



EXAMINATIONS COUNCIL OF ESWATINI  
Certificate of Prevocational Qualification

**FOOD & TEXTILES TECHNOLOGY**

Paper 1 Multiple Choice

5926/01

October/November 2022

1 hour

Total: 40 Marks

**READ THESE INSTRUCTIONS FIRST:**

You 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 Vitamin A and D?

- A** Butter
- B** Dripping
- C** Fish oil
- D** Lard

<b>41</b>	<b>A</b> <input type="radio"/>	<b>B</b> <input type="radio"/>	<b>C</b> <input type="radio"/>	<b>D</b> <input checked="" type="radio"/>
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<b>For Examiner's Use</b>	
<b>Marks</b>	

This document consists of **9** printed pages and **3** blank pages.

**PAPER 1 – Multiple Choice**

Answer **all** questions in this paper.

Shade your choice for the correct answer in the grid provided.

**SECTION A – FOOD TECHNOLOGY**

- 1 Which deficiency disease is caused by a lack of Vitamin C?
  - A Dementia
  - B Rickets
  - C Scurvy
  - D Osteoporosis
  
- 2 The main function of carbohydrates in the body is to:
  - A help build muscle tissue
  - B heal wounds
  - C prevent constipation
  - D supply the body with energy
  
- 3 Which group in the food pyramid should be consumed sparingly?
  - A Fat, oils, salt and sweets
  - B Fruits and vegetables
  - C Grains and cereals
  - D Meat, poultry, fish and eggs
  
- 4 Which method of cooking best preserves the colour in green vegetables?
  - A Baking
  - B Boiling
  - C Grilling
  - D Stewing
  
- 5 What is the function of NSP in the body?
  - A Ensures water balance.
  - B Helps to remove waste.
  - C Prevents diarrhoea.
  - D Prevents worn out tissues.

- 6 Why is it important to fold in the flour when making a cake using the creaming method?
- A To maintain consistency.
  - B To preserve colour.
  - C To preserve flavour.
  - D To retain incorporated air.
- 7 Which vitamin is affected by prolonged heat?
- A Vitamin A
  - B Vitamin B
  - C Vitamin C
  - D Vitamin D
- 8 What gives a firm foam when whisking egg white?
- A Whisking over a bowl of cold water.
  - B Whisking over a bowl of warm water.
  - C Whisking using a wooden spoon.
  - D Whisking using a metal spoon.
- 9 Which method of cake making is used for making ginger bread?
- A creaming
  - B melting
  - C rubbing-in
  - D whisking
- 10 Which of the following faults could result in a peaked cake?
- A Cake mixture too wet.
  - B Cake tilted in oven.
  - C Oven temperature is too low.
  - D Too small a tin.
- 11 Which process allows the dough to rise to at least double the size during bread making?
- A kneading
  - B proving
  - C shaping
  - D sponging
- 12 Bread suitable for making sandwiches should be:
- A fresh from the oven
  - B one week old
  - C one day old
  - D from the freezer

- 13 What is a disadvantage of convenience foods?
- A Contains too much fat and sugar.
  - B Consumes too much time in preparation.
  - C Causes too much waste in preparation.
  - D They lack NSP and additives.
- 14 Calcium in nursing mothers is needed for:
- A building and repair of body tissues.
  - B building bones and enriching tissues.
  - C prevents anaemia and weak bones.
  - D building bones and enriching milk.
- 15 Which piece of information is voluntary on a packaged food item?
- A Net weight
  - B Nutritional information
  - C Manufacturer's address
  - D Serving size
- 16 Packaging for take away products must be:
- A disposable and portable
  - B disposable and transparent
  - C small and heavy
  - D small and light
- 17 What is the role of vinegar in food preservation?
- A Inhibits microbial growth.
  - B Improves enzyme activity.
  - C Removes air bubbles.
  - D Prevents microbial entry.
- 18 Which describes low biological value proteins?
- A Contain some essential amino acids.
  - B Contain all essential amino acids.
  - C Originate from animal eggs.
  - D Originate from fruits and vegetables.
- 19 Which ingredient could be added to scones to add variety?
- A cheese
  - B fat
  - C liquid
  - D raising agent

20 What causes a heavy texture in a creamed mixture?

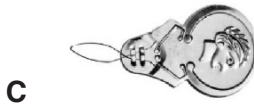
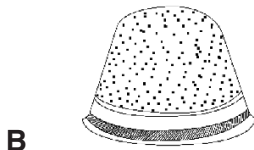
- A Eggs are beaten into the mixture.
- B Flour is beaten into the mixture.
- C Oven temperature is too high.
- D Too little liquid in the mixture.

## SECTION B – TEXTILES TECHNOLOGY

21 What is an example of a piece of cutting equipment?

- A seam ripper
- B seam gauge
- C tailor's ham
- D tracing wheel

22 Which needlework tool helps with needle threading?



23 What is an advantage of an electric sewing machine to entrepreneurs?

- A It sews well
- B It sews fast
- C It is cheap to purchase
- D It is easy to carry

24 Why is the instruction sheet included in a pattern envelope?

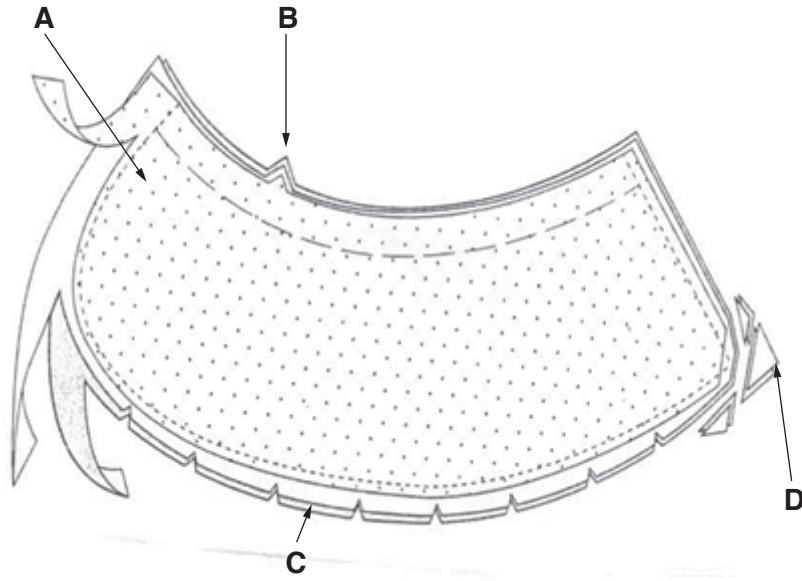
- A Provides instructions for laying out and selling garments.
- B Provides instructions for cutting out and washing articles.
- C Provides instructions for laying out, cutting and sewing.
- D Provides instructions for laying out, ironing and sewing.

- 25 How is the carbon paper placed when transferring pattern markings to a fabric?
- A Between two layers of fabric on the right side.
  - B Over one layer of the fabric on the wrong side.
  - C Between two layers of fabrics on either side.
  - D Over one layer of the fabric on the right side.
- 26 Which stitch is used to transfer a curved dart position onto a fabric?
- A diagonal tacking
  - B even tacking
  - C tailor's tacking
  - D uneven tacking
- 27 Which seam is commonly used on armholes?
- A french seam
  - B open seam
  - C plain closed seam
  - D run and fell seam
- 28 Which fastener is most suitable for boy's trousers?
- A buttons
  - B hooks
  - C velcro
  - D zipper
- 29 Which is used to prevent fraying in open seams?
- A double stitching
  - B edge stitching
  - C layering
  - D trimming
- 30 Single pointed darts must be pressed towards the:
- A back
  - B centre
  - C front
  - D side
- 31 Why are interfacings applied on collars during garment construction?
- A To add reinforcement.
  - B To add shape and support.
  - C To create a fashion image.
  - D To emphasise detail.
- 32 What is a property of cotton?
- A crease resistant
  - B cool to wear
  - C highly absorbent
  - D poor insulator of heat

- 33 Which of these is an environmental impact due to textile production?
- A Water pollution from synthetic and regenerated fibres.
  - B Air pollution from dyeing and starching products.
  - C Water pollution from dyeing and finishing products.
  - D Air pollution from dyeing and finishing of products.
- 34 What is referred to as drawing when gathering in fullness disposal?
- A Distributing the gathers evenly where attached.
  - B Pinning the pieces of fabric into position.
  - C Pulling of gathering threads to form small folds.
  - D Stitching two lines of gathering stitches.
- 35 Identify the type of sleeve that is cut together with the front and back bodice:
- A Kimono
  - B Set-in
  - C Puffed
  - D Raglan
- 36 What is the origin of the linen fibre?
- A animal fibre
  - B blended fibre
  - C plant fibre
  - D synthetic fibre
- 37 Which type of pocket is commonly used in men's shirts?
- A Faced
  - B In-seam
  - C Flapped
  - D Patch
- 38 Which class does silk belong to?
- A animal
  - B blended
  - C synthetic
  - D plant



39 Which identifies notching on the diagram?



40 Which type of hand stitch is used for holding pleats temporarily on a skirt?

- A diagonal tacking
- B overcasting
- C slip hemming
- D tailor's tacking

[TOTAL MARKS: 40]





