



STUDENT EDUCATION NUMBER									

Samoa Secondary Leaving Certificate

FOOD and TEXTILES TECHNOLOGY 2021

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 paper to write your answers, 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.

STRANDS		Page	Time (min)	Weighting
STRAND 1	FOOD AND NUTRITION	2	45	29
STRAND 2	CARING FOR THE FAMILY	8	27	24
STRAND 3	CONSUMER RESPONSIBILITIES	13	36	16
STRAND 4	DESIGN AND TEXTILES	17	54	4
STRAND 5	DESIGN UNDERSTANDING	18	18	27
TOTAL			180	100

Check that this booklet contains pages 2-24 in the correct order and that none of these pages are blank.

HAND THIS BOOKLET TO THE SUPERVISOR AT THE END OF THE EXAMINATION.

For Questions 1 – 6, write the letter of your best answer in the box provided.

1. Which of the following is a commercial method of preserving fruits?

- A. Salting
- B. Canning
- C. Smoking
- D. Sun-Drying

SL 1

2. Which method of preservation converts the water present in food to ice crystals?

- A. Rehydration
- B. Dehydration
- C. Freezing
- D. Thawing

SL 1

3. Micro-organisms in food that cause diseases in the body are called:

- A. pathogens.
- B. mutagens.
- C. paramecia.
- D. protozoa.

SL 1

4. Which of the following groups of food, is considered as low risk?

- A. Dairy.
- B. Meats.
- C. Bread and baked products.
- D. Poultry and Poultry products.

SL 1

5. Proteins found in plants and animals, which speed up the rate of chemical reactions are called:

- A. amino acids.
- B. enzymes.
- C. collagen.
- D. gluten.

SL 1

6. A waxy, fat-like substance that is found in every cell of the body and that can combine with other substances in the blood to form plaque is called:

- A. bile.
- B. insulin.
- C. triglyceride.
- D. cholesterol.

SL 1

Study the picture given below, then answer Question 7.



7. Describe ONE food hygiene practice illustrated in the picture that promotes food safety.

SL 2

For Questions 15 – 22, write the letter of the best answer in the box provided.

15. Which of the following is a nutrition related disease that is common in our society?

- A. Obesity
- B. Malaria
- C. Measles
- D. Tuberculosis

SL 1

16. 'Soifua Maloloina' in the Samoan Language means:

- A. culture.
- B. socialisation.
- C. belief systems.
- D. health and wellbeing.

SL 1

17. Which of the following is a non-communicable disease that is characterized by red, painful swellings in the joints of arms and legs?

- A. Gout
- B. Diabetes
- C. Hypertension
- D. Arteriosclerosis

SL 1

18. A type of carbohydrate found only in plants, also referred to as roughage or cellulose is:

- A. starch.
- B. dextrin.
- C. dietary fibre.
- D. polysaccharide.

SL 1

19. The set of traits that characterises an individual is called:

- A. personal presentation.
- B. personal appearance.
- C. facial expression.
- D. body language.

SL 1

20. Which of the following can be classified as a nutritious snack?

- A. Fresh peanuts.
- B. Box of hot fries.
- C. Fried chicken.
- D. Bottle of coke.

SL 1

21. The industry that is focused on the short-term movement of people to locations away from where they usually reside is the:

- A. hospitality industry.
- B. transport industry.
- C. tourism industry.
- D. hotel industry.

SL 1

22. Which of the following refers to the maintenance of cleanliness and grooming of the body?

- A. Social well-being.
- B. Personal hygiene.
- C. Personal appearance.
- D. Emotional well-being.

SL 1

For Questions 28 – 33, write the letter of your BEST answer in the box provided.

28. The process of transforming raw ingredients into prepared food products is called:

- A. food promotion.
- B. food production.
- C. food preservation.
- D. food fermentation.

SL 1

29. Food sold in a restaurant, café, or take-out, with pre-heated or pre-cooked ingredients and delivered when ordered is referred to as:

- A. fast food.
- B. left-over food.
- C. packaged food.
- D. convenience food.

SL 1

30. A body of law that relates to practices the producers of goods must abide with, in order to protect customers from harm or loss is referred to as:

- A. Producer rights.
- B. Consumer rights.
- C. Consumer guarantees.
- D. Consumer responsibilities.

SL 1

31. A type of complaint that an employee may bring, against a current or former employer is known as:

- A. personal grievance.
- B. industrial action.
- C. a protest.
- D. a strike.

SL 1

For Questions 38 – 41, write the letter of your best answer in the box provided.

38. A detailed description of what the client needs is referred to as a:

- A. task.
- B. problem.
- C. design process.
- D. design specification.

SL 1

39. A design brief in which the designer has no room for her own choice in the designing of the product, but instead must meet the exact specification expected by the solution, is known as:

- A. Internal design brief.
- B. External design brief.
- C. Close design brief.
- D. Open design brief.

SL 1

40. An apparent requirement, used as the basis on which a design brief is developed is referred to as a:

- A. want.
- B. desire.
- C. perceived need.
- D. perceived solution.

SL 1

41. Tools that are required to design a solution are called:

- A. Ingredients.
- B. Equipment.
- C. Materials.
- D. Processes.

SL 1

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2021

(For Scorers only)

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