

SL 1

37. Give ONE characteristic of good customer service.

SL 1

38. Identify THREE services available in the community to support the family.

(i) _____

(ii) _____

(iii) _____

SL 3

39. List THREE important customer services to ensure that there is care and respect for the customer.

(i) _____

(ii) _____

(iii) _____

SL 3

40. Discuss FOUR strengths of one personal product you have made during your project making based on the cost and appropriate use of resources.

SL 4

41. Define the term *manufactured fibres* used in textiles.

SL 1

42. What is '*cutting on the bias*'?

SL 1

43. Describe the term '*gathers*' in terms of gathering a thread through a fabric.

SL 2

44 Define the term '*close design brief*'.

SL 1

45. Give ONE reason why you need to prepare sketches and working drawings to produce the required product.

SL 1

46. Define the term *design process*.

SL 1

47. Define the term *food designing*.

SL 1

48. List TWO factors of a sensory evaluation for tasting a food product.

SL 2

49. Describe a TWO stage cycle of the Design Process Model.

SL 2

50. List TWO factors that relate to the solutions of your project when it is done correctly.

SL 2

51. Explain how to manage the resources and equipment in relation to 'Producing' as part of the designing model in the most appropriate way to achieve the outcomes of a design brief.

SL 3

52. Explain how to manage safe practices when you work in a kitchen to produce a project.

SL 3

53 Explain why you need sound planning and management skills to complete a project.

SL 3

54. Determine the evaluating activities in the design process in terms of:

- how well the requirements of the design brief have been met,
- involving other people in the evaluation process,
- redeveloping or improving plans, ideas or procedures and
- preparing reports on outcomes.

SL 4

55. Discuss why it is important to work in teams to resolve problems in the development and evaluation of products.

SL 4

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(For Scorers only)

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