

FORM 2

DESIGN AND TECHNOLOGY

TIME: 2hours

Name: _____

Class: _____

----- **Note to student:** -----

You are required to answer all questions

	Areas corrected					Marks for Written Exam.	Marks for Design Folio	TOTAL	FINAL MARK
	D	--	--	T	F				
Max. Marks	20	--	--	40	40	100	100	200	%
Student's mark									

FOR TEACHERS' USE ONLY

DISTRIBUTION OF MARKS

In the above table, enter the marks obtained by student in each area.

D - Design, **T** - Textiles technology, **F** - Food technology)

SECTION A – DESIGN

1. Rewrite the following stages of the design process in the correct order.

Making	Situation	First Ideas	Planning	Testing and Evaluation
Development	Design brief	Specifications	Research	Chosen Idea

1 _____

2 _____

3 _____

4 _____

5 _____

6 _____

7 _____

8 _____

9 _____

10 _____

$\frac{1}{2}$ mark \times 10 = 5 marks

2. Read carefully the design brief given below to answer questions a to e.

Design brief:

Design and make a textile pocket for a mobile phone. The pocket should be appealing to teenagers.

- a. Write down TWO keywords from the above brief.

$1 \text{ mark} \times 2 = 2 \text{ marks}$

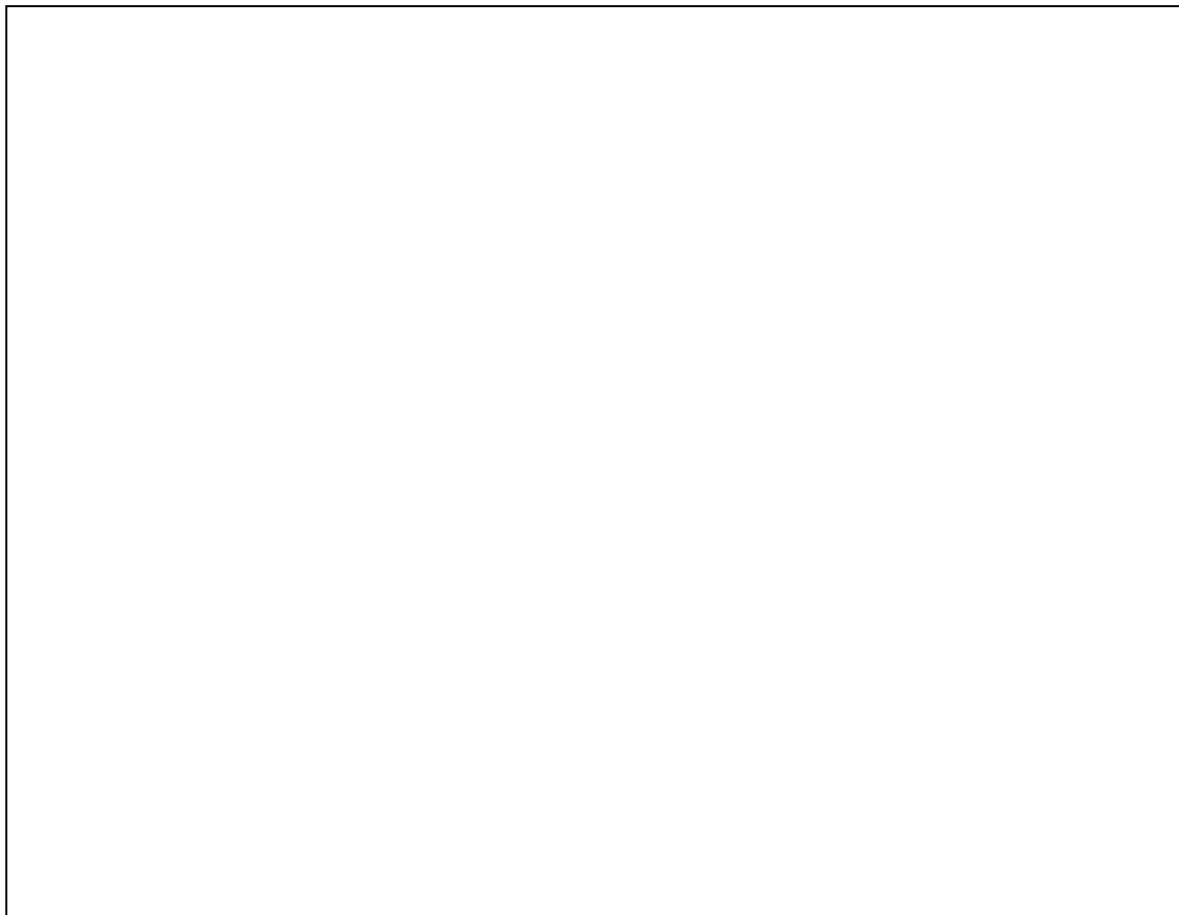
- b. List down TWO specifications that you would consider before designing the pocket for the mobile phone.

$1 \text{ mark} \times 2 = 2 \text{ marks}$

- c. State TWO methods by which you can communicate your ideas about the mobile phone pocket to other persons.

1 mark × 2 = 2 marks

- d. In the space below sketch ONE idea for the mobile phone pocket. Your sketch must be clear and showing approximate overall sizes, materials, and any proposed finish or decoration. You need to colour your sketch/es.



8 marks

- e. Give ONE reason for the choice of material you indicated on your sketch/es for question d.


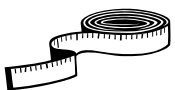

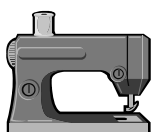

1 mark

SECTION B – TEXTILES

3. Name TWO non-woven fabrics commonly used in textile products.

2 marks × 2 = 4 marks

4. Give the names and uses of the tools and equipment shown in the following table. One has been done for you.

PICTURE	NAME	USE
	<i>Cutting Shears</i>	<i>For cutting fabrics</i>
		
		
		
		

1 mark \times 8 = 8marks

5. List TWO properties that cotton and linen fabrics have in common.

2 marks \times 2 = 4 marks

6. Name TWO colouring methods to decorate a cotton t-shirt.

2 marks \times 2 = 4 marks

7. Name THREE textile components normally used as fasteners.

2 marks \times 3 = 6 marks

8. State ONE method of neatening an edge on a textile product. Illustrate your answer with a sketch.

NAME OF METHOD:

SKETCH:

1 mark + 2 marks = 3 marks

9. List TWO safety precautions you would take when using a sewing machine.

2 marks × 2 = 4 marks

10. Natural fibres originate from various sources. Complete the following table to give the origin of each natural fibre. The first one has been done for you.

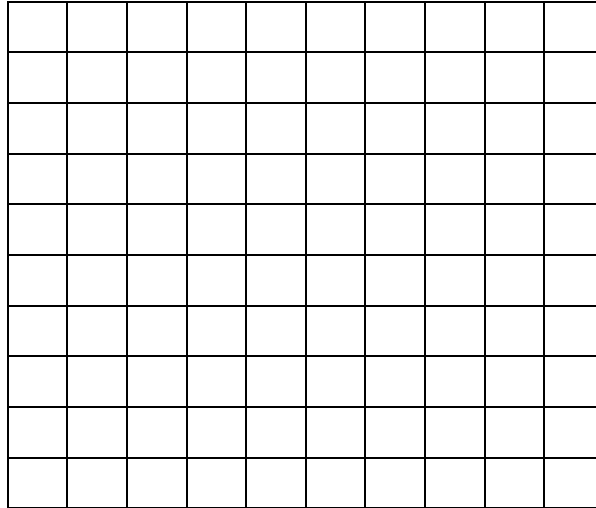
NATURAL FIBRE	ORIGIN
Cotton	vegetable
Wool	
Silk	
Linen	

1 mark × 3 = 3 marks

11. State the process used to convert fibres into yarn.

2 marks

12. Mark the construction of a Plain Weave using the checked diagram below.



2 marks

SECTION C – FOOD

13. State the colour of the chopping boards used for the following food items.

Raw Meat	Bread	Pears	Raw Fish

1 mark \times 4 = 4 marks

14. State whether the following statements are TRUE or FALSE.

a.	We can buy food after its Use By date.	
b.	Yoghurt is a good source of calcium.	
c.	We can eat food after its Best Before date.	
d.	Clean food preparation area frequently to avoid growth of bacteria.	

1 mark \times 4 = 4 marks

15. Finish off these recommended dietary guidelines.

a. Eat less food containing _____, _____ and _____.

1 mark \times 3 = 3 marks

b. Eat more food containing _____.

1 mark

16. Name TWO sources of each nutrient.

Protein _____

Carbohydrates _____

Fat _____

1 mark \times 6 = 6 marks

17. Complete the following sentences to show the importance of safety and hygiene in food preparation.

- a. Before handling food, _____ your hands.
- b. To _____ food poisoning, cook food well.
- c. _____ raw meats at the bottom of the fridge to avoid any dripping onto other food.
- d. High risk food should be stored below _____ $^{\circ}\text{C}$.
- e. Warm food should be kept above _____ $^{\circ}\text{C}$.

1 mark \times 5 = 5 marks

18. State the name of the following equipment:



1 mark \times 2 = 2 marks

19. Name the equipment used to:

- a. grate carrots _____
- b. remove the core of an apple _____
- c. open a can of baked beans _____
- d. peel apples _____

1 mark \times 4 = 4 marks

20. Give FOUR safety rules that must be taken to avoid personal injuries in a food lab.

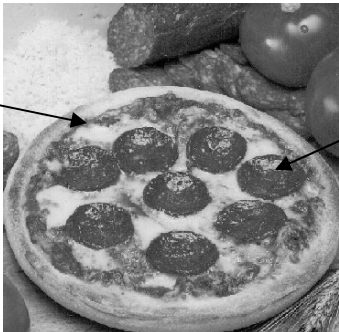
1 mark \times 4 = 4 marks

21. Underline the correct word from the brackets.

- a. Healthy diets are high in (starchy / sugary) foods.
- b. (Meat / Milk) is a good source of calcium.
- c. We should eat (wholemeal bread / burgers) because this provides us with fibre.
- d. Fruit and vegetables are good sources of (proteins / fibre).
- e. (Vitamins / Fats) are needed in our diet as these protect us from diseases.

1 mark \times 5 = 5 marks

22. Suggest TWO healthier toppings instead of the ones used for this pizza.

<p>a. Cheddar cheese</p> <hr/> <p>Replaced by:</p> <hr/>		<p>b. Salami</p> <hr/> <p>Replaced by:</p> <hr/>
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1 mark \times 2 = 2 marks