

0909021/2&1 BBEKO  
September 2021  
BASIC DESIGN AND  
TECHNOLOGY  
(HOME ECONS. 2&1)  
Essay & Objective  
1 hour 55 minutes

2 & 1

Name .....

Index Number.....

Candidate's Signature.....

Date of Examination .....

# BEST BRAIN EXAMINATIONS KONSORTIUM GHANA

## Special Private Mock Examinations For BECE Candidates

September 2021

BASIC DESIGN AND TECHNOLOGY  
(HOME ECONOMICS 2 & 1)  
[100 marks]

1 hour 55 minutes

*Write your name and index number in ink in the spaces provided above*

*This booklet consists of two papers. Paper 2 is in two sections: A and B. Answer three questions only: Question 1 in section A and two questions from section B using the spaces provided in this question paper. Paper 2 will last 1hr. 15 minutes. Answer Paper 1 on your objective Test answer sheet.*

*Do not start the paper 1 until you are told to do so. Paper 1 will last 40 minutes.*

*At the end of the examination, you should submit the entire question paper to the invigilator.*

*Any candidate who tears off any part of the question paper will be severely penalized.*

*Whether you answer all the questions in this paper or not, hand in the entire question paper to the invigilator.*

*Credit will be given for clarity of expression and orderly presentation of material.*

## HOME ECONOMICS

For Examiner's Use Only	
Question Number	Mark
TOTAL	

**PAPER 2**  
**SECTION A**  
**CORE SKILLS**  
**[20 marks]**

*Answer Question 1*

**[COMPULSÓRY]**

1. (a) (i) State **four** functions of food in the human body.

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**[2 marks]**

- (ii) Give **four** characteristics of a wholesome food.

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**[4 marks]**

- (b) Outline **four** qualities of a good seam.

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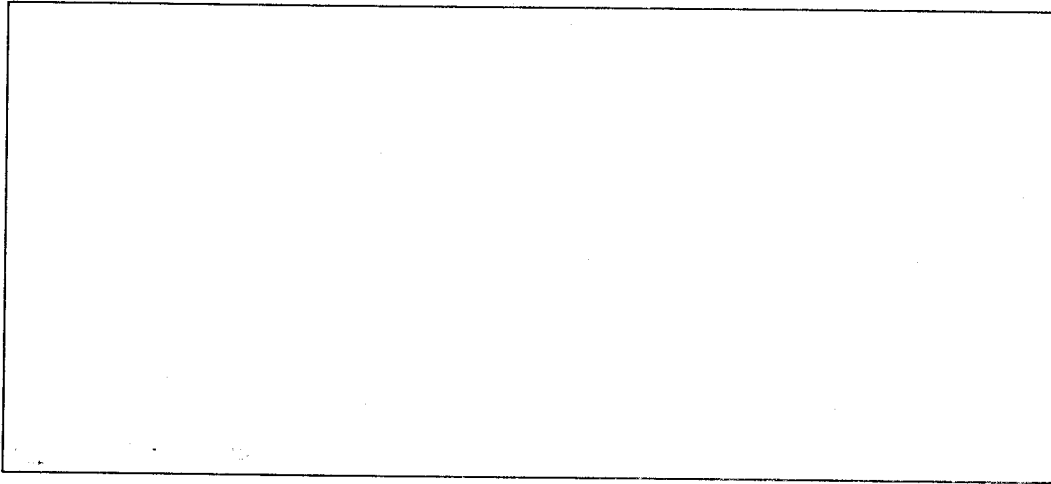
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**[4 marks]**

- (c) Draw a triangle in the space below and shade by using the cross-hatching technique.



[4 marks]

- (d) (i) What is a *market survey*?

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- (ii) Give **two** reasons why it is necessary to conduct a market survey on your product.

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[2 marks]

- (e) List **four** factors on which the analysis of a problem can be based.

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[2 marks]

- (f) Give **four** useful information that must be found on labels of product packages.

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[2 marks]

**Turn over**

**SECTION B**  
**[50 marks]**

*Answer **two** questions **only** from this section*  
*All questions carry equal marks.*

2. (a) (i) Differentiate between the hand sewing machine and the treadle sewing machine.

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- (ii) Give **three** advantages that the treadle machine has over the hand sewing machine.

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**[5 marks]**

- (b) In what **three** ways must we take caution in using electric sewing machines?

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**[3 marks]**

- (c) Give **four** characteristics of cotton fibres.

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**[4 marks]**

- (d) Describe **six** steps you would take when threading the sewing machine.

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[6 marks]

- (e) (i) List **four** materials needed to make a blouse.

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- (ii) Name **four** measurements needed to make a blouse.

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[4 marks]

- (f) Outline **three** ways to take care of linen fabrics.

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[3 marks]

3. (a) Outline **four** guidelines to follow when using the microwave oven for cooking.

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[4 marks]

Turn over

(b) (i) What is *frying*?

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(ii) Give **six** examples of foods that can be fried.

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[5 marks]

(c) State **four** advantages of baked foods

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[4 marks]

(d) Give **four** rules to observe in serving meals for invalids and convalescents.

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[4 marks]

(e) Give **four** advantages of pressure cooking.

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[4 marks]

- (f) State **four** factors a caterer should consider when planning a menu.

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[4 marks]

4. (a) Complete the table below on causes and remedies of missed stitches during machine stitching.

CAUSES	REMEDY
1.	1. Loosen tension screw
2. Thread on reel is different from that on the bobbin	2.
3. Fabric is pulled as it is being stitched	3.
4.	4. Thread needle again
5. Needle either bent/blunt, too long or short	5.

[5 marks]

- (b) State **three factors** to consider when choosing thread for sewing.

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[3 marks]

- (c) Give **three factors** to consider when choosing an opening to use in a garment.

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[3 marks]

Turn over

- (d) Give **three** factors to consider when buying aluminum saucepan for your kitchen.

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[3 marks]

- (e) Outline **five** points to consider when using the boiling method of cooking food.

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[5 marks]

- (f) (i) State **three** qualities of fresh fruits.

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- (ii) Give **three** uses of fruits.

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[6 marks]

**END OF ESSAY TEST**



# DO NOT TURN OVER THIS PAGE UNTIL YOU ARE TOLD TO DO SO

**YOU WILL BE PENALIZED SEVERELY IF YOU ARE  
FOUND LOOKING AT THE NEXT PAGE BEFORE  
YOU ARE TOLD TO DO SO**

PAPER 1  
OBJECTIVE TEST


40 minutes


*Answer all the questions on your Objective Test answer sheet.*

1. Use 2B pencil throughout
2. On the pre-printed answer sheet, check that the following details are **correctly** printed:  
Your **surname** followed by your **other names**, the Subject Name, Your Index Number;  
Centre Number and the Paper Code.
3. In the boxes marked Candidate Number, Centre Number and Paper Code, **reshade** each of the shaded spaces.
4. An example is given below. This is for a candidate whose name is Seyram BABANAWO.  
Her index number is 772384188 and she is writing the examination at Centre Number 77234.  
She is offering Home Economics 1 and the Paper Code is 4510.

## BEST BRAIN EXAMINATION KONSORTIUM SPECIAL PRIVATE MOCK FOR BECE CANDIDATES OBJECTIVE ANSWER SHEET.

CANDIDATE NAME: <b>SEYRAM BABANAWO</b>	SUBJECT: <b>BDT (HOME ECONS)</b>
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1. Use HB Pencil Press firmly 2. Answer each question by choosing one letter and then, shade through the letter chosen like this [A]  [C] [D] [E] 3. If you want to change an answer, rub out your	First mark completely 4. If only four alternative answers are given for each question, ignore the letter E 5. Your question paper may have fewer than 60 Questions.
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CANDIDATE NUMBER						CENTRE NUMBER				PAPER CODE				For Supervisors Only.  If candidate is absent shade this space 
7	7	3	8	1	8	7	7	3	4	4	5	0		
[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]	[0]		
[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]	[1]		
[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]	[2]		
[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]	[3]		
[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]	[4]		
[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]	[5]		
[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]	[6]		
[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]	[7]		
[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]	[8]		
[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]	[9]		

Answer **all** the questions

Each question is followed by **four** options lettered **A** to **D**. Find the **correct** option for **each** question and shade **in pencil** on your answer sheet the answer space which bears the same letter as the option you have chosen. Give only **one** answer to **each** question. An example is given below.

Moist heat causes ..... to the human skin.

- A. bruises.
- B. scalds
- C. cuts.
- D. burns.

The correct answer is scalds, which is lettered **B** and therefore answer space **B** would be shaded.

☐ **A** ☐

☒ **B** ☐

☐ **C** ☐

☐ **D** ☐

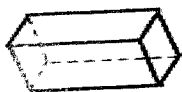
Think carefully before you shade the answer spaces; erase completely any answer you wish to change.

Do all rough work on this question paper.

Now answer the following questions.

1. Which of the following statements is **true** about cooking?
  - A. Boiling is the fastest method of cooking.
  - B. Every form of cooking requires oil.
  - C. Every form of cooking requires heat.
  - D. Every form of cooking requires oil.
2. The lack of heat in an electric iron could be due to the following **except**
  - A. broken thermostat.
  - B. high electric voltage.
  - C. blown fuse
  - D. low electric voltage.
3. The most important ingredient in the preparation of stews is
  - A. fish.
  - B. meat.
  - C. heat.
  - D. oil.
4. The colour green is obtained from a combination of blue and
  - A. red.
  - B. yellow.
  - C. white.
  - D. brown.
5. The primary purpose of stitches is to...
  - A. hold pieces of garments together.
  - B. close openings.
  - C. cover holes in garments.
  - D. strengthen weak areas of a garment.
6. Graphic designers communicate information that can be
  - A. seen and heard.
  - B. printed and read.
  - C. seen and read.
  - D. shown and sung.
7. Which of the following figures is **not** a pyramid?

A.



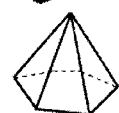
B.

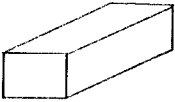
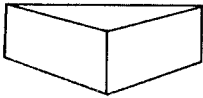
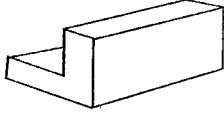
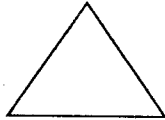


C.



D.



8. Which of the following is **not** a reason for boiling food?
- To make it attractive in appearance.
  - To bring variety to the diet.
  - To break down the nutrients.
  - To give it a better taste.
9. Temporary stitches are usually
- used to hold parts of a garment forever.
  - used to match the colour of the fabric sewn.
  - done using strong threads.
  - removed after the final stitching.
10. Which of the figures below is in oblique projection?
- 
  - 
  - 
  - 
11. The third stage in the design process is
- investigation.
  - situation.
  - analysis.
  - brief.
12. Packaging of goods also involves .....
- shelving.
  - pricing.
  - displacing.
  - labeling.
13. A market survey must be conducted at the planning stage of a business to determine
- how many markets are in the area.
  - whether people will buy the product.
  - the best market around.
  - the biggest market available.
14. The conditions and limitations a final solution must satisfy is referred to as ....
- possible solution.
  - design brief.
  - specification.
  - problem identification.
15. Permanent stitches are **not** used for
- joining.
  - straightening.
  - neatening.
  - decoration.
16. The best food for infants and toddlers is
- skimmed milk.
  - evaporated milk.
  - tom brown.
  - breastmilk.
17. Which of the following is important in caring for an electric cooker?
- Wipe spilled food only after it has dried.
  - Clean the plate immediately after putting off.
  - Slam oven door.
  - Scrub racks, rinse and dry.
18. The third course meal is the
- main meal.
  - water taken after the main meal.
  - dessert.
  - appetizer.

**Turn over**

19. Collars are distinct features of garment because they
  - A. keep the garment always looking new.
  - B. are always necessary to make garment complete.
  - C. add interest to the neckline.
  - D. make the wearer's neck to relax.
20. Conduction is the method of heat transfer involved in
  - A. microwave cooking.
  - B. boiling.
  - C. steaming.
  - D. grilling.
21. One benefit of table laying is that it
  - A. enables one to eat more slowly and quietly.
  - B. enables one to be on time for meal.
  - C. makes eating more pleasant.
  - D. makes one learn to use cutlery properly.
22. The purpose of a tension disc on a sewing machine is to
  - A. regulate the tightness and looseness of the thread.
  - B. control the movement of the take-up lever.
  - C. tighten or loosen to allow or disallow movement.
  - D. hold fabric firmly in position.
23. Contamination of cooked food may be caused by
  - A. poor storage and use of dirty utensils.
  - B. serving facilities available.
  - C. cooking facilities available.
  - D. the utensils and the ladle used.
24. Rayon garments must be washed with care to prevent
  - A. moulding.
  - B. weakening.
  - C. fading.
  - D. shrinkage.
25. An important factor to consider when choosing a refrigerator is
  - A. availability of space.
  - B. brand name.
  - C. colour scheme.
  - D. easy to use.
26. The best garnish for fried fish is
  - A. oil.
  - B. carrot.
  - C. cucumber.
  - D. lemon.
27. Which of the following is **not** true about fresh eggs?
  - A. They float in brine.
  - B. They sink in brine.
  - C. They are white.
  - D. When broken, the yolk floats on top of the thick white.
28. In which of the following dishes is the rubbing -in method used?
  - A. Swiss roll.
  - B. Scones.
  - C. Ginger bread.
  - D. Queen's cake.
29. Menus can be presented on the following **except**
  - A. cards.
  - B. dresses.
  - C. chalkboards.
  - D. signboards.
30. Body measurement is helpful in order to be able to
  - A. sew garments as fast as possible.
  - B. sew for babies.
  - C. make a fitting garment.
  - D. make every type of garment.

**END OF PAPER**

**QUESTION ONE**

(a) (i) **STATE FOUR FUNCTIONS OF FOOD IN THE HUMAN BODY.**

- Helps keep the body fluid constant
- Provides energy for work.
- Provides heat for warmth.
- Provides materials for growth, repair, replacement and building new cells
- Protects the body against diseases and sicknesses
- Regulates body temperature
- Etc.

[2 marks @ ½ mark each]

(ii) **CHARACTERISTICS OF A WHOLESOME FOOD**

- It has a good/pleasant smell
- It has an original taste
- It has the right colour/appearance
- It has the right texture
- Etc.

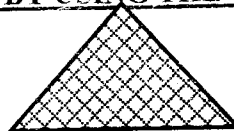
[4 marks @ 1 mark each]

(b) **QUALITIES OF A GOOD SEAM**

- It should be straight in relation to the type of clothing and fabric used
- The seam should be flat
- It should be well stitched and well pressed with an iron so that it brings out the shape and appearance of the article or garment it is used for.
- It should be neat on both sides i.e. (the wrong and right sides)
- It should have even stitches
- It should be as strong as the fabric it joins
- It should have just as much elasticity as the fabric it joins. This will prevent stitches from breaking when the garment is put under stress.
- It should be durable.

[4 marks @ 1 mark each]

(c) **DRAWING A TRIANGLE AND SHADE BY USING THE CROSS-HATCHING**



[4 marks]

(d) (i) **DEFINING A MARKET SURVEY**

It is a way of knowing the peoples mind and interest about your product.

**OR:** It is the research work conducted by an entrepreneur to determine if there is a ready market for his/her intended product.

[1 mark]

(ii) **TWO REASONS WE SHOULD CONDUCT MARKET SURVEY**

- It helps to know the dislikes of the potential customers.
- It helps to produce the right product for the targeted people.
- To determine the profitability of a product

[1 mark @ ½ mark each]

(e) **FACTORS ON WHICH THE ANALYSIS OF A PROBLEM CAN BE BASED.**

- Function
- Material
- Construction
- Ergonomics
- Cost
- Aesthetics
- Safety

[2 marks @ ½ mark each]

(f) **USEFUL INFORMATION THAT MUST BE FOUND ON LABELS OF PACKAGES**

- Name of manufacturer
- Where it was made
- Name of product
- List of ingredients
- Address of manufacturer
- Weight of content
- Date of manufacturing and expiring
- Directions on how to use product.
- Etc.

[2 marks @ ½ mark each]

**TOTAL = 20 MARKS**

**PART II [50 MARKS]**

**QUESTION TWO**

**(a) (i) DIFFERENCE BETWEEN THE HAND SEWING MACHINE AND THE TREADLE MACHINE.**

The hand sewing machine works by turning the handle  
The treadle machine is operated by the feet.

**[2 marks @ 1 mark each]**

**(ii) ADVANTAGES THE TREADLE MACHINE HAS OVER THE HAND SEWING MACHINE.**

- Treadle machine is faster to use as compared with a hand sewing machine
- The worker has both hands free to guide the fabric
- Some can do embroidery work which hand sewing machine cannot do
- The top of machine can be turned into table.

**[3 marks @ 1 mark each]**

**(b) WAYS WE MUST TAKE CAUTION IN USING ELECTRIC SEWING MACHINES**

- Disconnect from the main switch before cleaning to avoid shock
- Replace flexible wire when insulator wears off to prevent electrical shock
- Replace other worn-out or damaged parts as early as possible
- Report any fault as soon as it occurs to prevent more serious damage
- Request for expert hands when there is a fault beyond control.

**[3 marks @ 1 mark each]**

**(c) CHARACTERISTICS OF COTTON FIBRES**

- They are stronger when wet
- They can be safely rubbed, squeezed or boiled during washing
- Cotton fabrics absorb water easily and are therefore cool to wear
- They can easily be dyed
- Damp cotton can develop mildew when kept for a long time
- Cotton fabrics shrink easily
- Cotton fabrics are easily destroyed by termites and chemicals particularly acid
- Cotton is easy to wash
- It burns easily in flame
- It is easy to sew.
- Etc.

**[4 marks @ 1 mark each]**

**(d) STEPS TO TAKE WHEN THREADING THE SEWING MACHINE**

- Wind the thread and the bobbin winder
- Place the bobbin in the bobbin case
- Fix the bobbin case into the shuttle under the slide plate
- Place the reel of thread on the spool pin
- Push the thread through the take-up lever to the second and third thread guide
- Pass the thread through the eye of the needle
- Allow some thread hang through the space in the case
- Turn the balance wheel to turn the needle to pick the bobbin thread up.

**6 marks @ 1 mark each]**

**(e) (i) MATERIALS NEEDED TO MAKE A BLOUSE**

2 metres of fabric, ¼ metres of interfacing, 4 buttons, Thread

**[2 marks ½ mark each]**

**(ii) MEASUREMENTS NEEDED TO MAKE A BLOUSE**

Bust, Full length, Hip, Across back, Sleeve length, Neck

**[2 marks @ ½ mark each]**

**(f) WAYS TO TAKE CARE OF LINEN FABRICS**

- Steep in warm soapy water for about 10 to 15 minutes to soften loose dirt.
- Wash in water using soap.
- Wash by friction
- Rinse several times.
- White ones can be boiled to improve whiteness.
- Starch if necessary.
- Dry in the sun inside out until partly dried.
- If bone-dried, dampen with water and roll.
- Iron with a hot iron.
- Air thoroughly before storing
- Etc.

**[3 marks @ 1 mark each]**

### QUESTION THREE

#### (a) **GUIDELINES FOR COOKING WITH MICRO – WAVE**

- Choose a power setting that will suit the food to be warmed or cooked
- Cover moist food to prevent splitting
- Thaw frozen food before microwaving
- Do not use metal dishes in microwaves
- Read the manufacturer's manual.

[4 marks @ 1 mark each]

#### (b) (i) **FRYING** - Frying is a quick method of cooking food in hot/heated oil

[2 marks]

#### (ii) **EXAMPLES OF FOODS THAT CAN BE FRIED**

- |            |            |              |
|------------|------------|--------------|
| - Cocoyam  | - Tatala   | - Chicken    |
| - Plantain | - Kakro    | - Kose       |
| - Yam      | - Cassava  | - Pancakes   |
| - Fish     | - Potatoes | - Doughnuts  |
| - Meat     | - Massa    | - Banfo-besi |
| - Egg      | - Wagashie | - Kulikuli   |

[3 marks @ ½ mark each]

#### (c) **ADVANTAGES OF BAKED FOODS.**

- Baked foods look attractive and appetizing
- The nutrients in the food are retained
- Baked foods stay longer
- Food does not break up, but keeps its shape
- Etc.

[4 marks @ 1 mark each]

#### (d) **RULES TO OBSERVE IN SERVING MEALS FOR INVALIDS AND CONVALESCENTS**

- Serve meals at regular times
- Meals must be well balanced
- More of the diet should be preferably liquid
- Tray service is appropriate
- Serve digestible solid foods
- Avoid fried foods
- Avoid fatty meat
- Avoid spicy foods
- Serve small portions of food since they may tend to have poor appetite
- Foods should include plenty fruits and vegetables to supply vitamins and minerals needed for good health.
- Vitamin C and calcium rich foods are also important.
- Use cooking methods that make foods easily digestible e.g. steaming, poaching and boiling.
- Follow strictly the doctor's advice.

[4 marks @ 1 mark each]

#### (e) **ADVANTAGES OF PRESSURE COOKING.**

- It does not need much attention.
- Device is portable.
- Saves fuel and time.
- Nutrients are retained.
- Tough cut meat is cooked and softened fast.
- Etc.

[4 marks @ 1 mark each]

#### (f) **FACTORS A CATERER SHOULD CONSIDER WHEN PLANNING A MENU.**

- Type of customer
- Time of the day
- Number of courses
- Nutritional balance
- Variation in flavor, colour and texture.

[4 marks @ 1 mark each]

### QUESTION FOUR

#### (a) **CAUSES OF MISSED STICHES AND THEIR REMEDY**

CAUSES	REMEDY
1. Tension too light	1. Loosen tension screw
2. Thread on reel is different from that on the bobbin	2. Use identical/same thread on the reel and bobbin
3. Fabric is pulled as it is being stitched	3. Use the hand to guide, do not pull the work
4. Needle threaded wrongly	4. Thread needle again
5. Needle either bent/blunt, too long or short	5. Check the needle

[5 marks @ 1 mark each]

- (b) **FACTORS TO CONSIDER WHEN CHOOSING THREAD FOR SEWING**
1. It is important to use thread of the same correct thickness and colour for the fabric.
  2. The thread should be of the same material as the fabric. e.g cotton thread for cotton fabric, silk thread for silk fabric and synthetic thread for synthetic fabric
  3. The finer the fabric the finer the thread should be.
  4. The colour of the thread for permanent stitching should match that of the fabric as closely as possible. Where it is important to get an exact match, the thread should be slightly darker rather than lighter.
  5. For tacking and thread marking, use shades of colour which you can easily distinguish on the fabric. [3 marks @ 1 mark each]

- (c) **FACTORS TO CONSIDER WHEN DECIDING ON AN OPENING**
- Consider the style and position of the opening in relation to the garment style
  - Consider the type of garment
  - Consider the age of the wearer
  - Consider the type of fabric
  - Consider the length of the opening [3 marks @ 1 mark each]

- (d) **FACTORS TO CONSIDER WHEN BUYING ALUMINUM SAUCEPAN**
- It must be suitable for the home.
  - It must have good handles and fitting lid.
  - The base must be heavy to prevent burning and sticking of food
  - Consider space for storage
  - Consider the money available [3 marks @ 1 mark each]

- (e) **FACTORS TO CONSIDER WHEN USING BOILING METHOD OF COOKING**
- The people who are going to eat the food must be considered.
  - Time available.
  - Cooking facilities.
  - The skill of the cook or homemaker.
  - The type of food and the desired product [5 marks @ 1 mark each]

- (f) (i) **QUALITIES OF FRESH FRUITS.**
- Fruits should be fresh and uncrushed.
  - Parts should not be eaten by pests.
  - There should not be spot or discolouration.
  - It should be matured or ripe.
  - It should have natural colour.
  - It should not be rotten or have odour.
  - Fruit should not look wrinkled, etc. [3 marks @ 1 mark each]

- (ii) **USES OF FRUITS**
- Fruits can be served as desserts or first course in meal and menu planning
  - They can be used as fruit salad
  - For decorative purposes such as garnishing in order to improve the appearance of the food
  - They are added to the preparation of puddings and pies
  - Fruits can be served as a side-dish. e.g. avocado pear.
  - Fruits such as banana, pawpaw (cut) etc. could be served as desserts.
  - They are used for making fruit drinks
  - They are used for making jams, marmalade and jellies
  - Some fruits such as pawpaw can be used in the preparation of stews and soups [3 marks @ 1 mark each]

**PAPER 1[30 MARKS]**

1. C
2. B
3. D
4. B
5. A
6. C
7. B
8. C
9. D
10. A

11. A
12. D
13. B
14. C
15. B
16. D
17. D
18. C
19. B
20. D

21. C
22. A
23. A
24. D
25. A
26. D
27. A
28. B
29. B
30. C