

STUDENT EDUCATION NUMBER

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GOVERNMENT OF SAMOA  
MINISTRY OF EDUCATION, SPORTS AND CULTURE

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# Samoa School Certificate

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# FOOD AND TEXTILES 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
<b>STRAND 1:</b>	FOOD AND NUTRITION	2	45	25
<b>STRAND 2:</b>	CARING FOR THE FAMILY	6	54	30
<b>STRAND 3:</b>	CONSUMER RESPONSIBILITIES	11	52	29
<b>STRAND 4:</b>	DESIGN AND TEXTILES	16	29	16
<b>TOTAL</b>			<b>180</b>	<b>100</b>

Check that this booklet contains pages 2-19 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. Define the term *unhealthy diet*.

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SL 1

2. Define the term *nutritious snack*.

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SL 1

3. Define the term *folic acid*.

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SL 1

4. Explain which nutrient is destroyed by exposure to heat.

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SL 3

5. Define the term *water soluble vitamins*.

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SL 1

6. Explain the term *marasmus* as protein-energy malnutrition.

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SL 3

7. Define the term *staple foods*.

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SL 1

8. Define the term *dietary fibre*.

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SL 1

9. Define the term *menu*.

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SL 1

10. Give THREE bacterial factors that affect humans when the meat used for food is turning brown or grey.

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SL 3

11. State TWO factors why **burying food** is important as a traditional method of food preservation.

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SL 2

12. Define *recipe modification*.

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SL 1

13. List TWO factors that help to maintain a healthy digestive system.

(i) \_\_\_\_\_

(ii) \_\_\_\_\_

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SL 2

14. Discuss why it is important to use very little salt and fat in cooking.

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SL 4

**15.** What is the *National Plan of Action for Nutrition*?

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SL 1

**16.** Name ONE way to improve household food security in Samoa.

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\_\_\_\_\_

SL 1

**17.** Explain why the World Health Organisation needs to promote breast feeding and infant feeding in Samoa.

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SL 3

18. Discuss one of your practical sessions in your class activity on how to make a food product.

Evaluate the nutritional value of this food product (meal) for a family of four.

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SL 4

19. Explain the functions of the Samoa Nutrition Policy in Samoa.

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SL 3

**20.** Give ONE reason why eating at a takeaway or restaurant, is more expensive than preparing similar foods at home.

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SL 1

**21.** State ONE Nutritional Related Disease and how it affects people.

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SL 1

**22.** List TWO recommendations to overcome health problems associated with obesity.

(i) 

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(ii) 

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SL 2

**23.** Define the term '*economical meals*'.

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SL 1



24. Define the term *food budgeting*.

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SL 1

25. State ONE factor to consider when preparing a meal for a family occasion.

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SL 1

26. Briefly describe the costs of a family meal and a special family occasion meal.

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SL 3

27. Give TWO factors why personal hygiene is important when preparing a family meal.

(i) \_\_\_\_\_

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(ii) \_\_\_\_\_

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SL 2

**28.** Give TWO reasons to evaluate the success of producing food for a family on a specific budget.

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SL 2

**29.** State FOUR factors to consider when planning a meal for an elderly person.

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SL 4

**30.** Define the term customer service industry.

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SL 1

**31.** List TWO factors that will show care and respect for the customer.

(i) \_\_\_\_\_

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(ii) \_\_\_\_\_

\_\_\_\_\_

SL 2

**32.** Give ONE factor to consider the appearance and appropriate behaviour of staff in business organisations and the workplace.

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SL 1

**33.** Discuss the impact of a customer who makes a complaint about service that is bad and does not meet his/her needs.

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SL 4

**34.** Give ONE reason why **the customer is always right**.

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SL 1

**35.** Explain how to deal with a customer complaint when the food he ordered at a restaurant is found to be uncooked.

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SL 3

36. Name TWO factors to address **body language** when dealing with a customer.

(i) \_\_\_\_\_  
(ii) \_\_\_\_\_  
\_\_\_\_\_

SL 2

37. List TWO important factors of active listening to address courtesy when dealing with a customer in the workplace.

(i) \_\_\_\_\_  
(ii) \_\_\_\_\_  
\_\_\_\_\_

SL 2

38. State ONE reason why it is important to provide care and maintenance of technological equipment used for food preparation.

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\_\_\_\_\_

SL 1

39. Define the term *time management* as a personal resource.

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\_\_\_\_\_  
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SL 1

40. Define the term *marketable product*.

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SL 1

41. Give ONE example of a type of service provided by hospitals in rural areas.

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SL 1

42. Define the term *private business*.

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SL 1

43. Define the term *fast foods*.

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SL 1

44. Define the term *personal grievances*.

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SL 1

**45.** Make TWO recommendations on how to improve the consumer information on products.

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SL 2

**46.** List TWO issues that lead to personal complaints when there is no satisfaction with a product bought from a supermarket.

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SL 2

**47.** List THREE factors that affect persons who consume a lot of fast food.

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SL 3

**48.** Define the term *synthetic fabrics*.

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SL 1

**49.** Define the term *facings*.

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SL 1

**50.** Explain how to design a craft item that incorporates *siapo* through a practical activity.

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SL 3



51. Describe how natural fibres absorb more water and give an example.

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SL 2

52. Define the term *bindings* as used in garment making.

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SL 1

53. Define the term *plain weave*.

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SL 1

54. Discuss how to apply an appliqué to decorate a design on a dress.

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SL 4

55. Describe how to make a patchwork when making a pillow case.

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SL 2

56. Define the term '*domestically*' when you use a pattern to make a dress.

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SL 1

STUDENT EDUCATION NUMBER									

## FOOD AND TEXTILES

2017

(For Scorers only)

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<b>TOTAL</b>	<b>100</b>		