



EXAMINATIONS COUNCIL OF ESWATINI
Certificate of Prevocational Qualification

CANDIDATE
NAME

CENTRE
NUMBER

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CANDIDATE
NUMBER

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FOOD AND TEXTILES TECHNOLOGY

5926/02

Paper 2 Structured Questions

Specimen 2025 - 2026

2 hours

Candidates answer on the Question paper

Total Marks: 100

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.

Write in **blue or black ink** in the spaces provided on the question paper.

You may use a soft pencil for any diagram, graph or rough work.

Do **not** use staples, paper clips, highlighters, glue or correction fluid.

Section A- consists of short constructed responses worth **40** marks.

Answer all questions in the spaces provided on the question paper.

Section B- consists of extended responses worth **60** marks.

Answer all questions in the spaces provided on the question paper.

The number of marks is given in brackets [] at the end of each question or part question.

For Examiner's Use	
Question	Marks
Total Marks	

This document consists of **12** printed pages.

SECTION A

This section comprises questions in Food and Textile Technology.

Answer all questions in the spaces provided.

FOOD TECHNOLOGY

1. (a) Name the vitamin which helps in the absorption of Iron.

..... [1]

(b) State **three** ways of maintaining freshness in bread during storage.

(i)

(ii)

(iii) [3]

(c) Name the type of protein found in beans.

..... [1]

(d) State **two** functions of Thiamin in the body.

(i)

(ii) [2]

(e) Describe steaming as a method of cooking.

.....

.....

.....

..... [2]

(f) Explain **two** reasons why steaming is a suitable method of cooking food for convalescents.

(i)

.....

(ii)

..... [4]

(g) Describe the following principles of preservation.

(i) Heating

.....
.....
..... [2]

(ii) Reduction in temperature

.....
.....
..... [2]

(h) Identify three pieces of mandatory information found on a food package.

(i)
(ii)
(iii) [3]

[TOTAL MARKS: 20]

TEXTILES TECHNOLOGY

2. (a) State the function of the dressmaker's carbon paper.
..... [1]

(b) State **two** rules to be observed when cutting out pattern pieces from fabric.

(i).....

(ii)..... [2]

(c) Name **two** sewing techniques applied in a collar to make it lie flat and smooth

(i).....

(ii).....[2]

(d) State **three** points to consider in the care of scissors.

(i)

.....

(ii)

.....

(iii)

..... [3]

(e) State **three** reasons why the fabric does not move when sewing with a sewing machine.

(i)

.....

(ii)

.....

(iii)

..... [3]

(f) Identify **three** ways of neatening an open seam.

(i)
.....

(ii)
.....

(iii)
.....

[3]

(g) Describe how to take the following body measurements.

(i) Shoulder

.....
.....

[2]

(ii) Crotch depth

.....
.....

[2]

(h) Describe how to sew a backstitch.

.....
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.....
.....

[2]

[TOTAL MARKS: 20]

[TOTAL MARKS FOR SECTION A: 40]

SECTION B

This section comprises **four** questions.

Questions **3 & 4** are on Food Technology and Questions **5 & 6** are on Textiles technology.

Answer **all** questions in the spaces provided.

FOOD TECHNOLOGY

3. (a) State the deficiency disease of Vitamin D.

..... [1]

(b) Explain the importance of the trapped air from the beaten eggs in cake making.

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..... [2]

(c) Describe how to cook vegetables to reduce the loss of vitamin C.

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..... [4]

(d) Describe the effect of heat on the colour of green vegetables.

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[2]

(e) Teenagers are supposed to eat healthy balanced meals including breakfast lunch and supper. Some teenagers skip breakfast for various reasons. Advise teenagers on the importance of breakfast.

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[6]

[TOTAL MARKS: [15]

4. (a) State a reason for sifting dry ingredients.

..... [1]

(b) What is gelatinization?

.....

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..... [2]

(c) Explain the importance of each of the following found in food packaging.

(i) Do not litter

.....

..... [2]

(ii) Recycle

.....

..... [2]

(iii) Flammable

.....

..... [2]

(d) Sihle has been asked to cater for a class party in his school. Advise him on hygiene rules to observe during food preparation.

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..... [6]

[TOTAL MARKS: 15]

TEXTILES TECHNOLOGY

5. (a) Name the technique applied on a garment to prevent the facing from showing on the right side.

..... [1]

(b) What is a casing?

.....
..... [2]

(c) Describe how box pleats are made.

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..... [4]

(d) Explain the place on fold marking found on a pattern piece.

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.....
..... [2]

6. (a) Explain why linen is suitable for summer wear.

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..... [2]

(b) Which class of fibres does cotton belong to?

..... [1]

(c) State the functions of interfacings in garments.

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..... [4]

(d) Describe a shaped facing.

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..... [2]

(e) A client has asked you to sew a skirt with an in-seam pocket, discuss how to prepare and attach an in-seam pocket.

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..... [6]

[TOTAL MARKS: 15]

[TOTAL MARKS FOR SECTION B: 60]