

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

STR	AND 1:	FOOD AND NUTRITION	Weightir	ng 33
1.	What is food spoilage?			
				SL 1
2.	Define the term pathog	enic bacteria.		
				SL 1
3.	Define the term refriger	ation in relation to storing food.		SL 1
			·	
4.	Explain why moulds form	m on food.		
				SL 3

Explain why bacteria needs water to grow in food.	
	SL 3
	
State ONE example of a low risk-food.	
State ONE example of a low risk-100d.	
	SL 1
List TWO examples of high risk-foods.	
	SL 2
	3L 2
Define the term enzymes in relation to food.	
	SL 1

Describe the term Macronutrient .	
	SL 2
List THREE golden rules for safe food preparations.	
	SL 3
Define the term cholesterol .	
	SL 1
Explain the term water soluble vitamins	
Explain the term water soluble vitainins.	0.0
	SL 3
	List THREE golden rules for safe food preparations.

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PEE soctions	of a food r	vramid			
VEE SECTIONS	, or a 1000 p	dyrainiu.			
					SL 3
s a mineral is	s essential t	or good healt	n.		
	. 30001111011	e. good noam			SL 2
			REE sections of a food pyramid.	REE sections of a food pyramid.	

i. Discuss FOI	JR functions of water when it is absorbed by our bodi	es.
		SL 4
RAND 2:	CARING FOR THE FAMILY	Weighting 18
RAND 2:	CARING FOR THE FAMILY	Weighting 18
	CARING FOR THE FAMILY VO risk factors relating to high blood pressure.	Weighting 18
		Weighting 18
Describe TV	VO risk factors relating to high blood pressure.	
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. Describe TV	VO risk factors relating to high blood pressure.	
Describe TV	VO risk factors relating to high blood pressure.	SL 2

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_ist TWC	risk factors of a pregnant mother who sm	okes.	
			SL
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_xpiaiii ti	ie negative enects of the lack of exercise t	to our nealth.	
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Define th	e term dietary fibre .		
			SL

Explain the	causes of bowel cancer.	ſ		
			SL 3	
				
				
4. Describe so	Describe some negative impacts of stress on teenagers.			
			SL 2	
TRAND 3:	CONSUMER RESPONSIBILITIES	Weightin	g 13	
			9	
5. List TWO w	ays to provide colour, flavour and appearance when coo	oking meat		
. LIST I VV O VI	ays to provide colour, havour and appearance when coc	Jang meat.	SL 2	
			JL 2	
				

		SL:
Describe a	a reason why the consumer needs to improve food safety.	
		SL:
Define the	e term goal setting .	
		SL:
		
How do w	ou prolong the use of left over food using a microways?	
now do yo	ou prolong the use of left-over food using a microwave?	
		SL

30.	Explain the characteristics and importance of good customer service.		
			SL 3
STR	AND 4: DESIGN AND TEXTILES	Weighti	ng 17
31.	Define the term manufactured fibres in textile production.		
			SL 1
22	Explain cutting on the bigs and how it is used in sowing		
32.	Explain cutting on the bias and how it is used in sewing.		
			SL 3

	SL:
	
	
Define the term filement films and sive an	avamala
Define the term filament fibre and give an	example.
	SL:
Describe the term over-locker as used in ⁻	Textile constructions.
2 0001120 tilo tolli	
	SL 2
Describe the process of placing a pattern o	of a skirt on a fabric to make an outfit.
	SL :

37.	Compare and	contrast a garment that you have made using	a:
		cial pattern	
	(ii) home-m	ade pattern	
STR	AND 5:	DESIGN PROCESS	Weighting 19
38.	Define the ter	rm Close Design Brief .	
39.	In designing a required prod	a food product, explain how to prepare sketche uct.	s to produce the
			SL 3

			·	SL
				
Danasila a T	IDEE at a second of the Decimal	Dun Mandal		
Describe a 1	HREE stage cycle of the Design F	Process Model.		
				SL
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Explain why	a sensory star diagram is included	d in Food Labeling.		
				SL
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Dete	ermine the evaluating activities in the design process in terms of:	_
• h • ii	ermine the evaluating activities in the design process in terms of: now well the requirements of the design brief have been met; nvolving other people in the evaluation process; edeveloping or improving plans; deas or procedures; and	
• h • ii	now well the requirements of the design brief have been met; involving other people in the evaluation process; edeveloping or improving plans;	
• h • ii	now well the requirements of the design brief have been met; revolving other people in the evaluation process; redeveloping or improving plans; redeveloping or procedures; and	
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STUDENT EDUCATION NUMBER									

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(For Scorers only)

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