**ABAVANA JUNIOR HIGH SCHOOL**

**End of First Term Examination – JHS 1**

**APRIL, 2022 CAREER TECHNOLOGY 2 & 1 1 HOUR 45 MINS**

PAPER 2

ESSAY

[60 MARKS]

*This paper consists of five* questions. Answer any **three** questions.

1. a. Explain the term health. ***2 marks***

b. Mention ***four*** effects of not taking care of the body. ***4 marks***

c. Mention ***two*** rules for personal hygiene. ***4 marks***

d. Define the following and state ***three*** examples each. ***10 marks***

i. Ferrous metals

ii. Non-ferrous metals

2. a. What is food hygiene? ***3 marks***

b. i. Differentiate between food poisoning and food spoilage. ***4 marks***

ii. State and explain ***four*** causes of food spoilage. ***8 marks***

c. i. List the steps in obtaining timber. ***3 marks***

 ii. Mention the classification of food commodities. ***2 marks***

3. a. Briefly explain each of the following: ***8 marks***

1. Compliant material
2. Building materials
3. Food storage
4. Food preservation

b. State ***six*** cotton fabrics. ***6 marks***

c. List ***two*** natural plastics. ***2 marks***

d. Write ***four*** methods of food preservation. ***4 marks***

4. a. State ***two*** ways one can stay healthy. ***4 marks***

b. Mention ***four*** reasons for preserving food. ***8 marks***

c. Write ***four*** resistant materials. ***4 marks***

d. List ***four*** types of resistant materials. ***4 marks***

5. a. State ***four*** causes of accidents in the food laboratory and workshop. ***8 marks***

b. Mention ***two*** causes and ***two*** preventive measures of poor environmental health. ***8 marks***

c. List ***two*** examples of alloy. ***2 marks***

d. Write ***two*** the classification of fibres ***2 marks***

**PAPER 1**

*Answer* ***All*** *Questions*

*Each question is followed by four options lettered A to D. Find out the correct option for each question and circle it.*

1. .…………….is the state in which food has gone bad and is usually dangerous to eat.

A. Food spoilage

B. Food preservation

C. Food preparation

D. Food control

1. In order for one to stay healthy, we should observe the following ***except***

A. eat a balanced meal

B. avoid drug abuse

C. not having enough rest and sleep

D. exercise the body daily

1. The single cell organisms larger than bacteria that are found mostly on sugary foods are called………..

A. foam

B. moulds

C. yeast

D. slimy

1. It is important to practice food laboratory hygiene because………

A. it prevents food poisoning

B. it causes food spoilage

C. it encourages food contamination

D. none of the above.

1. When foods are not handled or treated well after harvesting or production, it results in………..

A. food spoilage

B. processing

C. contamination

D. preservation

1. What is the correct temperature that frozen food should be kept at?

A. 0 degrees or lower

B. 15 degrees or lower

C. –18 degrees or lower

D. 20 degrees or lower

1. Which of the following powers do Environmental Health officers ***not*** have?

A. Serving legal notices

B. Providing evidence in court

C. Compiling reports

D. The power of arrest

1. The forceful opening on the skin caused by knives or any sharp object is termed as………..

A. burns

B. scalds

C. cut

D. bruises

1. If there is a fire outbreak in the laboratory, what are the right steps that should be taken?

A. Use fire extinguishers

B. wait for someone to come

C. shut off the gas and electricity if you know how to

D. shut off the gas and electricity only if you can, exit the building, pull fire alarm and call public safety.

1. A situation in which something happens unexpectedly or unintentionally which may cause injury, damage or death is known as…………

A. safety

B. accident

C. unhygienic behaviour

D. coincidence

1. Staying healthy is the steps taken to improve one’s………….. physically, mentally and ……………

A. lifestyle and wellbeing

B. wellbeing and lifestyle

C. lifestyle and safety

D. spiritual life

1. The following are ways of minimizing an accident in the workshop/food laboratory ***except***

A. Do not put your hands into a machine when in motion.

B. Adhere to all safety rules and regulation.

C. Using wet cloths to hold hot pans.

D. Be attentive and concentrate on your work

1. There is increase in poor environmental health issues because of population increase, ……………

A. improving afforestation in our industries

B. urbanization and development of industries

C. increasing in development projects

D. increasing birth

1. The process of keeping food for longer periods of time by giving it a special treatment is known as………..

A. food storage

B. cooking food

C. protection

D. preservation of food

1. Bacteria can cause harm to the body by producing certain substances called…………..

A. toxins

B. infections

C. enzyme action

D. moulds

1. Insufficient lighting and ventilation cause accident in the food…………..or………

A. health or workshop

B. laboratory or workshop

C. laboratory or health

D. shop or school

1. Career Technology is a subject that deals with the use of…………and……….to solve everyday problem.

A. innovation and skills

B. struggle and skills

C. protection and innovation

D. knowledge and work

1. Working for a long time and standing in poor ventilated kitchen may lead to……….

A. shock

B. fall

C. fainting

D. nose bleeding

1. If a person does not eat a lot of dietary fibre, he may suffer from………….

A. diarrhoea

B. headache

C. constipation

D. anaemia

1. Food commodities are the major ingredients used for cooking………….

A. stew

B. food

C. banku

D. soup

1. Which of the following are the nutrients found in meal?

A. Proteins of the biological value

B. Saturated fats and salt

C. Saturated fats and salt

D. B – group vitamins

1. Using tenderizers such as lemon juice, tomatoes, juice and………….can help to bring down proteins in meat.

A. beetroot

B. vinegar

C. pawpaw juice

D. ginger juice

1. This is taking in a harmful substance that is injurious to health.

A. Sprain

B. Poison

C. Juice

D. Drink

1. Environmental health institutes;

A. proper disposal of liquid and solid waste

B. poor hygiene and sanitation

C. poor ventilation

D. provision of unclean water

1. …………occurs when liquid and solid waste are not properly disposed off but are carelessly thrown on the land.

A. Air pollution

B. Water pollution

C. Land pollution

D. Space pollution

1. The process of adding water to quicken lime is known as………….

A. quacking

B. slaking

C. slurring

D. binding

1. Another name for cement is bind mate or………….

A. binder

B. clinker

C. slurry

D. clay

1. A transparent material is seen-through. What is its opposite called?

A. Block

B. Hidden

C. Opaque

D. Solid

1. The fastest method of removing moisture content from fresh log or timber is known as………………..

A. kiln seasoning

B. air seasoning

C. shrinkage

D. bending

1. Wood is……………by insects and fungi.

A. dissolved

B. discoloured

C. corroded

D. attacked

1. Many plastics become……………with age.

A. liquid

B. rough

C. discoloured

D. rubbery

1. The full meaning of LED is………….

A. Light Emitting Diode

B. Life Emitting Diode

C. Light Emotion Diode

D. Light Emission Diode

1. What does the abbreviation PVC stand for?

A. Polyvinyl chlorine

B. Polyvinyl chloride

C. Popvinyl chloride

D. Pipvine chlorine

1. Food is eaten by all living things for the sustenance of………..

A. death

B. suffering

C. life

D. work

1. What property of nylon makes it suitable to use for making clothing?

A. It doesn’t rust

B. It’s resistant to wear and tear

C. It’s very strong

D. It’s a weak fabric

1. …………..comes from the trunks and branches of trees.

A. Wood

B. Plastic

C. Glass

D. Ceramic

1. All the following are cotton fabrics ***except***………...

A. Greybaft

B. Calico

C. Nylon

D. Satin

1. One of the following is made from baked clay.

A. plastics

B. ceramics

C. glass

D. metals

1. Chairs are made from………..

A. polyester resin

B. acrylic

C. epoxy resins

D. polythene

1. An example of an alloy is…………

A. aluminium

B. tin

C. copper

D. bronze

**PB PAGEZ EXAMINATIONS**

**End of First Term Examination – JHS 1**

**APRIL, 2022 CAREER TECHNOLOGY 2 & 1 1 HOUR 45 MINS**

FINAL MARKING SCHEM

**PAPER 1**

OBJECTIVE TEST

(40 MARKS)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| 1. A | 6. C | 11. A  | 16. B | 21. C | 26. B | 31. C | 36. A |
| 2. C | 7. D | 12. C | 17. A | 22. B | 27. B | 32. A | 37. C |
| 3. C | 8. C | 13. B | 18. C | 23. B | 28. A | 33. B | 38. B |
| 4. A | 9. D | 14. D | 19. C | 24. A | 29. A | 34. C | 39. A |
| 5. A | 10. A | 15. A | 20. B | 25. C | 30. D | 35. C | 40. D |

**PAPER 2**

 [60 marks]

***Question 1***

**1. a. Explain the term health. *2 marks***

Health is the state of being well in the body and mind.

**b. Mention *four* effects of not taking care of the body. *4 marks***

* It can lead to bad body odour
* One can contract diseases and fall ill
* It can cause food contamination
* One can lose respect in the society
* Diseases can be transferred to other people

**c. Mention *two* rules for personal hygiene. *4 marks***

* Keep your hands from your hair and nostrils
* Bath twice a day to get rid of germs
* Keep fingernails short and clean
* Brush or clean the teeth twice a day.

**d. Define the following and state *three* examples each. *10 marks***

*i. Ferrous metals*: **They are metals that have iron in them.**

Examples: **mild steel, cast iron, carbon steel**

*ii. Non-ferrous metals:* **They are metals which do not have iron in them**

Examples: **copper, tin, lead, aluminium, etc**

***Question 2***

**a. What is food hygiene? *3 marks***

Food hygiene is the observation of sanitary rules by food handlers to prevent food contamination, food poisoning and other food borne diseases from production to consumption.

**b. i. Differentiate between food poisoning and food spoilage. *4 marks***

Food poisoning is illness caused or associated with eating contaminated food or food with poison in it while food spoilage is a state in which food has gone bad and is usually dangerous to eat.

**ii. State and explain *four* causes of food spoilage. *8 marks***

* Bacteria: Small organisms that live mostly on protein matter
* Moulds: Simple plants that appear mostly on sweet foods.
* Oxidation: Exposing cut surfaces of food to react with oxygen.
* Yeast: Single cell organisms larger than bacteria and found mostly on sugary foods.
* Enzymes: Chemical substances present in all living things.

**c. i. List the steps in obtaining timber. *3 marks***

* Felling
* Conversion of timber
* Seasoning of timber

 **ii. Mention the classification of food commodities. *2 marks***

* Plant source foods
* Animal source foods

***Question 3***

**a. Briefly explain each of the following: *8 marks***

1. *Compliant material:* A material that has recognized, predictable and consistent properties.
2. *Building materials*: Any material which is used for construction purposes.
3. *Food storage*: A state in which food has gone bad and is usually dangerous to eat.
4. *Food preservation*: Act of keeping food for longer periods of time by giving it a special treatment.

**b.** State ***six*** cotton fabrics ***6 marks***

* Greybaft
* Satin
* Calico
* Checks
* Wax print
* Seer sucker
* Velvet

**c. List *two* natural plastics. *2 marks***

* Plants
* Trees
* Animals
* Insects

**d. Write *four* method of preserving food. *4 marks***

* Drying
* Bottling
* Fermentation
* Smoking
* Pickling
* Freezing
* Oiling

***Question 4***

**a. State *two* ways one can stay healthy. *4 marks***

* Eat a balanced diet
* Avoid drug abuse
* Have enough rest and sleep
* Exercise daily, etc.

**b. Mention *four* reasons for preserving food. *8 marks***

* To prevent spoilage
* To make it last longer
* For easy transportation
* To save money
* To maintain its nutritive value
* To avoid food wastage

**c. Write *four* resistant materials. *4 marks***

* Metal
* Glass
* Plastic
* Concrete
* Wood
* Ceramic

d. List ***four*** types of fabrics ***4 marks***

* Silk
* Wool
* Polyester
* Satin
* Felt
* Wool
* Velvet, etc

***Question 5***

**a. State *four* causes of accidents in the food laboratory and workshop. *8 marks***

* Improper arrangement of tools and equipment
* Distraction on what one is doing.
* Being in excessive haste
* Failure to apply safety rules in using tools and equipment
* Wet and slippery floors
* Insufficient lighting and ventilation

**b. Mention *two* causes and *two* preventive measures of poor environmental health. *8 marks***

*Causes:*

* Exposure to hazardous substances in the air, water, soil, etc.
* Climate change
* Occupational hazards
* The built environment
* Natural and technological disasters

*Preventive Measures:*

* Avoid polluting water bodies
* Avoid littering rubbish around
* The environmental protection agency must educate the public on the need to protect the environment
* Organized communal labour
* Smoking in public places must be avoided.

**c. List *two* examples of alloy. *2 marks***

* Bronze
* Brass
* Stainless steel

**d. Write *two* the classification of fibres. *2 marks***

* Natural fibres
* Man – made or synthetic fibres