DE YOUNGSTER’S INTERNATIONAL SCHOOL

FIRST MOCK EXAMINATION FEBRUARY, 2021

**BASIC DESIGN AND TECHNOLOGY -HOME ECONOMICS**

NAME: ………………………………………………..INDEX NO:…………………………….

SECTION ‘B’ CORE SKILLS 20 MARKS

ANSWER THIS QUESTION - COMPULSORY TIME: 1 Hour 45 Min.

1. a) State one advantage of baked foods ………………………………………………………………..

…………………………………………………………………………………………………………….

………………………………………………………………………………………………….(2 Marks)

b) State one major function of each of the following nutrients in children:

i)Carbohydrate.............................................................................................................................................

...................................................................................................................................................... (1 Mark)

ii)Vitamins………………………………………………………………………………………………

………………………………………………………………………………………………….(1 Mark)

c) i) Define Exhibition…………………………………………………………………………………..

………………………………………………………………………………………………….(2 Marks)

ii) Give two reasons why artworks are exhibited………………………………………………,………..

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…………………………………………………………………………………………………………….

…………………………………………………………………………………………………(2 Marks)

iii) List two types of exhibition ………………………………………………………………………….

………………………………………………………………………………………………….(2 Marks)

iv)State one major difference between the two types of exhibition……………………………………..

……………………………………………………………………………………………………………

……………………………………………………………………………………………………………

d) i) List two stages of the design process……………………………………………………..................

…………………………………………………………………………………………………(2 Marks)

ii) List two methods of recording information for solving a design problem……………………………

…………………………………………………………………………………........................(2 Marks)

iii) Name a suitable method for sketching a possible solution in a design problem ………………….....

………………………………………………………………………………………….………(2 Marks)

iv) List three methods of pictorial drawing ……………………………………………………………..

………………………………………………………………………………………………….(3 Marks)

v) Define a line…………………………………………………………………………………………...

……………………………………………………………………………………………………………

………………………………………………………………………………………………….(1 Mark)

2. a) i) List the cooking method used to prepare the Pancake. (2 Marks)

……………………………………………………………………………………………………………

…………………………………………………………………………………………………………….

ii) The passage below describes the preparation of Pancake. Fill in blank spaces with

appropriate words provided below:

Beat, milk, well, fresh egg, sieve, heat, pancake, batter, roll up, sprinkle

…………………………. flour and salt into a basin. Make a ………………….. in the centre and drop

a…………….. into the flour. Add a little of the …………………and mix lightly, drawing the flour

from the side to the centre. Continue stirring, adding the milk gradually until the mixture is

thick and creamy on the surface. Mix in the remainder of the milk. …………………. Avery small

amount of oil in a frying pan. Pour in enough ………………….. to give a proper thin layer and cook

quickly until the top is dry and the bottom is slightly browned. Turn the ……………… over.

Brown the other side and turn out onto grease proof paper and ………………. with sugar. Squeeze

a few drops of lemon juice over the pancake and ………….. … (9 Marks)

b) State five points to consider when choosing fabrics for a baby………………………………………

……………………………………………………………………………………………………………

……………………………………………………………………………………………………………

……………………………………………………………………………………………………………

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………………………………………………………………………….…………………… (10 Marks)

c) List two clothing that French seams are used on………………………………………………………

………………………………………………………………………….………………………(4 Marks)

3. a) Explain the following terms:

i) Food spoilage……………………………..………………………………………………………….

…………………………………………………………… …………………………………(3 Marks)

ii) Food preservation……………………………………………………………………………………

……………………………………………………………………………..…………………(3 Marks)

b) State two uses of table napkins………………………………………………………………………..

…………………………………………………………………………..……………………(4 Marks)

c) State one reason each for:

**a**) Taking insurance against fire and floods………………………………………………………………

…………………………………………………………………………………………………(2 Marks)

**b**) Carrying out regular audit of products…………………………………………………………………

…………………………………………………………………………..……………………(2 Marks)

**c**) Organizing staff training………………………………………………………………………………

.................................................................................................................................................... (2 Marks)

**d**) Advertising a business and its products……………………………………………………………….

……………………………………………………………………………….....………………(2 Marks)

d) Explain the term “Advertisement”……………………………………………………………………

……………………………………………………………………………………..………….(3 Marks)

e) List two ways you can advertise a business and its products……………………………………….

…………………………………………………………………………………..…..…………(34Marks)

4. a) i) List three ingredients needed for the preparation of “yakeyake”………………………………..

…………………………………………………………………………………………………(3 Marks)

ii) State the cooking method used to cook “yakeyake”………………………………….…… (3 Marks)

b) List two main dishes suitable for an invalid…………………………………………………………..

c) State and explain three nutrients needed by invalids…………………………………………………..

…………………………………………………………………………………………………………….

……………………………………………………………………………………………………………

……………………………………………………………………………………….…………(6 Marks)

d) As a dress maker, list two methods you would use to hold a hen in position…………………………

………………………………………………………………………………………….………(4 Marks)

e) Write down three reasons why pressing should be done……………………………………………...

…………………………………………………………………………………………………………….

…………………………………………………………………………………………………………….

………………………………………………………………………………………………….(3 Marks)

f) Mention four pressing equipment and tools that should be available in Dress Maker’s/Tailor’s

workshop……………………………………………………………………………….………(3 Marks)

***END OF PAPER TWO***

PAPER ONE

ANSWER ALL THE QUESTIONS IN THIS SECTION

1. Causing of food spoilage may be attributed to the following reasons except.

a) Improve harvesting methods b) Natural decay within the food

c) Insects and rodents attack d) Contamination by bacterial

2. Contamination seams are those that are:

a) Easily noticed on the right side of a garment b) Cannot be seen on the right side

c) Made with the turning pressed to one side d) Easy to make

3. The protective foods include:

a) Cassava and plantain b) Plantain and Cocoyam

c) Oily seeds and pulses d) Vegetables and fruits

4. Which of the following is not a direct risk?

a) Theft b) Fire outbreak c) Flooding d) Low quality products

5. The main outline of a drawing is shown with:

a) Continuous thin lines b) Broken lines c) Continuous thick lines d) Hatching lines

6. Rhythm, Variety, Harmony and Contrast in designing are termed……….

a) Element b) Idea c) Principle d) values

7. The colour for an earth wire is

a) Pink b) Brown c) Red d) Yellow

8. The position of the plan in third angle projection is

a) Below the front elevation b) Left side of the front elevation

c) Above the front elevation d) Above the front elevation

9. The statement that specifies a need is

a) Brief b) Analysis c) Situation d) Investigation

10. Prisms and Pyramids can best be named according to the

a) Base b) Face c) Vertex d) Edge

11. Missing nails in household furniture occurs in cabinets.

a) Concrete benches b) Plastic cabinets c) Metals tables d) Wooden chairs

12. The stage in designing where the strengths and weakness of an artefact are assessed is know as.

a) Evaluation b) Investigation c) Analysis d) Final solution

13. A formal outlet for raising money to start a sewing business is

a) A family member b) Money lenders c) A rural bank d) The susu man

14. In drawing, objects nearer the viewer are in the

a) Background b) Horizon c) Foreground d) Middle ground

15. Pencils for drawing are sharpened to

a) Square and chisel edge b) Conical and chisel points

c) Trapezoid and spherical points d) Spherical and conical points

16. Meat may be preserved using the following method except.

a) Steaming b) Deep freezing c) Salting d) Smoking

17. The most suitable way of preserving poultry is by

a) Freezing b) Boiling c) Frying d) Salting

18. Which of the following is not true when egg is tested for freshness?

a) it floats in brine b) it should be heavy

c) it sinks in brine d) it should be clear when held towards light

19. Dry method of cooking include all of these except

a) Roasting b) Frying c) Grilling d) Baking

20. Shoulder pad is needed in this garment

a) Long dress b) Skirts c) Jackets d) Morning coat

21. Which of the following mineral elements is responsible for carrying oxygen in the blood?

a) Calcium b) Iron c) Magnesium d) Sodium

22. What is the main function of openings in a garment?

a) Allow garment to have close-fitting b) To reduce size of fabric needed

c) To be able to put on and off easily d) To make is attractive

23. Fastening on garments are used to

a) Close openings b) Make garments appear neat

c) Secure long sleeves d) make garment to be worn easily and quickly

24. Freehand cutting involves cutting out design on fabric using

a) Special pattern b) Drafting process c) Body measurement d) Light fabric

25. The choice of openings and fastening in a garment are determined by the following except.

a) Colour b) Purpose b) Position d) Fabric

26. Parts of the body that should be measured for a garment to be made include the following

except.

a) Bust b) Ankle length b) Hips d) Around arm

27. Areas of Home Economics that need the application of elements and principles of design

include the following except.

a) Garnishing savoury foods b) Stitching

c) Decoration of sweets (cake decoration) d) Making and use of cloth and accessories.

28. The flow of heat through liquids and gases is termed….

a) Convection b) Evaporation c) Conduction d) Radiation

29. The movement of heat from its source through a vacuum to cook food is known as

a) Refraction b) Convection c) Radiation d) Boiling

30. Breast milk is ideal for babies because of the following except

a) it is readily available b) it has the right temperature

c) All nutrients are present in the right proportion d) it gives the baby more appetite

***END OF PAPER ONE***