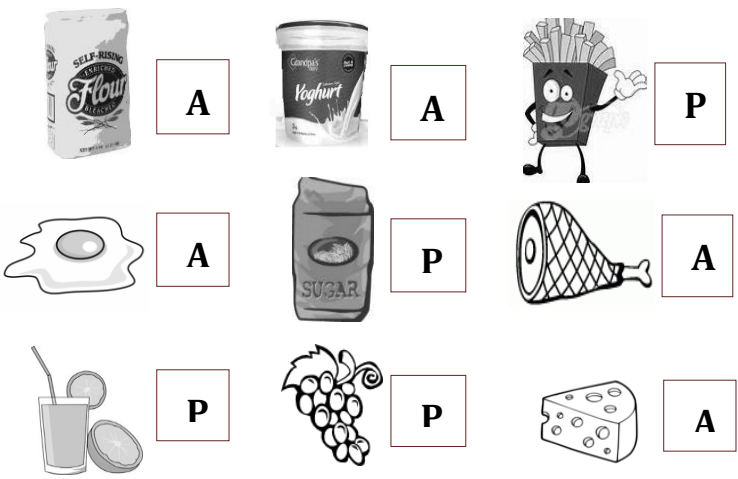


**Annual Examinations for Secondary Schools 2014**

<b>FORM 2</b>	<b>DESIGN AND TECHNOLOGY</b>	<b>MARKING SCHEME</b>
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QUESTION NUMBER	ANSWER	MARKS ALLOTTED	LEVEL
1	a	“Design and <i><b>make</b></i> a suitable print/motif to be applied as a logo on a white <i><b>T-shirt</b></i> to be sold for <i><b>fund</b></i> raising.”	7
	b		1 x 4 = 4
	c	<i>Students should give two methods from the following possible answers: printing, dying, hand painting.</i>	1 x 2 = 2
	d	<i>Students should give one method from the following: embroidery, heat transfer image, hand painting.</i>	1 x 2 = 2
	e	<i>Any two of the following criteria:</i> <ul style="list-style-type: none"> <li>- colour/pattern</li> <li>- construction</li> <li>- drape</li> <li>- hole recovery</li> <li>- fraying</li> <li>- texture</li> <li>- thickness</li> <li>- non-irritant</li> <li>- transparency</li> <li>- weight</li> </ul>	1 x 2 = 2
	f	Award 1 mark for each of the following: <ul style="list-style-type: none"> <li>- Clarity of sketch</li> <li>- Labelling of material</li> <li>- Use of colour</li> <li>- Labelling of aesthetic features</li> <li>- Other information given</li> <li>- Communication</li> </ul>	1 x 6 = 6

2	a	i. Plain weave ii. Knitting	<b>1 x 2 = 2</b>	<b>6</b>								
	b	Knitting is more suitable because it stretches and wears better.	<b>3</b>									
	c	Cotton	<b>2</b>									
	d	<i>Any two fabrics from the following possible answers:</i> <ul style="list-style-type: none"> <li>● for weaving:- plain weave cotton, trevira, linen, calico, taffeta and more</li> <li>● for knitting:- knitted polyester, lycra, elastane, knitted cotton and more</li> </ul>	<b>1 x 2 = 2</b>									
	e	<i>Any two of the following possible answers:</i> <ul style="list-style-type: none"> <li>- absorbance</li> <li>- abrasion</li> <li>- colourfastness</li> <li>- crease resistance</li> <li>- elasticity</li> <li>- insulation</li> <li>- mothproof</li> <li>- flammability</li> <li>- shrinkage</li> <li>- showerproof</li> <li>- waterproof</li> </ul>	<b>1 x 2 = 2</b>									
	f	<i>Any two of the following possible answers:</i> <ul style="list-style-type: none"> <li>- burning test</li> <li>- absorbance test</li> <li>- stretchability test</li> <li>- abrasion test</li> </ul>	<b>1 x 2 = 2</b>									
3	a	cutting shears	<b>2</b>	<b>6</b>								
	b	<i>Any one of the following possible answers:</i> Hold the shear properly from the handle; Point the shears to the ground when carrying; Store shears when not in use.	<b>2</b>									
4	a	“Under pressing” means the pressing done during manufacture. Ex. open seams, attach fusables etc.	<b>2</b>	<b>6</b>								
	b	Steam is applied to soften the fibres of the fabrics to give shape.	<b>2</b>									
5	a	<i>Any two of the following possible answers:</i> bond-a-web, contact adhesives, spray adhesives and liquid adhesives.	<b>1 x 2 = 2</b>	<b>7</b>								
	b	<i>Any one of the following possible answers:</i> apply adhesive in a well ventilated place; wear gloves; wear a mask; keep away from naked fire.	<b>2</b>									
6	<table border="1" style="width: 100%;"> <thead> <tr> <th>TOOL</th> <th>JOB</th> </tr> </thead> <tbody> <tr> <td>Trimming Scissors/Clippers</td> <td>To cut threads and trim extra materials</td> </tr> <tr> <td>Steam Iron</td> <td>To remove creases from fabrics, to open seams and to attach fusables</td> </tr> <tr> <td>Measuring tape</td> <td>To take body measurements and to measure fabrics</td> </tr> </tbody> </table>		TOOL	JOB	Trimming Scissors/Clippers	To cut threads and trim extra materials	Steam Iron	To remove creases from fabrics, to open seams and to attach fusables	Measuring tape	To take body measurements and to measure fabrics	<b>2 x 3 = 6</b>	<b>8</b>
TOOL	JOB											
Trimming Scissors/Clippers	To cut threads and trim extra materials											
Steam Iron	To remove creases from fabrics, to open seams and to attach fusables											
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7			$1 \times 9 = 9$	5												
8	<p>Any food that is typically Maltese such as stewed rabbit; lampuki pie; hot chestnut; bread pudding; ricotta filled cannoli.</p> <p><i>Students should mention two recipes.</i></p>		$\frac{1}{2} \times 2 = 1$	6												
9	a	<p>i. To avoid cross-contamination from one food to another; to avoid transfer of bacteria from raw food to cooked food.</p>	1	7												
	ii. green.	1														
b	<p><i>Any two of the following precautions:</i> knives should be kept sharp; never put knives in a sink of soapy water; keep knife edge away from your hands; do not try to catch a falling knife.</p>		$1 \times 2 = 2$													
c	<p><i>Any two of the following functions:</i> provide general health; resistance to disease and infections; help to maintain healthy body tissues; help the body to absorb certain minerals.</p>		$1 \times 2 = 2$													
d	<p><i>Any two of the following deficiencies:</i> scurvy; poor resistance to diseases and infections; rickets; loss of appetite.</p>		$1 \times 2 = 2$													
e	<p><i>Any two of the following answers:</i> use different coloured fruit; attractive packaging; a tasting session.</p>		$1 \times 2 = 2$													
f	<p>Factors such as pocket money available; likes and dislikes; peer effect; culture influences; special dietary needs etc.</p> <p><i>Students should mention two factors.</i></p>		$1 \times 2 = 2$													
g	i. Suitable for vegetarian	1														
	ii. Meat; fish; poultry; milk products. <i>Any one of the above or other relevant answer.</i>	1														
10	<table border="1" data-bbox="352 1800 1070 2078"> <tr> <td data-bbox="352 1800 469 1854">false</td> <td data-bbox="469 1800 533 1854">1</td> <td data-bbox="533 1800 1070 1854">All micro-organisms are harmful.</td> </tr> <tr> <td data-bbox="352 1854 469 1944">true</td> <td data-bbox="469 1854 533 1944">2</td> <td data-bbox="533 1854 1070 1944">Moisture and warmth are two conditions that bacteria need to multiply.</td> </tr> <tr> <td data-bbox="352 1944 469 1998">false</td> <td data-bbox="469 1944 533 1998">3</td> <td data-bbox="533 1944 1070 1998">Yoghurt helps to increase weight.</td> </tr> <tr> <td data-bbox="352 1998 469 2078">true</td> <td data-bbox="469 1998 533 2078">4</td> <td data-bbox="533 1998 1070 2078">When you eat yoghurt regularly, it strengthens your bones.</td> </tr> </table>		false	1	All micro-organisms are harmful.	true	2	Moisture and warmth are two conditions that bacteria need to multiply.	false	3	Yoghurt helps to increase weight.	true	4	When you eat yoghurt regularly, it strengthens your bones.	$1 \times 10 = 10$	7
false	1	All micro-organisms are harmful.														
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	true	5	Yoghurt is a good source of calcium and a high protein food.		
	true	6	Calcium is needed in different amounts throughout life.		
	false	7	Cholesterol levels increase when you eat yoghurt.		
	true	8	Yoghurt is a high risk food.		
	false	9	Constipation increases when you consume yoghurt.		
	true	10	Lack of calcium intake results in weak bones and teeth.		
11	a	Planning; Work plan		<b>1</b>	<b>7</b>
	b	i. electric kettle; ii. spoon; iii. plate; iv. food probe; v. saucepan; vi. measuring jug; vii. vacuum flask		<b>1 x 7 = 7</b>	
	c	<i>Answers such as the following or other relative answers.</i> Remove any <u>watches and jewellery</u> . Sanitise the worktops and wear <u>protective clothing</u> . Heat the <u>milk in a saucepan and cool it down to 38 – 43<sup>0</sup> C.</u> Add the <u>yoghurt</u> . Pour into a <u>vacuum flask</u> . Leave at room temperature for about 4 hours and put it in the <u>refrigerator until it is needed for consumption</u> .		<b>1 x 6 = 6</b>	
	d	<i>Any two of the following products:</i> wine; vinegar; pickles; cheeselets; cheese; soy sauce; beer; bread etc.		<b>1 x 2 = 2</b>	

Breakdown of marks:

LEVEL	MARKS
8	6
7	63
6	22
5	9
TOTAL	100

**Design and Technology**

Marking Scheme

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Flour should be

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