

MEMORANDUM
NS.TECH- JUNE 2018

SECTION A

QUESTION 1

NOT TICKED

1.1.

- 1.1.1. A
- 1.1.2. B
- 1.1.3. D
- 1.1.4. C
- 1.1.5. C
- 1.1.6. C
- 1.1.7. B
- 1.1.8. A
- 1.1.9. B
- 1.1.10. B

(10X1=10)

1.2.

- 1.2.1. Particle
- 1.2.2. solution
- 1.2.3. Filter paper
- 1.2.4. drying
- 1.2.5. obesity

(5x1=5)

1.3

- 1.3.1. C
- 1.3.2. B
- 1.3.3. D
- 1.3.4. E
- 1.3.5. A

(5X1=5)

SECTION B

QUESTION 2

2.1. Sugar (solids) dissolves quicker in hot water (liquids) / sugar dissolves slower in cold water/ high temperature increases rate of solubility ½

2.2. Temperature OR Time ½

2.3. (i) Water ½

(ii) Sugar ½

2.4. Thermometer for temperature OR Watch/clock for time ½

2.5. In a fair test, ALL the factors are kept the same except the one that is tested for. **Accept any logical answer** ½

2.6. To make sure that test is fair and test out the results . Accept any valid answer ½

2.7.

Temperature (C)	Time to dissolve (seconds)	Time to dissolve (seconds)	Time to dissolve (seconds)	Average time to dissolve.
20	30	29	31	Average time= $\frac{30 + 29 + 31}{3} = \frac{90}{3} = 30$
30	25	26	24	Average time= $\frac{25 + 26 + 24}{3} = \frac{75}{3} = 25$ vv
40	20	21	19	Average Time = $\frac{20 + 21 + 19}{3} = \frac{60}{3} = 20$ vv
50	15	14	16	Average time= $\frac{15 + 14 + 16}{3} = \frac{45}{3} = 15$ vv

5.1.4. 78% $\frac{1}{2}$

5.1.5. 20.9% $\frac{1}{2}$

5.2. Insoluble $\frac{1}{2}$

5.3. Filtering / Filtration $\frac{1}{2}$

[13]

QUESTION 6

6.1 Ice $\frac{1}{2}$

6.2. Steam / Water vapour $\frac{1}{2}$

6.3. A. Evaporation $\frac{1}{2}$

B. Melting $\frac{1}{2}$

C. Freezing/ Solidifying $\frac{1}{2}$

[5]

QUESTION 7

7.1. Food processing $\frac{1}{2}$ and Transportation $\frac{1}{2}$

7.2. (i) Make food edible (preparing, cooking) $\frac{1}{2}$

(ii) Make food to last longer (preserving) $\frac{1}{2}$

7.3. Vitamins $\frac{1}{2}$

[7]

END

TOTAL MARKS:80