**2012 Basic Design And Technology (Home Economics ) – Paper One**

1. Which of the sets are temporary stitches?

A. Basting and tacking
B. Hemming and basting
C. Tacking and hemming
D. Tacking and running

2. The main vitamin Ama gets when she eats oranges is

A. vitamin C
B. vitamin D
C. vitamin E
D. vitamin K

3. Crockery is a collection of

A. forks and spoons
B. glasses and spoons
C. plates and forks
D. plates and glasses

4. The arrangement of the shapes in a picture is known as:

A. blending
B. composition
C. drawing
D. toning

5. Which of the following colours produces a feeling of coolness?

A. blue
B. orange
C. violet
D. white

6. The aspect of analysis which considers the appearance of an artefact is known as

A. aesthetics
B. construction
C. ergonomics
D. function

7. In designing, possible solutions are generated by the use of

I. observation
II. drawing
III. sketches

Which of the following options are correct?

A. I and II only
B. II and III only
C. I and III only
D. I, II and III

8. Drawing of an object starts with

A. colour
B. line
C. shape
D. texture

9. Which of the following colours is used to represent an earth wire?

A. blue
B. brown
C. red
D. yellow

The figure below is a wooden block. Use it to answer question 10 and 11



10. Which of the following views represent the plan?



11. The left-end view is represented by



12. Weakness on a joint of furniture may be due to

A. excessive glueing
B. hammering hard
C. missing nail
D. over polishing

13. Which of the following options suggest a dot in nature?

A. a cube of sugar
B. a grain of sand
C. footpath lane
D. Veins of a leaf

14. The B range of pencils are the

A. finest
B. hardest
C. smoothest
D. softest

15. Mounting an exhibition enables the dressmaker to

I. show her handiwork
II. attract customers
III. increase her income
IV. show her generosity

A. I, II and III only
B. I, II and IV only
C. II and IV
D. III and IV only

16. The movement of the sewing machine needle is controlled by the

A. tension disc
B. needle clamp
C. balance wheel
D. bobbin winder

17. Which of the following best explains why Ama’s woolen cardigan shrunk? It was

A. washed with warm water
B. dried in the shade
C. washed with hot soapy water
D. pressed with a warm iron

18. Burnt silk smells like burnt hair because it originates from a/an

A. vegetable source
B. synthetic source
C. regenerated source
D. animal source

19. One disadvantage of nylon in warm climate is that it

A. becomes weak when wet
B. cannot stand frequent laundering
C. is a good conductor of heat
D. is absorbent

20. Which of the following stitches must be worked on only the wrong side of an article?

A. hemming
B. loop
C. overcasting
D. running

21. A long sleeve shirt can be renovated into a ………… sleeve

A. kimono
B. puff
C. ragan
D. short

22. Which of the following sets comprises career opportunities for sewing students?

A. Dressmaking, computer programming and basketry
B. Dressmaking, hair dressing and interior decorating
C. Dressmaking, tailoring and teaching
D. Tailoring, catering and computer programming

23. The commonest tool in the kitchen is the

A. cooker
B. cook’s knife
C. food safe
D. shelf

24. The main use of the colander is for

A. draining
B. sifting
C. steaming
D. straining

25. Scalds are caused by

A. candle light
B. coal pot fire
C. gas fire
D. hot water

26. Food is garnished mainly to make it:

A. attractive
B. balanced
C. delicious
D. nutritious

27. A meal served at mid-morning or mid-afternoon is known as

A. breakfast
B. brunch
C. elevenses
D. snack

28. Conduction is a

A. way of heat transfer
B. method of cooking
C. way of preparing food
D. method of preserving food

29. A basic flour mixture is known as

A. batter
B. pancake
C. queen cake
D. rock bun

30. Portion control helps the caterer to

I. avoid waste of food
II. cut down cost of food
III. buy good food
IV. make profit on food sold

A. I. and III only
B. II, III and IV only
C. I, II and IV only
D. II and III only

# Paper One – Answers

1. A. Basting and tacking

2. A. vitamin C

3. D. plates and glasses

4. B. composition

5. A. blue

6. A. aesthetics

7. B. II and III only

8. B. line

9. D. yellow

10. A.

11. C.

12. C. missing nail

13. B. a grain of sand

14. D. softest

15. A. I, II and III only

16. C. balance wheel

17. C. washed with hot soapy water

18. D. animal source

19. C. is a good conductor of heat

20. A. hemming

21. D. short

22. C. Dressmaking, tailoring and teaching

23. B. cook’s knife

24. D. straining

25. D. hot water

26. A. attractive

27. B. brunch

28. A. way of heat transfer

29. A. batter

30. C. I, II and IV only

**2012 Basic Design And Technology (Home Economics ) – Paper Two**

1. (a) Ama ate fried fish, kenkey and fresh pepper sauce

Copy and complete in a table what Ama ate into the functional groups of food.

|  |  |
| --- | --- |
| **Food item** | **Functional group** |
| (i)     Fried fish |   |
| (ii)    Kenkey |   |
| (iii)   Fresh pepper sauce |   |

(b) The diagram below is the drawing of a mango



(i) Enlarge the diagram in (b) in the drawing sheet provided below.



(ii) Shade your drawing in (b) (i) in three tones
(iii) List two other methods of shading apart from the one used in (b) (ii)

(c) (i) State two reasons why investigations are carried out in the design process.
(ii) List three electrical appliances used in the home

2. (a) List six essential tools needed in the sewing box of a JHS student.

(b) State four points to consider when choosing a sewing machine.

(c) State the function of each of the following parts of the sewing machine

(i) Spool pin
(ii) Thread guide
(iii) Take up lever
(iv) Stop motion screw

(d) List three ways of caring for the sewing machine

3. (a) Why is a school canteen important? Give three reasons.

(b) State two important reasons for keeping the finger nails short and clean when cooking?

(c) In three sentences explain why Ama always keeps the kitchen clean.

(d) Define frying

(e) Give six examples of food that can be fried

(f) State one use of each of the following kitchen equipment
(i) Palette knife
(ii) perforated spoon
(iii) wooden spoon
(iv) strainer

4. (a) What is a fibre?

(b) List the two main classes of textile fibres

(c) Give two examples of each of the two classes of textile fibres you have listed in (b)

(d) State two reasons why cotton fabrics are commonly used in Ghana.

(e) What is menu?

(f) Write down three types of menu

(g) Explain each of the three types of menu you have written in (f)

(h) Plan a two course meal for yourself.

# Paper Two – Answers

1. (a) Ama ate fried fish, kenkey and fresh pepper sauce

|  |  |
| --- | --- |
| **Food item** | **Functional group** |
| (i)     Fried fish | Body building food |
| (ii)    Kenkey | Energy giving food |
| (iii)   Fresh pepper sauce | Protective food |

(b) The diagram below is the drawing of a mango



(iv) Enlarge the diagram in (b) in the drawing sheet provided below.



(v) Shade your drawing in (b) (i) in three tones

(vi) (b) (ii) Hatching (shading with lines)
Cross hatching (shading with crossed lines)
Stippling (shading with dots)
Smudging (shading by smearing with finger)

(c) (i) To properly identify and specify the problem
To decide on best solutions to the problem
To decide on the most suitable materials and tools needed to solve the problem
To decide on the right form/shape and size of the article

(ii) Pressing iron
Radio set
Television set
Electric cooker
Refridgerator
Electric kettle
Blender
Microwave oven

2. (a) Pins,
Pair of scissors
Needle,
Pin cushion or magnet
Tape measure,
Thread,
Seam ripper
Thimble

(b) The main type of work it will be used for
The money available
Durability
Ease of use / operation
Storage and maintenance facility available
Availability of spare parts

(c) (i) Spool pin …It holds the reel of thread.
(ii) Thread guide …Holds the thread in position from the spool pin to the needle.
(iii) Take up lever …This lever feeds the thread to the needle and controls the movement and flow of the spool thread in the formation of stitches.
(iv) Stop motion screw …Controls the stitching by the machine.

(d) Cover the machine when not in use.
Oil all movable parts regularly.
Service your machine regularly.
Keep machine away from dust / food particles.
Keep machine on a firm support
Follow all instructions in the manual booklet of the machine

3. (a) It helps pupils/students who do not eat before coming to school to get food to eat.
It helps meet the nutritional needs of pupils/ students.
The school authorities can monitor and ensure hygienic environment and healthy food
It provides the opportunity for pupils / students to learn and practice good table manners
It prevents pupils / students from moving out of the school because of food.
It promotes pupils’ punctuality at school, since they do not spend time eating before coming
It promotes better socialization of pupils / students

(b) To prevent the transfer of germs to food
To prevent food poisoning
To maintain good personal hygiene
To make cooking easier and faster

(c) To prevent kitchen accidents:
+Explanation

To prevent insects from coming into the kitchen
+Explanation

To prevent odour or bad smells

+Explanation

(d) Define frying

It is a method of cooking food in heated fat or oil.

(e) Yam, fish, meat, doughnut, koose, plantain, kakro, egg, pancake

(f) (i) Palette knife
For spreading and turning foods

(ii) Perforated spoon
For draining foods when frying

(iii) Wooden spoon
For stirring and creaming mixtures

(iv) Strainer
For straining liquids from solids

4. (a) A thread or filament from which textile is made.

or

A soft tiny strand used to make fabrics.

(b) Natural fibres.
Artificial / Synthetic / Man-made fibres

(c) Natural: cotton, mohair, linen, silk and wool
Man-made: rayon, polyester, nylon, acrylic, spandex and acetate

(d) It is affordable
It is durable
It is highly absorbent
It is comfortable to wear
It is easy to wash and iron
It is easy to sew
It is easily dyed

(e) What is menu?
A list of dishes with their prices offered to a customer
or
A list of available dishes at a restaurant or canteen
or
The list of foods that are served at a meal.

(f) Write down three types of menu
Hospital menu
A la carte
Table d’ hote

(g) Hospital menu: A menu aimed at meeting the nutritional needs of patients. Example,
A la carte: A menu with all the dishes priced separately. Example,
Table d’ hote: A menu with a complete meal of several courses offered at a fixed price. Example,

(h) Main meal (1st course): Fish light soup and Plain rice
Dessert (2nd course) : Vegetable salad

Main meal (1st course): Brown beef stew and boiled rice.
Dessert (2nd course) : Pineapple upside down

ALTERNATIVE
Main meal (1st course): Mutton palm nut soup and fufu (pounded cassava and plantain)
Dessert (2nd course) : Sliced oranges

ALTERNATIVE
Main meal (1st course): Okro stew with goat meat and banku
Dessert (2nd course): Mango juice