FOOD & TEXTILES TECHNOLOGY

5926/01

Paper 1 Multiple Choice

October/November 2024

1 hour

Total: 40 Marks

READ THESE INSTRUCTIONS FIRST:

Write your answer on the answer sheet.

You will need a multiple choice Answer Grid.

This paper consists of 40 multiple choice questions.

Four possible answers are given for each question. Choose the **best** answer and shade your choice in the oval under the correct letter in soft pencil **HB** on the separate multiple choice Answer Grid provided.

Read all questions in each section.

Answer all questions.

SECTION A - FOOD TECHNOLOGY

SECTION B - TEXTILES TECHNOLOGY

EXAMPLE: 41. Which animal fat lacks vitamins A and D?

- A ButterB DrippingC Fish oil
- **D** Lard

41	Α	В	С	D

For Exam	iner's Use
Marks	

This document consists of 8 printed pages.

Answer **all** questions in this paper.

Shade the correct answer in the grid provided.

SECTION A – FOOD TECHNOLOGY

	B C D	lodine Phosphorus Potassium
2	Which	fat should be eaten in small amounts?
	A B C D	Margarine Polyunsaturated fat Saturated fats Unsaturated fats
3	Which	vitamin reduces the risk of pregnancy complications?
	A B C D	Riboflavin Thiamine Vitamin A Vitamin E
What is the main function of Vitamin B ₁₂ ?		s the main function of Vitamin B ₁₂ ?
	A B C D	Build strong bones and teeth Formation of red blood cells Formation of soft tissues and mucus membranes For absorption of iron
5	Which	type of flour has the highest gluten content?
	A B C D	Bread flour Cake flour Corn flour Self-raising flour
6	Which	type of sugar is best for making creamed cakes?
	A B	Caster sugar Granulated brown sugar

Which is important for the functioning of the heart muscles?

Calcium

C

D

Icing sugar Soft brown sugar

1

Α

7	What is the function of milk in cake making?		
	A B C D	Binds the ingredients Decorates the cake Incorporates air Makes cake yellow	
8	Which food item is affected by the action of enzymes after being cut or bruised?		
	A B C D	Apples Beetroot Oranges Tomato	
9	Which polysaccharide is made in the human body?		
	A B C D	Cellulose Dextrin Glycogen Pectin	
10	Which information is mandatory on convenience food packaging?		
	A B C D	Company logo Net weight Nutrient supplements Serving size	
11	What o	describes the browning of the crust of bread during baking?	
	A B C D	Caramelisation Coagulation Dextrinization Oxidation	
12	Which oven temperature is best for a whisked cake?		
	A B C D	140 degrees C 170 degrees C 180 degrees C 220 degrees C	
13	Which is a chemical preservative?		
	A B C D	Cooking oil Lemon juice Pectin Salt	

- Which is an example of a meal course?
 - A Buffet
 - B Breakfast
 - **C** Dinner
 - D Starter
- What causes muffins to be soggy?
 - A Leaving muffins to cool in their pans for too long
 - **B** Leaving muffins to cool in their pans for a short time
 - C Overfilling the muffin cups/tins
 - **D** Overmixing the muffin mixture
- What is the best way to layer a sandwich from the bottom to the final layer?
 - A Bread with a spread, filling, raw vegetables, bread
 - **B** Bread, filling, raw vegetables, bread
 - C Bread with a spread, raw vegetables, filling, bread
 - **D** Bread, raw vegetables, filling, bread
- Which of the following menu is suitable for a strict vegetarian?
 - A Bean loaf, potato chips, creamed spinach
 - **B** Bean loaf, potato chips, lettuce salad
 - **C** Cheeseburger, potato chips, potato salad
 - **D** Sausage casserole, bread rolls, coleslaw
- **18** Which meal is rich in fibre?
 - A Bean stew, cooked samp, boiled spinach
 - **B** Beef stew, cooked rice, mashed butternut
 - **C** Fried fish, potato chips, boiled carrots
 - **D** Grilled chicken, bread rolls, potato salad
- 19 What are the symptoms of kwashiorkor?
 - A Poor eyesight, swollen stomach and flaky skin
 - **B** Poor skin health, growth retardation and poor eyesight
 - **C** Poor skin health, poor eyesight and liver malfunction
 - **D** Poor skin health, growth retardation and swollen stomach
- Why is steamed food suitable for an invalids' diet?
 - A Steamed food is heavy
 - **B** Steamed food is light
 - **C** Steamed food is rich
 - D Steamed food is tasty

SECTION B - TEXTILES TECHNOLOGY

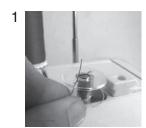
		SECTION B - TEXTILES TECHNOLOGY		
21	Which	property of fabric draws moisture away from the body?		
	A B C D	Absorbency Durability Resilience Strength		
22	Which	fabric requires preshrinking before cutting?		
	A B C D	Cotton Polyester Viscose Wool		
23	Which	fastener is used on boys' trousers?		
	A B C D	Centered zipper Fly zipper Lapped zipper Press studs		
24	What	What is a quality control factor in garment production?		
	A B C D	Market research Garment size Sewing machine care Temporary stitch size		
25	Which	n technique is used to prevent the edges of a seam from fraying		
	A B C D	Grading Ironing Neatening Stitching		
26	Where	e is the yardage requirement found on a commercial pattern?		
	A B C D	At the back of the envelope At the front of the envelope In the instructional sheet On the pattern pieces		
27	What	is the correct way of taking sleeve length measurements?		
	A B	Elbow to the wrist Shoulder bone to the wrist		

Top of the spine to the wrist

Underarm to the wrist

C D

What is the correct procedure for winding the bobbin?









A 2,1,4,3 B 1,2,3,4 C 2,4,3,1 D 1,3,2,4

- What is the main function of a slide plate?
 - A Adjust the width of stitches
 - **B** Cover the area around the needle
 - C Cover the bobbin and bobbin case
 - **D** Keeps the needle in position
- What technique is used to strengthen the corners of a patch pocket?
 - A Decorating
 - **B** Hemming
 - C Neatening
 - **D** Reinforcing
- Which stitch is used for transferring patterning marking?
 - A Even tacking
 - B Tailors tacking
 - C Slip hemming
 - D Overcasting stitch

What is the function of the tool shown in the diagram?



- A Thread the overlocker
- **B** Transfer markings
- **C** Trim the fabric
- **D** Undo stitches
- Which measurement is taken around the body?
 - A Back length
 - **B** Bust measurement
 - C Chest length
 - D Shoulder measurement
- Which pattern marking is used when assembling a garment?
 - **A** Grainline
 - **B** Lengthening line
 - C Notches
 - **D** Place on fold
- Which machine part moves the fabric forward while sewing?
 - **A** Bobbin
 - **B** Feed dog
 - C Hand wheel
 - **D** Presser foot
- What is the proper technique for pressing in garment construction?
 - A Hold the iron above the fabric and use steam from the iron.
 - **B** Hold the iron and place it on the fabric for at least 2 minutes.
 - **C** Raise and lower the iron onto the fabric using up and down motion.
 - **D** Slide the iron back and forth using sliding motion over the fabric.
- Which body measurement is needed to determine the appropriate pattern size for a skirt?
 - A Bust
 - **B** Crotch
 - C Hip
 - **D** Height

38	Which tool protects your fingers when you sew by hand'		
	Α	Bobbin	
	В	Needle	
	С	Thimble	
	D	Thread	

- Which pattern piece should be laid first when laying out?
 - A Larger pieces
 B Smaller pieces
 C Straight grain lines
 D Pieces with notches
- What should be considered when attaching a set-in sleeve?
 - A ColourB ComfortC LengthD Texture

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