**2015 Basic Design And Technology (Home Economics ) – Paper One**

1. An example of a permanent stitch is

A. backstitch
B. basting
C. even tacking
D. tailors’ tacks

2. The purpose of the napkin in table laying is to clean

A. sweat off the face
B. the mouth during eating
C. the plates before serving
D. the table after eating

3. Fish caught with chemicals may cause

A. diarrhoea
B. dysentery
C. poisoning
D. vomiting

4. Colours which are opposite to each other on the colour wheel are referred to as

A. analogous colours
B. complementary colours
C. cool colours
D. warm colours

5. An artist who has blue, red and yellow colours can obtain violet by mixing

A. all the three colours
B. blue with green
C. red with blue
D. yellow with blue

6. The type of projection used for the drawing is the

A. first angle projection
B. isometric projection
C. oblique projection
D. third angle projection

7. The view arrowed Q represents the

A. front elevation
B. plan
C. left end view
D. right end view

8. A sketch is a

A. collection of different lines
B. drawing made with pencil
C. finished detailed drawing
D. quick drawing in few lines

9. A developed cylinder shows a

A. circle
B. rectangle
C. square
D. triangle

10. Which of the following describes the strength and weakness of a design?

A. Specification
B. Investigation
C. Evaluation
D. Analysis

11. Shading is a rendering technique used to create

A. outlines
B. painting
C. pictures
D. tones

12. When a problem is described within any environment, it is termed as

A. brief
B. situation
C. solution
D. specification

13. A place where artworks are displayed and sold is a

A. gallery
B. museum
C. studio
D. workshop

14. Texture, colour and shape in a design are referred to as

A. elements
B. ideas
C. objects
D. principles

15. The safest way of keeping one’s daily sales is by

A. depositing it at the bank
B. giving it to mother for safe keeping
C. keeping it in an envelope
D. putting it under the sewing machine

16. The pinking shears is useful for

A. cutting out motifs
B. cutting out pattern pieces
C. neatening seams
D. trimming turnings

17. A stiletto is used for

A. cutting buttonholes
B. darning
C. patching
D. punching eyelet holes

18. Corduroy is a fabric produced from

A. cotton fibres
B. linen fibres
C. silk fibres
D. woollen fibres

19. The most suitable seam for making a boy’s jeans is

A. double-stitched seam
B. dressmaker’s seam
C. French seam
D. overlaid seam

20. The amount of fabric needed to make a six year old girl’s uniform is determined by

A. her height
B. her size
C. the school she attends
D. the width of fabric

21. Tapes are used as fastenings on garments for

A. babies
B. school children
C. teenagers
D. the aged

22. The main purpose of repairing a garment is to

A. alter the style
B. beautify it
C. prevent waste
D. prolong its lifespan

23. The most appropriate equipment used in draining off fat when frying fish on a large scale

A. cane basket
B. colander
C. metal sieve
D. strainer

24. Scalds are caused by

A. dry heat
B. shocks
C. suffocation
D. wet heat

25. In Ghana, for easy transportation and marketing, fresh fish is often preserved by

A. canning
B. drying
C. pickling
D. smoking

26. Peeled banana left in the open changes colour due to

A. activities of yeast
B. enzyme action
C. fermentation
D. oxidation

27. Dishes cooked by poaching and steaming are

A. easily digested
B. easy to handle
C. very attractive
D. very palatable

28. ……………. is a method of cooking in which the heat gets to food directly.

A. Baking
B. Boiling
C. Grilling
D. Stewing

29. A set of menu forming a complete meal at a set price is termed

A. a la carte
B. ethnic menu
C. special party menu
D. table d’hote

30. The advantage of taking breakfast is that it

A. helps to keep the body warm
B. helps one to perform physical activities better
C. makes meals more appetizing
D. makes meals more nutritious

**Paper One – Answers**

**(Home Economics 1)**
**Objective Test**
ANSWERS
1. A. backstitch
2. B. the mouth during eating
3. C. poisoning
4. B. complementary colours
5. C. red with blue
6. D. third angle projection
7. A. front elevation
8. D. quick drawing in few lines
9. B. rectangle
10. C. Evaluation
11. D. tones
12. B. situation
13. A. gallery
14. A. elements
15. A. depositing it at the bank
16. C. neatening seams
17. D. punching eyelet holes
18. A. cotton fibres
19. A. double-stitched seam
20. D. her size
21. A. babies
22. D. prolong its lifespan
23. A. cane basket
24. D. wet heat
25. D. smoking
26. D. oxidation
27. A. easily digested
28. C. Grilling
29. D. table d’hote
30. B. helps one to perform physical activities better

**2015 Basic Design And Technology (Home Economics ) – Paper Two**

1. (a) State one reason why a dressmaker would use a double stitch for fastening on a stitch instead of a knot.

(b) List two suitable each methods of preserving the following food items:
(i)Plantain
(ii)mango

(c) (i) Complete the table below by providing one suitable instrument for carrying out each of the operations listed:
(ii) Sketch the following geometrical solids:
(α) cylinder (β) cone

(d)(i) What is an exhibition?
(ii) Give two reasons why artworks are exhibited
(iii) List two types of exhibition
(iv) State one major difference between the two types of exhibition in (a)(iii) above.

2. (a) List three style features that can be used on a garment

(b) State four point to consider when choosing a style feature.

(c) List six methods that can be used in finishing the hem of a sleeve

(d) State four functions of collars

3. (a) List four methods of cooking food.

(b) Give two examples each of foods that can be cooked with each method stated in (a) above

(c) The passage below are steps in the preparation of Kakro. Fill in the blank spaces with the suitable words provided below:

pound, mortar, lumps, kitchen paper, peel, clean, ground, deep pan, mixture, golden brown.

 *Wash over-riped plantain and ………………………….. Cut into pieces and put into ………………………….. until free from ………………………….. Put pounded plantain into a ………………………….. bowl. Add ………………………….. onion, ginger, pepper and salt, mix in flour and leave for a while. Put cooking oil into a ………………………….. ,place on fire until hot. Mould the ………………………….. into the hot oil, turn Kakro when necessary. When well cooked and ………………………….. remove from oil. Drain on a ………………………….. placed in a colander. Dish up and serve.*

d) What is food poisoning?

(e) State five causes of food spoilage.

4. (a) What is an open seam?

(b) State three reasons for taking body measurements.

(c) State four signs of food spoilage

(d) Give the correct order of writing a two-course menu

(e) State three points to consider when purchasing vegetable.

**Paper Two – Answers**

1. (a) State one reason why a dressmaker would use a double stitch for fastening on a stitch instead of a knot.
♣ knots may come off from fabric
♣ knots may tear fine fabrics
♣ knots may cause tiny lumps in seams or hems when the fabric is
♣ Double stitches are firmer / stronger so that it does not come off easily

(b) List two suitable each methods of preserving the following food items:
(i) plantain – Drying, freezing
(ii) mango – Bottling, jam making, canning, drying chutney, freezing

(c) (i) Complete the table below by providing one suitable instrument for carrying out each of the operations listed:

(ii) Sketch the following geometrical solids:
(α) cylinder     

(β) cone           

(d) (i) What is an exhibition?
A public display of works of goods and services.

(ii) Give two reasons why artworks are exhibited
To sell the artworks
To explain/demonstrate artworks to clients.
To advertise / promote the artwork
To receive feedback (observations from clients) on ones artworks.
To establish contacts with potential buyers and/or investors

(iii) List two types of exhibition
General exhibition
Specialized exhibition

(iv) State one major difference between the two types of exhibition in (a)(iii) above.
General exhibition involves exhibits of all kinds while
Specialized exhibition involves exhibits of a specific type / category

2. (a) List three style features that can be used on a garment

(i) Collars
(ii) Sleeves
(iii) Pockets
[3 marks]
(b) State four points to consider when choosing a style feature.
(i) The type of garment.
(ii) The wearer (sex / age / size / status, etc.)
(iii) The suitability of style feature for the garment.
(iv) The purpose or use of the style feature.

(d) State four functions of collars
(i) It helps to beautify the garment.
(ii) It gives warmth to the neck.
(iii) It makes a shirt more formal.
(iv) It helps make the clothing fit properly.
(v) It helps to maintain the shape of the garment.

3 (a) List four methods of cooking food.
(i) Boiling.
(ii) Steaming.
(iii) Frying.
(iv) Baking

(b) Give two examples each of foods that can be cooked with each method stated in (a) above
(i) plantain and rice
(ii) Kenkey and tubani.
(iii) Fish and egg.
(iv) Bread and cake.

(c)
.Wash over-riped plantain and peel. Cut into pieces and put into mortar. Pound until free from lumps. Put pounded plantain into a clean bowl. Add ground onion, ginger, pepper and salt, mix in flour and leave for a while. Put cooking oil into a deep pan. place on fire until hot. Mould the mixture into the hot oil, turn Kakro when necessary. When well cooked and golden brown, remove from oil. Drain on a kitchen paper placed in a colander. Dish up and serve.(d) What is food poisoning?
It is the disorder or disease that results from eating contaminated foods.

(e) State five causes of food spoilage.
Enzyme action
Moulds activity
Yeasts activity
Bacteria activity
Insect infestation

4. a) What is an open seam?
This is the basic seam from which many other seams are made.

(b) State three reasons for taking body measurements.
(i) To get the correct shape, fit and size of garment.
(ii) To save time and energy since the correct shape and size of garment is already known.
(iii) Prevent wastage of garment.

(c) State four signs of food spoilage
(i) Unpleasant smell
(ii) Moisture loss.
(iii) Loss of flavour.
(iv) Change of colour.

(d) Give the correct order of writing a two-course menu
(i) Main dish (protein dish).
(ii Accompaniment (carbohydrate part).
(iii) Dessert.

(e) State three points to consider when purchasing vegetable.
(i) It should be fresh and not withered.
(ii) It should not be over-ripe.
(iii) It should be free from cuts, bruises and dirt.