



or



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END OF FIRST TERM EXAMINATION

SUBJECT: CAREER TECHNOLOGY

CLASS: JHS 2

PAPER TWO

Q1)(A) Mention properties of fabric.....

.....

..... 4marks

B) Identify the two form of textiles materials and two example each.

.....

.....2marks

C) State five causes of bad body odour

.....

.....

.....

.....

.....5marks

D) What is a first aid box?

..... 1mark

E) What are chemical burns? And give four causes of chemical burns.....

.....

.....

.....4marks

F) Discuss the term deforestation

.....

.....2marks

G) Outline the causes of deforestation

.....2marks

Q2)(Ai) What is food?.....

.....

.....

A ii) State the two form of food with two examples each.....

.....5marks

B) Outline three functions of sand in mortar.....

.....

..... 5marks

C) State five factors of desertification

.....

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.....

.....5marks

D) List five function of food.....

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.....

.....

.....5marks

E) State four areas where smart and modern material are use.....

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.....

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.....3marks

F) Enumerate products made from smart.....

.....

.....3marks

Q3)(A) complete the table with three natural and synthetic fabric 3marks

Natural	Synthetic

B) List the sources of each of the following wood

Hard wood.....

Softwood

Manufactured wood.....3marks

C) Explain alloys and give four examples

.....

.....
.....5marks

D) Mention three type of natural sand.....
.....
.....3marks

E) Identify five property of stones.....
.....
.....
.....
.....5marks

F) Classify the six food groups with their functional groups, fruits and vegetables, vegetables or plant protein, animal foods and products, fat and oil.

Bodybuilding	Protective foods	Energy giving foods

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5marks

Q4)(A) Mention five properties of a good sand.....
.....
.....
.....
.....5marks

B) Outline four properties of cement.....
.....
.....
.....4marks

C) List the six food groups and give one example each.....
.....
.....
.....
.....
.....6marks

D) State the effects of desertification

.....5marks

E) Identify four measures to prevent food odour.....

OBJECTIVES

- | | |
|---|--|
| <p>1. Unpleasant scent given off from one's body is termed
A. Foot rot
B. Armpit decay
C. Good odour
D. Body odour</p> <p>2. The following are causes of bad breath except
A. Stress
B. Garlic
C. Smoking tobacco
D. Species</p> <p>3. Deforestation can be prevented by
A. Afforestation
B. Cutting down trees
C. Causing bush fire
D. Inadequate education</p> <p>4. An example of a natural textile is
A. Nylon
B. Polyester
C. Wool
D. Poly cotton</p> <p>5.are web of fibres that are glued, compressed or melted together.
A. Knitted textile
B. Non-woven textiles
C. Blended textiles
D. woven textiles</p> <p>6. Ferrous metals are metals that contains iron, magnet and are prone to
A. Water B. Sun
C. Steel D. Rust</p> | <p>7. Which type of sand contains salt that attract moisture from the atmosphere.
A. River sand B. Sea sand
C. Pit sand D. Gravel</p> <p>8. The natural sand particles consist of small grains of.....
A. Silica
B. Tricalcium
C. Aluminate
D. Ferrite</p> <p>9. The following are all examples of starch root and plantain except
A. Plantain
B. Rice
C. Yam
D. Potatoes</p> <p>10. Bad breath are usually caused by the breakdown of food byin the saliva.
A. Fungi
B. Mould
C. Enzyme
D. Oxidation</p> <p>11. In which way does exercising of the body causes bad body odour
A. If one does not wear antiperspirant
B. If one does not sweat out
C. If one does not eat healthy food
D. if one does not eat healthy food</p> <p>12. The handling, preparing and storing of food in a way that reduces risk is called.....
A. Food safety
B. Food basar
C. Food clinic</p> |
|---|--|

- D. Food preservation
13. Tubular gauze bandage is used for
- Sprains
 - Slings
 - Finger Injuries
 - leg sores
14. The full meaning of CPR is
- Control point of respiration
 - Cardio practice respiration
 - Cardiopulmonary resuscitation
 - Control pulmonary resuscitation
15. In giving a first aid to a burns victim, one must first
- Remove clothes
 - Remove jewelry
 - Cool the burns
 - Remove victim from the scene
16. The thickness of a card is measured in
- Micron per square metre
 - Kilograms
 - Kilomile
 - kilobite
17. Style characteristics, utility characteristics, durability characteristics and are major categories of fabric characteristics
- Physical characteristics
 - Physical properties
 - Product production characteristics
 - Filament characteristics
18. The food we eat is categorized into three groups, namely
- Body building**
 - protective foods**
 - Energy giving foods**
 - Fatty building foods**
- 1 only
 - 11 only
 - 1,11 and 111 only
 - 1,11,111 and 1V only
19. Example of food that protect the body against diseases is
- Eggs
 - Meat
 - Orange
 - Offals
20. Nomex fire resistant fabric are worn by
- Motor riders
 - Salon drivers
 - Pilot
 - Fire fighters
21. A synthetic fibre which can be woven to create a super strength, light weight fabric which has uses such as motor cycle protective clothing and bullet proof vests is called.....
- Nomex
 - Goretex
 - Kevlar
 - Pigment
22. Disposable gloves used to reduce the risk of
- infection
 - injuries
 - Wounds
 - Falls
23. All but one are materials and ways used in preventing bad body odour.
- Lime
 - Deodorant
 - Bathing regularly
 - exercising
24. A well ventilated kitchen prevents
- accident
 - hard work
 - Nausea
 - vomiting
25. Plants source of food commodities are okro, oranges and
- Fish
 - meat
 - Eggs
 - Cassava
26. Observing safe codes of working practice and total adherence is known as
- Accident
 - wellbeing
 - Anxiety
 - Safety
27. The following are all accident at the food laboratory except.....
- falls
 - Cuts
 - resting
 - Cuts
28. A cord of thin filaments used to remove food particles from the teeth where tooth brush is unable to reach is termed
- Dental floss
 - Dental brush
 - Dental chord
 - Dental stick
29. Food commodities are classified into

- | | | | |
|----|------|----|------|
| A. | five | B. | two |
| C. | One | D. | Four |

30. Which of the following are reasons for cooking food

- 1. help food digest easily
- 11. makes the food edible
- 111. Makes the food soft

- | | | | |
|----|----------|----|--------------|
| A. | 1 only | B. | 1,11 and 111 |
| C. | 11 and 1 | D. | none |

