

SECTION A
CORE SKILLS
[20 marks]

Answer Question 1
[COMPULSORY]

1. (a) State two ways fresh tomatoes are preserved. [2 marks]
- (b) (i) List two vegetable fibres. [2 marks]
(ii) State two ways of finishing the edge of a plain seam. [2 marks]
- (c) (i) State two causes of faults in home furniture. [4 marks]
(ii) List three design processes to be considered when making a kitchen stool for your sister. [3 marks]
- (d) (i) State the cool colours on the six point colour wheel. [3 marks]
(ii) Give the symbolic meaning to the various lines stated below: [4 marks]
- (α) Spiral;
 - (β) Diagonal;
 - (δ) Vertical;
 - (γ) Zig-Zag.

SECTION B
[50 marks]

Answer two questions only from this section.

All questions carry equal marks.

2. (a) (i) Make a freehand pictorial sketch of a claw hammer and label any two parts on the sketch.
(ii) State one use of the claw hammer.
- (b) Copy and complete the table below:

ACTIVITY	ONE REASON FOR CARRYING OUT THE ACTIVITY
(i) Wearing overcoat	
(ii) Adding water to mortar mix	
(iii) Using a file with handle	

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

1. (a) The head of school is organizing a graduation party for the JHS graduates. State two factors that would determine the type of meal service.

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[2 marks]

- (b) (i) State two symptoms of scurvy.

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[2 marks]

- (ii) State two characteristics of a seam.

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[2 marks]

- (c) (i) List two methods of drawing objects in pictorial view.

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[2 marks]

- (ii) State two analysis questions based on ergonomics.

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[4marks]

- (iii) State one instrument used for drawing circles.

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[1 mark]

(g) Mr Johnson's clothes suffered wear and tear as a result of frequent use. State any two ways of mending them.

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[2 marks]

3. (a) State the three main functions of nutrients to the body.

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[3 marks]

(b) Explain any two of the following terms used in nutrition:

(i) over nutrition;

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[2 marks]

(ii) under nutrition;

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[2 marks]

(iii) Balanced diet.

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[2 marks]

(d) (i) Define *packaging*.

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[2 marks]

(ii) State **three** benefits of packaging.

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[3 marks]

(iii) List **two** important information on a good package.

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[2 marks]

SECTION B
[50 marks]

Answer two question only from this section.

All questions carry equal marks.

2. (a) Give **three** reasons for mounting an exhibition.

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[6 marks]

(b) Outline **four** ways to prolong the lifespan of a sewing machine.

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[4 marks]

(c) (i) Outline **three** deficiency symptoms of *thiamin*.

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[3 marks]

(ii) Explain the term *unavailable carbohydrate*.

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[3 marks]

(iii) State **two** functions of unavailable carbohydrates.

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[2 marks]

(d) List **five** food items suitable for grilling.

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[5 marks]

(e) State **three** moist methods of cooking food.

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[3 marks]

(d) State the **three** types of frying.

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[3 marks]

(e) State **four** points to consider when planning meals for an adolescent

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[4 marks]

(f) (i) List the **two** types of steaming.

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[2 marks]

(ii) Give an example **each** of a dish prepared using the types of steaming listed in 4(f)(i) above.

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[2 marks]

(g) State **four** points to consider when steaming food.

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[4 marks]

END OF ESSAY TEST

