



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Prevocational Certificate of Secondary Education

CANDIDATE
NAME

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CENTRE
NUMBER

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CANDIDATE
NUMBER

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FOOD AND TEXTILE TECHNOLOGY

5926/02

Paper 2 Structured Questions

October/November 2024

2 hours

Candidates answer on the Question paper

Total Marks: 100

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.

Write in **blue or black ink** in the spaces provided on the question paper.

You may use a soft pencil for any diagram, graph or rough working.

Do **not** use staples, paper clips, highlighters, glue or correction fluid.

Section A – consists of short constructed responses worth **40** marks.
Answer **all** questions in the spaces provided on the question paper.

Section B – consists of long and extended responses worth **60** marks.
Answer **all** questions in the spaces provided on the question paper.

The number of marks is given in brackets [] at the end of each question or part question.

For Examiner's Use	
Question	Marks
Section A	
1	
2	
Section B	
3	
4	
5	
6	
Total Marks	

This document consists of **11** printed pages and **1** blank page.

SECTION A

This Section comprises questions in Food and Textiles Technology.

Answer **all** questions in the spaces provided.

FOOD TECHNOLOGY

- 1 (a) Name the vitamin C deficiency disease.

..... [1]

- (b) Name **two** classes of carbohydrates and give an example for each.

1 Class

Example

2 Class

Example [4]

- (c) Identify **two** functions of zinc.

1

.....

2

..... [2]

- (d) Identify a different raising agent that could be used when baking each of the following products.

1 Gingerbread

.....

2 Muffins

.....

3 Swiss roll

..... [3]

(e) State **three** conditions necessary for the fermentation of yeast during bread making.

1

2

3 [3]

(f) State **one** reason why each of the following should be considered when preparing meals for a convalescent.

1 Serve in a small portion

.....

.....

2 Avoid fatty food

.....

.....

3 Avoid spicy food

.....

..... [3]

(g) Explain how each of the following factors influences the planning of meals.

1 Available facilities

.....

.....

.....

.....

2 Season of the year

.....

.....

.....

..... [4]

[TOTAL MARKS: 20]

TEXTILES TECHNOLOGY

2 (a) Classify man-made fibres.

.....
 [2]

(b) State **two** qualities of a good hem.

1
 2 [2]

(c) Fig. 2.1 below shows the pattern of a front bodice.

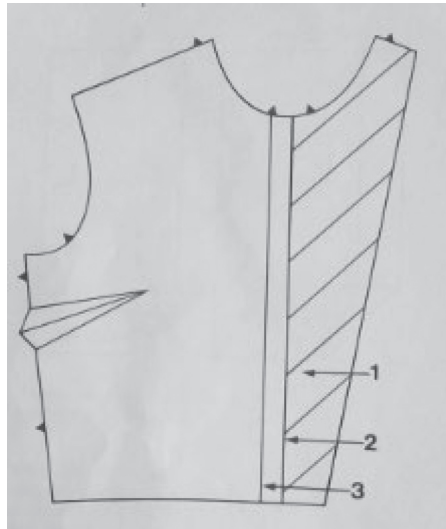


Fig. 2.1

(i) Label the **three** sections of the pattern identified in **Fig. 2.1**.

1
 2
 3 [3]

(ii) Name **two** other pattern markings that can be drawn on the pattern piece in **Fig. 2.1**.

1
 2 [2]

(d) Describe how to straighten the grain of a fabric before laying out.

.....

.....

.....

..... [2]

(e) State **one** function of the following sewing machine parts.

1 Take up lever

.....

.....

2 Spool pin

.....

..... [2]

(f) Describe how to transfer a dart marking from a pattern to a fabric using a tracing wheel and carbon paper.

.....

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..... [3]

(g) Describe the **four** steps that need to be followed when making a box pleat.

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..... [4]

[TOTAL MARKS: 20]

[TOTAL MARKS FOR SECTION A: 40]

SECTION B

This Section comprises four questions. Questions **3 & 4** are on Food Technology and Questions **5 & 6** are on Textile technology.

Answer **all** questions in the spaces provided.

FOOD TECHNOLOGY

3 (a) State the mineral element required for each of the following.

1 Clotting of blood

.....

2 Production of hydrochloric acid in the stomach

..... [2]

(b) Describe how fats are incorporated in rubbed-in flour mixtures.

.....

.....

.....

..... [3]

(c) Explain the importance of the following chemical preservative agents in food preservation.

(i) Vinegar

.....

.....

.....

..... [2]

(ii) Sugar

.....

.....

.....

..... [2]

- (d) Lindo is planning to cater for the 2025 football tournament and intends to grill meat as one of her dishes. Discuss what needs to be considered when grilling the meat.

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..... [6]

[TOTAL MARKS: 15]

- 4 (a) Describe the importance of the food pyramid.

.....

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..... [2]

- (b) State a method of frying that does not require fat.

..... [1]

- (c) Describe the characteristics of a good scone.

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..... [4]

- (d) State and explain one cause of a sunken cake.

Cause

Explanation [2]

- (e) Lwethu wants to operate a restaurant in her hometown and include convenience foods in the preparation of meals. Advise her on the best use of convenience foods when preparing meals.

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..... [6]

[TOTAL MARKS: 15]

TEXTILE TECHNOLOGY

5 (a) State **two** reasons why the needle thread may break while sewing.

1

2 [2]

(b) Describe the following techniques used in garment construction.

1 Clipping

.....

..... [2]

2 Trimming

.....

..... [2]

(c) State **three** points to consider when choosing fasteners.

.....

.....

.....

..... [3]

(d) Anele is sewing a white cotton school shirt and has used a bonded interfacing on the collar and facings of the shirt. Justify the use of this type of interfacing.

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..... [6]

[TOTAL MARKS: 15]

6 (a) Give **one** reason for using the following hand stitches:

1 Herringbone stitch

.....

.....

2 Running stitch

.....

..... [2]

(b) State **two** reasons for using a viscose fabric for a summer shirt.

1

.....

2

..... [2]

(c) Describe a roll collar.

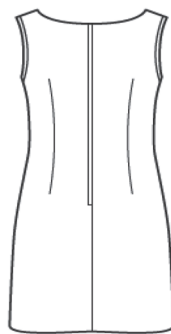
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..... [3]

(d) **Fig. 6.1** shows the back view of a dress:



Back view

Fig. 6.1

- 1 Identify the method used to reduce fullness in the dress shown in **Fig. 6.1**.

.....

- 2 Identify the neckline finish used for the dress shown in **Fig. 6.1**.

..... [2]

- (e) Ayandza has been asked to sew a school tunic with a lapped zipper fastener for her 14 years old sister. Discuss how to insert the lapped zipper on the tunic. You may use diagrams to explain your answer.

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..... [6]

[TOTAL MARKS: 15]

