

STUDENT EDUCATION NUMBER

GOVERNMENT OF SAMOA  
MINISTRY OF EDUCATION, SPORTS AND CULTURE

# Samoa School 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
<b>STRAND 1:</b>	FOOD AND NUTRITION	2	45	25
<b>STRAND 2:</b>	CARING FOR THE FAMILY	5	54	30
<b>STRAND 3:</b>	CONSUMER RESPONSIBILITIES	8	53	29
<b>STRAND 4:</b>	DESIGN AND TEXTILES	11	28	16
<b>TOTAL</b>			<b>180</b>	<b>100</b>

Check that this booklet contains pages 2-14 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. Identify an unprocessed ingredient for food preparation.

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SL 1

2. Describe TWO methods used for preserving raw foods.

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SL 2

3. Describe how to keep the nutritional content of food during food preparation.

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SL 2

4. Compare the food value of a similar food product made from processed and unprocessed ingredients.

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SL 3

5. Explain how these criteria (time saved, cost, nutritional value, appearance, flavor and texture) are used to evaluate good food production.

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SL 3

6. Define the term **macronutrient**.

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SL 1

7. Name ONE of the macronutrients and give one of its food sources.

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SL 2

8. Describe the functions of a macronutrient.

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SL 2

9. Explain how macronutrients are digested.

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SL 3

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

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SL 3

11. Explain why it is good to have a budget to prepare a special family meal in Samoa.

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SL 3

**12.** Define the term **career opportunities**.

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SL 1

**13.** What are career opportunities exist in the area of caring for families in Samoa.

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SL 2

**14.** Compare the knowledge, skills and attitudes required to work in two different services that support the family.

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SL 4

**15.** Define the 'Nutritional Policy for Samoa'.

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SL 1

16. Describe any TWO functions of the Samoa Nutrition policy.

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SL 2

17. Describe some lifestyle changes over the years between different generations within a family.

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SL 2

18. Explain how the Nutrition Policy has helped Samoa as a nation.

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SL 3

19. Discuss how the *Nutrition Policy* can positively affect the *Soifua Maloloina* of family members.

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SL 4

20. Name a possible *Soifua Maloloina* problem in your community or village.

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SL 1

21. Name a *Soifua Maloloina* problem related to poor eating habits.

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SL 1

22. Describe a possible *Soifua Maloloina* problem associated with teenagers.

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SL 2

23. Explain ways to overcome teenage problems associated with *Soifua Maloloina*.

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SL 3

24. Discuss recommendations you would make to the Ministry of Health for overcoming problems associated with teenage *Soifua Malolo*.

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SL 4

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**STRAND 3: CONSUMER RESPONSIBILITIES Weighting 29**

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25. Name a company or an organization that is a service provider.

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SL 1

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

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SL 1



27. List TWO skills needed in a range of customer service situations, e.g. waiter, receptionist, shop assistant and vendor.

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SL 2

28. Describe the consumer's responsibility when given poor service.

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SL 2

29. Describe skills and ways of presenting consumer complaints.

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SL 2

30. Explain the appropriate personal characteristics and attitudes of a service provider.

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SL 3

31. Explain some effective skills and ways of handling customer complaints.

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SL 3

32. List TWO possible reasons for the increase of expenditure on prepared foods, e.g. take-away, convenience foods or meals out.

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SL 2

33. Explain methods to overcome the reasons for the increase of expenditure on prepared foods, e.g. take-away, convenience foods and meals out.

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SL 3

34. Discuss the effect of increasing expenditure on prepared foods.

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SL 4



39. Describe the term identical textile item.

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SL 2

40. Describe the factors that need to be considered when manufacturing textile item for retail.

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SL 2

41. Explain the preparation and traditional uses of u'a or fau.

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SL 3

42. Explain reasons why some textile retail projects fail.

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SL 3

**43.** Compare the strengths and weaknesses of products from different perspectives including safety, health, environment, cost and appropriate use of resources.

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SL 4

STUDENT EDUCATION NUMBER									

## FOOD AND TEXTILES TECHNOLOGY

2018

(For Scorers only)

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<b>STRAND 1:</b> FOOD AND NUTRITION	25		
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