# **CAREER TECHNOLOGY**

#### STRUCTURE AND SCHEME OF THE EXAMINATION

There shall be two Papers, Paper 1 and Paper 2 all of which must be taken. Papers 1 and 2 will be a composite paper taken at one sitting for 2 hours, 5 minutes.

#### 1. PAPER 1 (OBJECTIVE)

This will consist of forty (40) multiple choice questions to be answered in fifty (50) minutes for forty (40) marks.

#### **2. PAPER 2**

This will consist of two parts (Part A and Part B) and will last for 1 hour 15 minutes.

Part A will comprise three (3) questions. Candidates will be expected to answer two (2) questions, of which question 1 (test of practical) is compulsory, for 15 marks each.

Part B will comprise three (3) questions. Candidates will be expected to answer two (2) questions, of which question 4 (test of practical) is compulsory, for 15 marks each.

#### 3. WEIGHTING OF THE PAPER

PAPER	MARKS	SCALING FACTOR	TOTAL MARKS
1	40	1.0	40
2	60	1.0	60
TOTAL			100

#### **SAMPLE QUESTIONS**

# PAPER 1 (OBJECTIVE)

50 Minutes

Candidates are expected to answer 40 question in this paper

Each question is followed by **four** options lettered A to D. Find the **correct** option for **each** question and shade in **pencil** on your answer sheet the answer space which bears the same letter as the option you have chosen. Give only **one** answer to **each** question.

- 1. Musa advised her mother to select a polyester fabric for curtains in their home. The main reason for his choice is that, it
  - A. can be obtained in different colours.
  - B. can withstand frequent washing.
  - C. is light in weight.
  - D. soft to touch.
- 2. A suitable edge finish for a kitchen apron is A. crocheting.
  - B. facing.
  - C. fringing.
  - D. lacing.
- 3. The most appropriate meal for a child suffering from kwashiorkor is A. beans soup and boiled rice.
  - B. fish palava sauce and mashed yam.
  - C. shito and banku.
  - D. pepper sauce and boiled cassava.
- 4. Which of the following foods is prepared using dry method of cooking?
  - A. Bread
  - B. Kenkey
  - C. Kokonte
  - D. Koose
- 5. The French curve is a tool used in dress making for A. cutting fabrics.
  - B. shaping hemline.
  - C. shaping neck lines and arm hole.
  - D. taking body measurement.

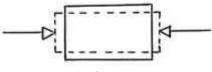


Figure 1

- 6. The type of force acting on the object shown in Figure 1 is A. bending force.
  - B. compression force.
  - C. shear force.

- D. tension force.
- 7. In perspective drawing, the point at which receding parallel lines appear to meet is known as
  - A. focal point.
  - B. horizon line.
  - C. vanishing point.
  - D. vertical line.
- 8. The cutting edge of a cold chisel is ground at A.  $30^{\circ}$ .
  - B. 45°. C. 60°.
  - D. 90°.

Figure 2 shows the process of laying a wall. Use it to answer questions 9 and 10.

Figure 2 shows the process of laying a wall. Use it to answer questions 9 and 10.

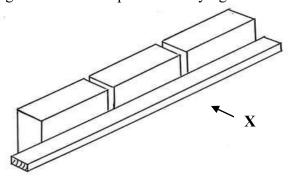


Figure 2

- 9. The process shows blocks being A. aligned.
  - B. gauged.
  - C. levelled.
  - D. plumbed.
- 10. The tool labelled X is a
- A. builder's square.
  - B. gauge rod.
  - C. spirit level.
  - D. straight edge.

# PAPER 2 PART A

# Answer two questions only from this part. Question 1 (Compulsory) and any other one.

1. Describe how to prepare pineapple drink and Queen's cakes using the basic recipe.

[15 Marks]

- 2. (a) Describe one way of maintaining personal hygiene. (b) Explain food hygiene.
  - (c) Outline one measure to ensure food safety.
  - (d) Suggest two measures to be taken to prevent poor environmental conditions.

[15

Marks] PART B

[15 Marks]

# Answer two questions only from this part. Question 3 (Compulsory) and any other one.

3. Illustrate the stages involved in preparing a T- halving joint as shown in Figure 2 from the piece of wood shown in Figure 1.

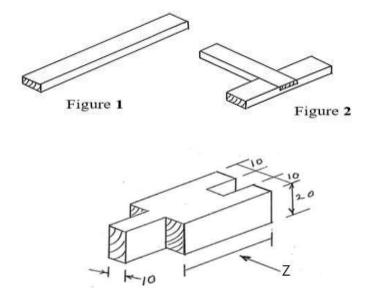


Figure 3

4. Draw full size in the First Angle Orthographic Projection: (a) the front elevation in the direction of arrow Z; (b) the plan.

### [15 Marks