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| STUDENT EDUCATION NUMBER | | | | | | | | | |
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GOVERNMENT OF SAMOA
MINISTRY OF EDUCATION, SPORTS AND CULTURE

Samoa Secondary Leaving Certificate

FOOD AND TEXTILE TECHNOLOGY

2018

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 | 5 | 40 | 24 |
| STRAND 3: | CONSUMER RESPONSIBILITIES | 8 | 36 | 16 |
| STRAND 4: | DESIGN AND TEXTILES | 10 | 23 | 4 |
| STRAND 5: | DESIGN UNDERSTANDING | 11 | 23 | 27 |
| TOTAL | | | 180 | 100 |

Check that this booklet contains pages 2-15 in the correct order and that none of these pages are blank.

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

Define the following terms for Number 1 to 5.

1. Convenience foods.

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| SL 1 |
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2. Vegetarian.

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| SL 1 |
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3. Polysaccharides.

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|------|
| SL 1 |
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4. Dehydration.

| |
|------|
| SL 1 |
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5. Fish cookery.

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| SL 1 |
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6. Describe the role of foods high in fibre.

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| SL 2 |
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7. Describe what is meant by biological hazards as a disease agent that is found in food.

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| SL 3 |
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8. Explain how food born agents cause illness.

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| SL 2 |
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9. Explain how too much sweet food can cause dental decay.

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| SL 3 |
| |

10. Explain why the nutritive values of fruits are important in our diet.

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| SL 3 |
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11. Explain the specific functions of Vitamin C in our diet.

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| SL 3 |
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12. Discuss the term rancid when it appears in liquid oil.

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| SL 4 |
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13. Discuss the necessity of vegetable cookery for the sick person who is affected with diabetes in the rural area. Give specific examples of a vegetable meal.

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| SL 4 |
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Define the following terms for Number 14 to 16.

14. Personal Hygiene

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| SL 1 |
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15. Nutritious snack

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| SL 1 |
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16. Gout

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| SL 1 |
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17. Give ONE example from the Nutrition Policy in Samoa.

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| SL 1 |
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18. State ONE possible reason why more people are getting high blood pressure in Samoa.

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| SL 1 |
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19. State ONE risk factor of a family member who drinks too much alcohol.

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| SL 1 |
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Given below is a meal for David at dinner. David is a diabetic person.

- | |
|---|
| 2 fried eggs 1 bowl chicken curry with chilly sauce 1 slice of steamed fish 1 bowl of rice 1 bowl of steamed vegetables 1 bowl of fruits |
|---|

20. Which TWO foods listed in the meal are suitable for David?

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| SL 2 |
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21. Explain why one of the dishes listed may not be suitable for David's condition and what can be changed to make it suitable

| |
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| SL 3 |
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22. Explain how to make the meal served for David, a cheap meal, cooked at home.

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| SL 3 |
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23. Calculate the cost of the cheap meal cooked for David at home.

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| SL 4 |
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| Home Meal | Cost |
|-----------|------|
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24. Write TWO benefits of exercise and balanced diet for family members at different ages.

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| SL 2 |
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25. Write FOUR recommendations to develop the spiritual aspects of *soifua maloloina* for family members who are at risk.

| |
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| SL 4 |
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Define the following terms for Number 26 to 31.

26. Unsatisfactory goods

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| SL 1 |
| |

27. Consumer Rights

| |
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| SL 1 |
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28. Personal grievances

| |
|------|
| SL 1 |
| |

29. Service provider

| |
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| SL 1 |
| |

30. Fast food production

| |
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| SL 1 |
| |

31. Resource management

| |
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| SL 1 |
| |

32. Explain the difference between food production and food promotion.

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| SL 3 |
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33. Explain ways to care for a technological piece of equipment such as a sewing machine to be used at home.

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| SL 3 |
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34. Discuss how to make a marketable product from fabric that conserves and recycles available resources.

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| SL 4 |
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35. Match a description in column B to each term in column A that describes it by placing the letter of the correct answer in the spaces provided in column A.

| LIST A (Term) | LIST B (Description) | | | |
|----------------------|---|---|------|--|
| _____ Block printing | (a) a type of weave that produces softer fabrics than plain weave. | <table border="1"><tr><td>SL 4</td></tr><tr><td> </td></tr></table> | SL 4 | |
| SL 4 | | | | |
| | | | | |
| _____ Darts | (b) raw material used to make textile products. | | | |
| _____ Fibre | (c) applying colour and design to a fabric by stamping it with a coloured block bearing a design. | | | |
| _____ Basket weave | (d) a specific design for a fabric shape. | | | |
| | (e) methods of adjusting fullness at seam lines and in the body of garments. | | | |

36. Think of a textile project you have made this year and evaluate the following:

Weakness 1: _____

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|------|
| SL 4 |
| |

Weakness 2: _____

Strength 1: _____

Strength 2: _____

37. Describe the product outcomes in relation to its appropriateness and use of resources.

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| SL 2 |
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38. Describe how you would improve your textile project if you were asked to do it again.

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| SL 2 |
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39. Give TWO reasons why you need to conduct an interview before making your final design project.

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| SL 2 |
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40. Explain what is involved in the design process as used in the development process in design understanding.

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| SL 3 |
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41. Explain how the design solution is used in the design brief.

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| SL 3 |
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42. Explain when the outcome 'modify' is used in the design process.

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| SL 3 |
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44. Read through this Design Brief and write a food plan to meet the nutritional needs of the pregnant mother.

Brief: The mother travels to Apia by bus and works in a bank. She has just found that she is two months' pregnant and plans to continue working for as long as she can. Normally she buys from one of the food outlets in town for her lunch and picks up shopping for evening meals at one of the supermarkets. She tries to keep her spending down to \$40 tala a week. This must cover the cost of feeding herself, her son, mother and husband. This needs to ensure that all the nutrients important to a pregnant woman are present. This may require extra expense.

FOOD PLAN FOR PREGNANT MOTHER

| |
|------|
| SL 4 |
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| Menu | Energy | Health & Protective | Milk & Milk Products | Meat Alternatives | Liquid Intake |
|---------------|--------|---------------------|----------------------|-------------------|---------------|
| Breakfast | | | | | |
| Lunch | | | | | |
| Evening Meal | | | | | |
| Snacks served | | | | | |

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|--------------------------|--|--|--|--|--|--|--|--|--|
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FOOD AND TEXTILES TECHNOLOGY

2018

(For Scorers only)

| CURRICULUM STRANDS | Weighting | Scores | Chief Scorer |
|--|------------|--------|--------------|
| STRAND 1: FOOD AND NUTRITION | 29 | | |
| STRAND 2: CARING FOR THE FAMILY | 24 | | |
| STRAND 3: CONSUMER RESPONSIBILITIES | 16 | | |
| STRAND 4: DESIGN AND TEXTILES | 4 | | |
| STRAND 5: DESIGN UNDERSTANDING | 27 | | |
| TOTAL | 100 | | |