

**GOLEARSHUB AUGSUT 2022**  
**BASIC DESIGN AND TECHNOLOGY**  
**(BDT) TRIAL QUESTIONS &**  
**ANSWERS**

1. Which of the following is not a basic home preventive maintenance of furniture?
  - a. Strengthening
  - b. Applying new finish
  - c. Replacing damage locks
  - d. Replacing furniture
2. Which of the following can be used to make a renovated article more beautiful?
  - a. Tapes and buttons
  - b. Buttons and Velcro
  - c. Zippers and hooks
  - d. Press studs and Velcro
3. The main purpose of repairing a garment is to .....
  - a. Decorate it
  - b. Prolong it
  - c. Avoid waste
  - d. Alter the original style
4. Which of the following statements describes heat transfer by conduction?
  - a. The movement of heat in boiling water
  - b. The movement of heat through solid by contact
  - c. The movement of heated gases
  - d. The movement of heated gases in a circular motion
5. Which of the following factors should be considered the most in meal planning?
  - a. Nutrients needs of the family
  - b. Service of the meal
  - c. Cooking facilities available
  - d. Time available for preparation
6. A mean meal should consist of .....
  - a. Protein dish and carbohydrate dish
  - b. Appetizers and side dish
  - c. Dessert and protein dish
  - d. Carbohydrate dish and appetizer
7. Which of the following is the correct order of writing a two course menu?
  - a. Protein dish, appetizer dish, and dessert
  - b. Carbohydrate dish, appetizer, and dessert
  - c. Protein dish, appetizer and carbohydrate dish
  - d. Appetizer, protein dish, and carbohydrate dish
8. Food commodities are?
  - a. Major ingredients used for cooking food
  - b. Dishes served for commodities
  - c. Quality fruits and vegetables
  - d. Meals prepared during festivals
9. A menu forming a complete meal at a set price is known as .....
  - a. Ethnic menu
  - b. Hospital
  - c. Table d'hote
  - d. Ala carte
10. Which of the following sets are temporary stitches?
  - a. Basting and tacking
  - b. Hemming and basting
  - c. Tacking and hemming
  - d. Tacking and running
11. Crockery is a collection of .....
  - a. Forks and spoons
  - b. Glasses and spoons
  - c. Plates and forks
  - d. Plates and glasses
12. Which of the following sets comprises career opportunities of a sewing student?
  - a. Dressmaking, computer programming and backing

- b. Dressmaking, hairdressing, and interior decorating
- c. Dressmaking, tailoring and teaching
- d. Tailoring, catering and computer programming
13. The command tool in the kitchen is the .....
- a. Cooker
- b. Cook's knife
- c. Food safe
- d. Shelf
14. A meal served at mid-morning or mid-afternoon is known as .....
- a. Breakfast
- b. Brunch
- c. Eloquences
- d. Snack
15. Conduction is a .....
- a. A way of heat transfer
- b. Method of cooking
- c. Way of preparing food
- d. Method of preserving food
16. A basic flour mixture is known as .....
- a. Batter
- b. Pancake
- c. Queen cake
- d. Rock bun
17. A balance meal must contain .....
- a. Food from each food group
- b. Little fat and oil only
- c. Protective foods only
- d. Protein foods only
18. Drawing and painting are grouped under .....
- a. Landscape
- b. Still life
- c. Three dimensional work
- d. Two dimensional work
19. Identify the drawing tool from the following items
- a. Crayon
- b. Paper
- c. Palette
- d. Ruler
20. In a circuit diagram, current flows from .....
- a. Neutral to negative
- b. Neutral to positive
- c. Positive to negative
- d. Negative ton positive
21. What must be done first before cleaning an electric cooker?
- a. Close the oven door
- b. Pour water over it
- c. Switch off the source of power
- d. Wipe burners with wet rag
22. Which of the following flour is good for spring roll?
- a. Cassava flour
- b. Corn flour
- c. Rice flour
- d. Wheat flour
23. Syrup is made from .....
- a. Sugar and fruit juice
- b. Sugar and milk
- c. Sugar and water
- d. Sugar, Milk and water
24. The commonest method of preserving fresh fish is by .....
- a. Adding vinegar
- b. Drying
- c. Smoking
- d. Salting
25. Which of the following instruments is most suitable for drawing horizontal line?
- a. Tee square
- b. Protractor
- c. Compass
- d. Set square
26. Choice of equipment and tools is based on .....
- a. How difficult to clean and maintain
- b. Lack of space and storage
- c. Life span of equipment
- d. Unavailability of square parts
27. The pinking shears is useful for .....
- a. Cutting out motifs

- b. Cutting out pattern pieces
  - c. Patching
  - d. Punching eyelet holes
28. A stiletto is used for .....
- a. Cutting button hole
  - b. Darning
  - c. Patching
  - d. Punching eyelet holes
29. Dishes cooked by poaching and steaming are .....
- a. Easily digested
  - b. East to handle
  - c. Very attractive
  - d. Very palatable
30. The advantage of making breakfast is that it .....
- a. Helps to keep the body warm
  - b. Helps one to perform physical activities better
  - c. Makes meal more optimizing
  - d. Makes meal more nutritious

**ANSWER QUESTION ONE (1) AND ANY OTHER TWO (2) QUESTIONS FROM THIS SECTION.**

**ALL QUESTIONS CARRY EQUALL MARK**

1. (a) State the main methods of cooking the following foods

- Rice
- Cake

(b) State four (4) suitable methods of preserving fish

(c) (i) List the types of pencils most suitable for the following operations

Operation	Pencil Used
Lettering	
Drawing	
Shading	

(c) (ii) List four (4) methods of recording data for solving design problems

2. (a) State three (3) benefits of packaging

(b) (i) List two (2) important information on a good package.

(b) (ii) Draw a line to illustrate each of the following; B Movement and r texture

(c) (i) List the three (3) primary colors of light

(c) (ii) Explain secondary colors

3. (a) What is a temporary stitch?

(b) State four (4) reasons for setting a table for family meals

(c) (i) What is an exhibition?

(c) (ii) List two types of exhibition

(d) State one advantage of a baked food

4. (a) (i) List two uses of a table napkin

(a) (ii) State four causes of food spoilage

(b) (i) Name four (4) types of a line

(b) (ii) What is meal planning?

(c) (i) List four (4) factors to consider when planning a meal

(c) (ii) Explain the term menu

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## MARKING SCHEME

### OBJECTIVES - 30 MARKS

1. D	11. C	C
2. B	12. C	22. D
3. B	13. B	23. A
4. B	14. B	24. C
5. A	15. A	25. A
6. A	16. B	26. C
7. D	17. A	27. C
8. A	18. C	28. D
9. C	19. A	29. A
10. A	20. D	30. B

### THEORY – ANSWERS

1. (a) Rice – boiling  
Cake – baking  
(b) Methods of preserving fish  
(i) Salting (ii) Drying (iii) Freezing (iv) Smoking  
(c) (i)

Operation	Pencil Used
Lettering	HB
Drawing	H
Shading	2B/BB/3B/4B/B Pencil

- (c) (ii) Taking photographs  
(ii) Audio recording  
(iii) Video recording  
(iv) Making graphs/drawing  
(v) Notes taking by writing devices/computers
2. (a) Benefits of packaging
- For easy identification
  - For protecting product from contamination
  - For adding value to the product
  - For providing information on the product
  - For easy handling

- From protecting consumers from hazard
- (b) Important information on a good package
- Instruction for the use of the product content
  - Manufacturing date
  - Expiry date

(b) (ii)

B Movement	r movement
	
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(c) Primary color : (i) Red (ii) Blue (iii) Green

(c) (ii) Secondary colors are colors produced by mixing any two primary colors such as Red + Blue = Violet

3. (a) Temporary stitches are used to hold parts of articles together and remove when permanent stitches are made or done.

(b) Reasons for setting a table for family meals

- To stimulate appetite
- To have all items needed within reach
- To make eating more pleasant
- To create a welcoming environment
- To bring out the skills of the buyer

(c) (i) Exhibition is a public display of produces in order to attract viewers and buyers

(ii) General Exhibition (ii) Specialized Exhibition

(d) Advantages of exhibition

- Attractive and appetizing
- Requires very little attention
- Maintain their shapes and taste

4. (a) Uses of table napkin

- Is used to wipe the mouth
- It is used to wipe hands after eating and washing
- It is also used to cover attire/dress in order to prevent staining

(a) (ii) Causes of food spoilage

- Yeast
- Molds
- Enzymes/Natural decay
- Bacteria

- Oxidation
- Worms
- Bugs
- Weevil
- Fruit flies
- Mechanical damage e.g. cuts, bruises etc

(b) (i) Types of line: Vertical, Horizontal, Diagonal, Broken, Curved, Wavy/Zigzag, Slanted/Inclined oblique

(c) (i) Factors to consider when planning meal

- Service of the food
- The food available
- Cooking facilities
- Personal likes and dislikes

(d) Menu is a list of prepared dishes with cost or prices presented to a customer.