

## **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**

<b>PAPER</b>	<b>MARKS</b>	<b>SCALING FACTOR</b>	<b>TOTAL MARKS</b>
1	40	1.0	40
2	60	1.0	60
<b>TOTAL</b>			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.

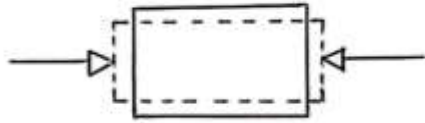


Figure 1

6. The type of force acting on the object shown in Figure 1 is
- bending force.
  - compression force.
  - shear force.
  - tension force.
7. In perspective drawing, the point at which receding parallel lines appear to meet is known as
- focal point.
  - horizon line.
  - vanishing point.
  - vertical line.
8. The cutting edge of a cold chisel is ground at
- $30^\circ$ .
  - $45^\circ$ .
  - $60^\circ$ .
  - $90^\circ$ .

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

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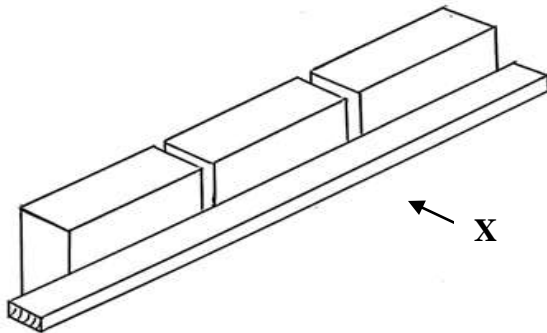


Figure 2

9. The process shows blocks being
- aligned.
  - gauged.
  - levelled.
  - 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**

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.

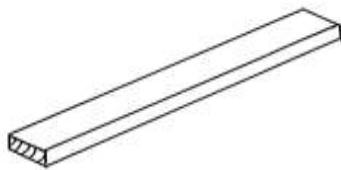


Figure 1

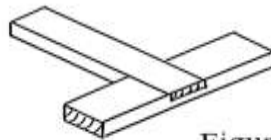


Figure 2

[15 Marks]

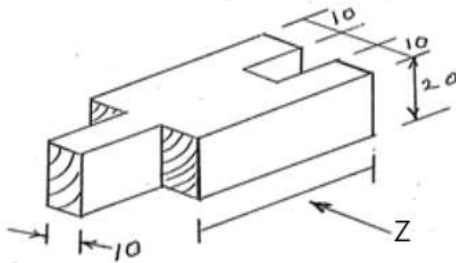


Figure 3

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]