



PAPER 2

SECTION A: CORE SKILLS [20 MARKS]

1) a. Briefly explain the following terms

i. Food spoilage

1 mark

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ii. Food preservation

1 mark

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b) List and explain three traditional methods of preserving food commodities 3 marks

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c) Provide the meaning of the colours below

3 marks

Colour	Meaning
White	
Yellow	
Violet	
black	
Silver	
Brown	

d) i. Differentiate between element and principle of design

3 marks

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ii. State two principles of design

2 marks

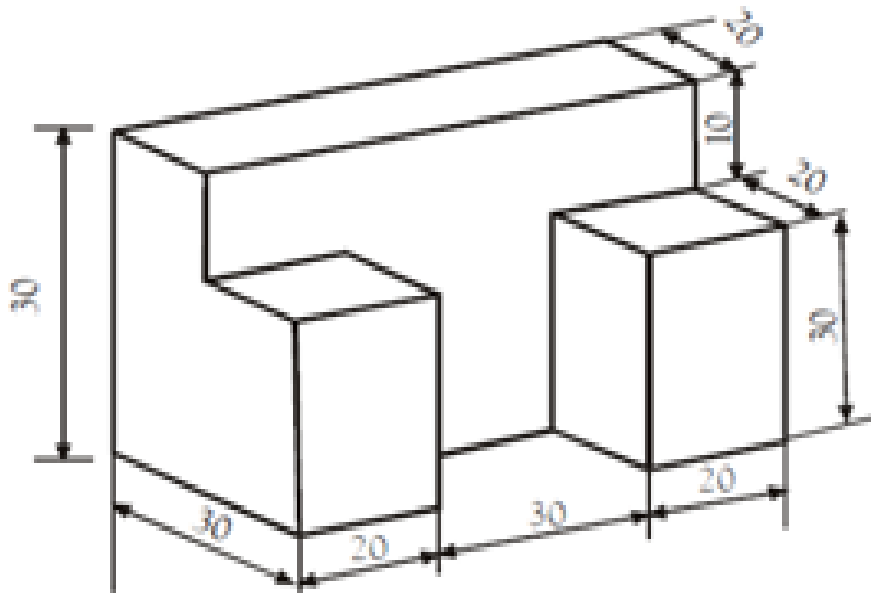
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e) Draw the figure below to full size in oblique using drawing instruments

7 marks



**SECTION B [50 MARKS]**

*Answer two questions only from this section*

*All questions carry equal marks*

2. (a) i. List ten (10) parts of the sewing machine

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[5 marks]

ii. State the functions of the parts of the sewing machine listed in (a)i

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5marks

(b) State four (4) reasons for taking body measurements when sewing a shirt. [4 marks]

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(c) State six parts of human body in taking measurements for garment construction

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[6 marks]

(d) List **five** different types of materials used for making garments.

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5marks

3. (a) Use the under listed methods of cooking to fill the table below and give an example of food cooked by **each** **10marks**

boiling, baking, stewing, grilling, frying, microwave, steaming, poaching, pressure cooking, roasting

Dry method	Example of food	Moist method	Example of food

(b) State three importance of water for the human body

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6marks

(c) List **four** nutrients that can be found in food and give **two** examples of **each** nutrient 8marks

Food nutrients	Food

(d) Define food

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1mark

4. (a) List six ingredients needed for the preparation of Queen cake.

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6marks

(b) State in **five** steps the preparation of Queen cake

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10marks

(c) Mention **four** different articles that can be remodeled from a gathered skirt of a grown up lady.

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6marks

(d). What is crocheting?

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3mark

PAPER 1 (35 MINUTES) 30 MARKS

Answer all questions in this section

Think carefully before you shade the answer space; erase completely any answer you wish to change.  
Do all rough work on this question paper. Now answer the following questions

1. The reflection of a particular ray when light falls on an object produces a sensation on the eye called .....
  - A. Shade
  - B. Tone
  - C. Colour
  - D. Shadow
2. Which of the colours below symbolizes vision and creativity?
  - A. Blue
  - B. Gold
  - C. Violet
  - D. Silver
3. A pair of primary colours mixed together in equal proportion produces .....
  - A. Tertiary colours
  - B. Secondary colours
  - C. Cool colours
  - D. Complementary colours
4. The following are kinds of meal services except .....
  - A. Tray service
  - B. Party service
  - C. Kitchen service
  - D. Table service
5. A fuse breaks when there is a/an .....
  - A. High voltage
  - B. Low voltage
  - C. Excess current
  - D. Low current
6. The most important tool used for conveying ideas very quickly by drawing and sketching on paper is .....
  - A. Felt pen
  - B. Crayon
  - C. Pencil
  - D. Rule
7. In oblique drawing one side is projected on the .....
  - A. 60° axis
  - B. 45° axis
  - C. 90° axis
  - D. 30° axis
8. In setting up a small scale enterprise consider all except .....
  - A. Market
  - B. Capital
  - C. Location
  - D. Bank manager
9. Formal training takes place in .....
  - A. An institution
  - B. A workshop
  - C. A training camp
  - D. A school
10. To prevent electrical shocks, wires are covered with .....
  - A. Cables
  - B. Insulators
  - C. Covered cables
  - D. Quality wires
11. Choice of material used for packaging depends on the .....
  - A. Buyer
  - B. Price of product
  - C. Types of products
  - D. Factory
12. Which of the following is not a step in the management process?
  - A. Planning
  - B. Marketing
  - C. Organizing
  - D. Directing
13. What vitamin is associated with sunlight?
  - A. Vitamin K
  - B. Vitamin A
  - C. Vitamin D
  - D. Vitamin B

14. Which of the following is a conspicuous seam?

- A. Open seam
- B. French seam
- C. Plain seam
- D. Over laid seam

15. Which of the following factors can cause a sewing business to collapse?

- A. Advertising
- B. Insurance
- C. Low sales
- D. Skilled labour

16. Which of the following tools is used for drawing lines when drafting patterns?

- A. A pair of dividers
- B. A protractor
- C. Metre rule
- D. Tape measure

17. It is better to use cotton fabrics for making specimen because it is

- A. beautiful
- B. dirt resistant
- C. durable
- D. easy to handle

18. All vegetable fibres leave ..... when burnt.

- A. ashes
- B. charcoal
- C. hard ball
- D. soft ball

19. The most suitable fabric for making a bed sheet is

- A. cotton
- B. nylon
- C. rayon
- D. silk

20. One can make an embroidered table runner if he or she learns

- A. designing
- B. drawing
- C. sewing
- D. weaving

21. Which of the following measurement is needed when making a boy's pair of shorts?

- A. Back length
- B. Chest
- C. Crotch
- D. Width

22. The commonest collar on babies' garment is

- A. Chinese
- B. Peterpan
- C. Shawl
- D. Shirt

23. Which of the following are portions of control equipment?

- I. Measuring cups
- II. Weighing scales
- III. Polythene bags
- IV. Empty tins

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

24. Choice of equipment and tools is based on

- A. how difficult to clean and maintain
- B. lack of space for storage
- C. life span of equipment
- D. unavailability of spare parts

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

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

26. Food preservation is the treatment given to foods to enable them stay fresh for

- A. a long time
- B. some days
- C. three days
- D. three weeks

27. The method of cooking in which heat travels directly to the food is

- A. baking
- B. boiling
- C. grilling
- D. stewing

28. The method of cooking which is fast but expensive to use is

- A. boiling
- B. frying
- C. grilling
- D. roasting

29. Which of the following are reasons for cooking food? To

- I. help food digest faster
- II. make the food edible
- III. make the food soft
- IV. make the food last longer

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

30. Which of the following is a fibrous food

- A. Pawpaw
- B. Yam
- C. Fish
- D. rice