



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Prevocational Certificate of Secondary Education

FOOD & TEXTILES TECHNOLOGY

Paper 1 Multiple Choice

5926/01

October/November 2023

1 hour

Total: 40 Marks

READ THESE INSTRUCTIONS FIRST:

You will need a multiple choice Answer Grid.

This paper consists of 40 multiple choice questions.

Four possible answers are given for each question. Choose the **best** answer and shade your choice in the oval under the correct letter in soft pencil **HB** on the separate multiple choice Answer Grid provided.

Read all questions **in each section**.

Answer **all** questions.

SECTION A – FOOD TECHNOLOGY

SECTION B – TEXTILES TECHNOLOGY

EXAMPLE: 41. Which of these foods is a good source of Vitamin A?

- Banana
- Butternut
- Peas
- Rice

41	A <input type="radio"/>	B <input checked="" type="radio"/>	C <input type="radio"/>	D <input type="radio"/>
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For Examiner's Use	
Marks	

This document consists of **11** printed pages and **1** blank page.

PAPER 1 – Multiple Choice

Answer **all** questions in this paper.

Shade your choice for the correct answer in the grid provided.

SECTION A – FOOD TECHNOLOGY

- 1 Which mineral is associated with the deficiency disease Goitre?
- A Calcium
 - B Iodine
 - C Iron
 - D Zinc
- 2 Which method of cake making does **not** require fat?
- A Creaming
 - B Melting
 - C Rubbing-in
 - D Whisking
- 3 Which is an example of a monosaccharide?
- A Fructose
 - B Lactose
 - C Maltose
 - D Sucrose
- 4 Which identifies the ingredients responsible for fermentation in bread making?
- A Flour and yeast.
 - B Salt and yeast.
 - C Sugar and salt.
 - D Sugar and yeast.
- 5 Which food provides saturated fat?
- A Avocado
 - B Butter
 - C Nuts
 - D Olives

- 6 Which describes the action of enzymes on a peeled potato?
- A Browning
 - B Dextrinisation
 - C Gelatinisation
 - D Ripening
- 7 Why is it important to include fibre in a diet?
- A Improves oxygen circulation.
 - B Prevents constipation.
 - C Prevents overall dehydration.
 - D Regulates body temperature.
- 8 How can you ensure that vegetarians get adequate protein? Give them:
- A Beans, rice and cabbage
 - B Beans, peanuts and soya mince
 - C Beans, peanut butter and fish
 - D Beans, soya mince and cabbage
- 9 What is the function of sugar in bread making?
- A Allows dough to retain gas produced by yeast.
 - B Improves flavour and stops yeast growth.
 - C Improves keeping quality of the bread.
 - D Used as a source of food for the yeast.
- 10 How can crunchiness be achieved in sandwich making? By using...
- A minced meat, fried onion and boiled carrot.
 - B minced meat, sliced onion and lettuce leaf.
 - C tuna fish, fried tomato with onion.
 - D tuna fish, baked beans with fried onion.
- 11 Which is a symptom of food poisoning?
- A Blisters
 - B Coughing
 - C Fainting
 - D Fever

12 Which statement describes how moulds cause food spoilage?

- A Spores ferment food causing it to be acidic.
- B Food becomes hard and dry.
- C Spores germinate into a fluffy grey mass.
- D Food loses water and wilts.

13 Which is a food hygiene practice?

- A Clean chopping board after use.
- B Handle hot dishes with care.
- C Keep a fire extinguisher nearby.
- D Switch off stoves after use.

14 Which vitamin helps invalids fight infections?

- A Vitamin A
- B Vitamin C
- C Vitamin D
- D Vitamin K

15 What is a time-saving factor when catering for an event?

- A Cost of service
- B Customer needs
- C Skilled kitchen staff
- D Attractive serving tools

16 Which practice prevents food wastage?

- A Chopping food into fine pieces.
- B Use large pieces for garnishing.
- C Make a new dish from leftover foods.
- D Dispose of food in a refuse bag.

17 Food is preserved mainly to:

- A add additives to the food
- B add vitamins to the food
- C make the food last longer
- D make the food healthy

- 18 Which causes bread to not rise properly?
- A Too much salt
 - B Under proving
 - C Too much yeast
 - D Over proving
- 19 Refreezing defrosted foods should be avoided to:
- A Prevent growth of harmful bacteria.
 - B Stop decay in meat.
 - C Prevent food wastage.
 - D Prevent food from drying.
- 20 What causes crystallisation in jam-making?
- A Insufficient sugar.
 - B Overcooking jam.
 - C Poor quality fruit.
 - D Undercooking jam.

SECTION B – TEXTILES TECHNOLOGY

21 Why is it necessary to tie a string around the waist when taking body measurements?

- A To ensure correct measurements.
- B To ensure the tape measure does not sag.
- C To be able to move the finger freely.
- D To be able to move the string freely.

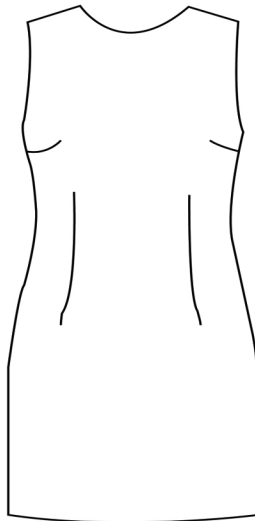
22 What are balance marks used for in a pattern?

- A Help match pieces of fabric correctly.
- B Help shape the garment to one's body.
- C Show areas where the seam allowance is.
- D Help to make garments hang properly.

23 Which pattern marking has to be transferred onto the fabric?

- A Adjustment line
- B Fold line
- C Grain line
- D Stitching line

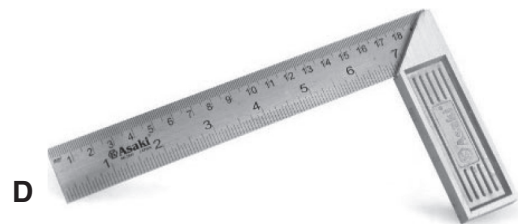
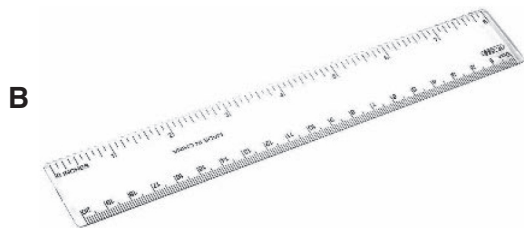
24 Identify the method of disposing fullness used below.



- A Knife pleat
- B Inverted pleat
- C Single-pointed dart
- D Spaced tuck

- 25 What would be an advantage of using an overlocker?
- A Stitches neatly and accurately.
 - B Trims and neatens as it stitches.
 - C Trims and zigzags.
 - D Uses electric power.
- 26 Which of the following is the function of a sewing machine slide plate?
- A Covers the bobbin compartment.
 - B Covers the machine presser foot.
 - C Holds fabric in place when sewing.
 - D Feeds the thread through the tension disc.
- 27 Which of the following should be considered when choosing the size of a machine needle?
- A Colour of the thread.
 - B Type of the machine.
 - C Type of the needle.
 - D Weight of the fabric.
- 28 What is the reason for fabric puckering during sewing?
- A Blunt needle was used.
 - B Bobbin's tension is too loose.
 - C Needle tension is too loose.
 - D Longer stitch length used.
- 29 Which collar is commonly used for a child's dress?
- A Flat collar
 - B Rolled collar
 - C Stand collar
 - D Shawl collar

30 Identify a seam gauge among the following sewing tools:

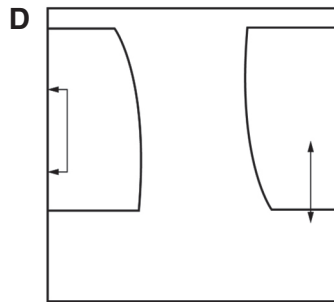
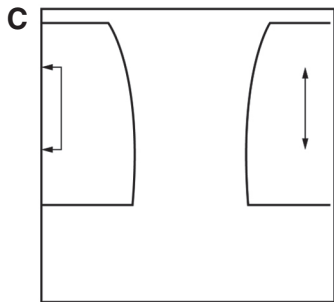
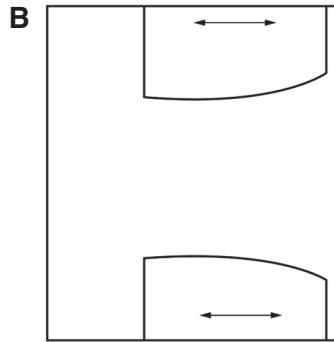
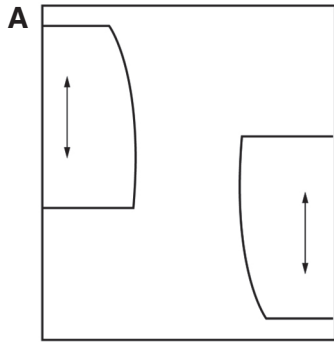


31 What is the reason for doing market research in garment production?

- A Know how to minimise fabric wastage during cutting.
- B Know who is selling the type of product you intend to make.
- C Know how to schedule production activities.
- D Inspect your product samples that will be part of the collection.

- 32 What is the reason for recycling clothing?
- A To produce dyed clothing.
 - B For energy recovery.
 - C For sustainability.
 - D To promote sales.
- 33 Which statement describes a stand collar?
- A Extends above the neckline and folds back down on itself.
 - B Emerges from the neckline and lies flat on the garment.
 - C Stands up from the neck edge then falls to rest on the garment.
 - D Stitched from the neckline and rolls towards the centre front.
- 34 What is tailor's tacking used for?
- A For decorating a garment.
 - B For finishing garment edges.
 - C To hold one part of the fabric that has fullness to another.
 - D To transfer pattern markings onto the fabric.
- 35 Which process is suitable for finishing a skirt waistline?
- A Attach cuffs
 - B Attach facing
 - C Overlocking
 - D Binding

36 Which layout is suitable for use with nap fabric?



37 What identifies the back of a sleeve?

- A** It has double notches and a shallow curve.
- B** It has a single notch and a shallow curve.
- C** It has a single notch and a deeper curve.
- D** It has a double notch and a deeper curve.

38 What is the advantage of using polyester fabric in clothing?

- A** It is absorbent.
- B** It is cool.
- C** It is soft.
- D** It is resilient.

39 Which statement describes box pleats?

- A** All folds face the same direction.
- B** Folds face the opposite direction.
- C** Folds are commercially made.
- D** Folds turned towards each other.

40 Which identifies a run and fell seam?

