

STUDENT EDUCATION NUMBER



GOVERNMENT OF SAMOA
MINISTRY OF EDUCATION, SPORTS AND CULTURE

Samoa Secondary Leaving Certificate

FOOD AND TEXTILES TECHNOLOGY

2020

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	52	29
STRAND 2:	CARING FOR THE FAMILY	7	43	24
STRAND 3:	CONSUMER RESPONSIBILITIES	11	29	16
STRAND 4:	DESIGN AND TEXTILES	14	7	4
STRAND 5:	DESIGN UNDERSTANDING	15	49	27
TOTAL			180	100

Check that this booklet contains pages 2-20 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. State a method of **commercial food preservation**.

SL 1

2. Describe the nutritional consequence of the commercial food preservation method named in Number 1.

SL 2

3. Name the government ministry in Samoa which is responsible for **regulating the food industry**.

SL 1

4. Describe how the government ministry regulates the standards for food preparation such as personal, kitchen and food hygiene.

SL 2

5. Define **convenience food**.

SL 1

6. Define the term **dehydration** in relation to food.

SL 1

7. State ONE information about a product that is often indicated on a **product label**.

SL 1

8. Explain why companies **preserve food in bulk**.

SL 3

9. Define **vegetarian**.

SL 1

10. Explain why Vitamin C is essential for proper functioning of the body.

SL 3

11. Describe the role of foods high in dietary fiber in digestion.

SL 2

12. Explain why moulds grow on foods.

SL 3

13. Joanna is a diabetic patient. She goes to eat in restaurants often and today she chooses a meal as follows:

Fried chicken and large chips
Ice cream and cakes
Large cup of sweet hot milo with fresh full cream milk

Critique this choice of foods by Joanna and provide alternatives that would better suit her diabetic status.

SL 4

15. Define hospitality.

SL 1

16. Describe the type of clothing suitable for construction work.

SL 2

“According to the research done by FAO of the United States, 63% of the Samoan population suffers from obesity and 89% are overweight. Adult diabetes rose from 22% in 2002 to 46% in 2014”.

17. With reference to the above statement, discuss an effective strategy through which Samoans can work together to combat nutritional related diseases. Use examples to support your answer.

SL 4

18. State the meaning of **personal presentation**.

SL 1

19. State ONE of the **goals** of the Samoa National Food and Nutrition Policy.

SL 1

20. State a nutritional cause of **high blood pressure**.

SL 1

21. Explain how working parents can best meet the dietary and nutritional needs of the members of their households.

SL 3

22. Gout occurs from a buildup of urate crystals in the joints, causing inflammation and therefore intense pain. Name the substance that urate crystals are made from.

SL 1

23. State ONE health risk factor that a pregnant woman must avoid.

SL 1

24. Define **good personal hygiene**.

SL 1

25. Give an example of a **nutritious snack**.

SL 1

26. The modern day take-away meals often contain very high content of unhealthy fats. Explain the **negative effect** of regularly eating meals that have very high levels of unhealthy fats.

SL 3

28. Define **unsatisfactory goods** in terms of food production.

SL 1

29. Define **Resource Management** in terms of food production.

SL 1

30. Define **service provider** in the context of food safety.

SL 1

31. Explain the relationship between **food production** and **food promotion** in relation to fast foods.

SL 3

43. Explain how **resources** can be effectively managed in producing new designs to achieve the outcomes of the design brief.

SL 3

44. What type of organisation structure usually leads to the failure of a company? Discuss how such an organizational structure can be changed to improve the company's profits, using PMX as an example.

SL 4

45. Define **design specification**.

SL 1

46. State the meaning of **closed design brief**.

SL 1

An elegant design usually has a thematic vision that drives its creation.

47. Describe a product outcome in terms of its **elegance**.

SL 2

48. You have been asked to **evaluate the new garments that are being produced by a company as part of its new line**. Discuss the **criteria** and the **process** that you will use to carry out this evaluation.

SL 4

Your family has a small textiles factory that has been running for a few years. There is a need to improve the quality of your products to keep up with your competitors.

49. List **TWO** reasons why you would choose to conduct interviews with your current employees before making the necessary changes to improve your products.

SL 2

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(For Scorers only)

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