

STUDENT EDUCATION NUMBER



GOVERNMENT OF SAMOA
MINISTRY OF EDUCATION, SPORTS AND CULTURE

Samoa Secondary Leaving Certificate

FOOD AND TEXTILES TECHNOLOGY

2019

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 right 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	33
STRAND 2:	CARING FOR THE FAMILY	6	40	18
STRAND 3:	CONSUMER RESPONSIBILITIES	8	36	13
STRAND 4:	DESIGN AND TEXTILES	10	23	17
STRAND 5:	DESIGN UNDERSTANDING	12	23	19
TOTAL			180	100

Check that this booklet contains pages 2-16 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. Explain why moulds form on food.

SL 3

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

SL 3

6. State 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. Describe the term **Macronutrient**.

SL 2

10. List THREE golden rules for safe food preparations.

SL 3

11. Define the term **cholesterol**.

SL 1

12. Explain the term **water soluble vitamins**.

SL 3

13. Describe ONE disease that results when there is a deficiency of Vitamin C.

SL 2

14. Draw and name THREE sections of a food pyramid.

SL 3

15. Describe how iron as a mineral is essential for good health.

SL 2

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

SL 3

20. List TWO risk factors of a pregnant mother who smokes.

SL 2

21. Explain the negative effects of the lack of exercise to our health.

SL 3

22. Define the term **dietary fibre**.

SL 1

23. Explain the causes of bowel cancer.

SL 3

24. Describe some negative impacts of stress on teenagers.

SL 2

STRAND 3: CONSUMER RESPONSIBILITIES Weighting 13

25. List TWO ways to provide colour, flavour and appearance when cooking meat.

SL 2

26. Explain how the security of household food can be improved.

SL 3

27. Describe a reason why the consumer needs to improve food safety.

SL 2

28. Define the term **goal setting**.

SL 1

29. How do you prolong the use of left-over food using a microwave?

SL 2

33. Explain the meaning of **gathering a thread through fabric**.

SL 3

34. Define the term **filament fibre** and give an example.

SL 2

35. Describe the term **over-locker** as used in Textile constructions.

SL 2

36. Describe the process of placing a pattern of a skirt on a fabric to make an outfit.

SL 2

37. Compare and contrast a garment that you have made using a:

(i) commercial pattern _____

(ii) home-made pattern _____

SL 4

STRAND 5:

DESIGN PROCESS

Weighting 19

38. Define the term **Close Design Brief**.

SL 1

39. In designing a food product, explain how to prepare sketches to produce the required product.

SL 3

40. Explain a sensory evaluation of tasting a product.

SL 3

41. Describe a THREE stage cycle of the Design Process Model.

SL 2

42. Explain why a sensory star diagram is included in Food Labeling.

SL 3

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(For Scorers only)

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