



HILLCREST HIGH SCHOOL

Grade 9

TECHNOLOGY

NOVEMBER 2025

MARKS: 120

EXAMINER: Mrs Stols

TIME: 2 Hours

MODERATOR: Mrs Tonkin

	SECTION	MARKS	TIME (minutes)
QUESTION 1:	Short questions (All topics)	10	10
QUESTION 2:	Mechanical Systems	30	30
QUESTION 3:	Electrical Systems	22	22
QUESTION 4:	Food preservation	20	20
QUESTION 5:	Metal Preservation & Plastic	25	25
QUESTION 6:	Drawing	13	13
	TOTAL:	120	120

INSTRUCTIONS

1. The question paper consists of 6 questions and 8 pages including the cover page.
2. A calculator may be used.
3. Write your Technology teacher's name on your answer booklet.
4. Technological based answers must be written.
5. All drawings/sketches must be completed using a sharp pencil and drawing instruments unless otherwise instructed.
6. Marks will be deducted for untidy work especially drawings/sketches.

- 2.9. 2.9.1. Force needed/Effort (2)
 = $40 \text{ N} \div \text{No. of falls away from moving pulleys}$
 = $40 \text{ N} \div 4$
 = 10 N
- 2.9.2. $MA = 4$ (2)

QUESTION 3 ELECTRICAL SYSTEMS [22]

- 3.1. 3.1.1. Parallel (1)
 3.1.2. Lamp 2 (L2) (1)
 3.1.3. A – Battery of cells (2)
 B – Open switch or circuit breaker
- 3.2. $V = I \times R$ (3)
 = $2\text{A} \times 15 \Omega$
 = 30 V
- 3.3. 3.3.1. Light Emitting Diode (1)
 3.3.2. A control device that allows current to flow in one direction only (1)
 (polarity) and emits light.
 3.3.3. - The negative pole of an LED is shorter than the positive pole. (2)
 - The casing of the LED is flat on the side of the negative pole.
 - If you look through the LED, the larger piece is connected to the negative pole.
- 3.4. 3.4.1. 3700Ω with a tolerance of 1%
 3.4.2. $4\ 600\ 000\Omega$ with a tolerance of 10%
- 3.5. 3.5.1. Conventional (5)
 3.5.2. parallel
 3.5.3. series
 3.5.4. Electron flow
 3.5.5. series

QUESTION 4 FOOD PRESERVATION [20]

- 4.1. 4.1.1. B
 4.1.2. E
 4.1.3. D
 4.1.4. A
 4.1.5. C
- 4.2.1. Drying, pickling, fermenting, salting, heating, freezing. (3)
 (Any 3 of the listed methods.)
 4.2.2. Some food loses their nutritional value (1)
 4.2.3. Vinegar and Ethyl Maltol (2)
 4.2.4. Destroy the vitamins. (2)

- Not good for digestive system due to high acidity levels
- 4.2.5. Thyme, Coriander and Cloves (3)
- 4.3. 4.3.1. The point in a seed's growth into a seedling breaks out of the seed case. (2)
- 4.3.2. Keeps the temperature constant. (2)
A cool temperature limits the growth of fungi and insects.

QUESTION 5 METAL PRESERVATION & PLASTIC [25]

- 5.1. 5.1.1. It is a chemical term that means the gradual destruction of a material (2)
- 5.1.2. They contain iron. (1)
- 5.1.3. Galvanising, Painting, Metal plating, Oiling and Waxing (2)
- 5.2. 5.2.1. F (7)
- 5.2.2. G
- 5.2.3. D
- 5.2.4. C
- 5.2.5. A
- 5.2.6. E
- 5.2.7. B
- 5.3. Moulded into different shapes (4)
- Flexible
- Elastic
- Durable
- Transparent
- Coloured
- Heat resistance
- Water resistant
- 5.4. 5.4.1. Society: Employment opportunities – skills development a way of making money. (2)
- Environment: Less pollution/reduces the amount of waste that ends up in landfills, reduces environmentally harmful processes such as mining, power generation and water exploitation.
- 5.4.2. Food preservation enabled groups of people to live in one place and form a community. (1)
- Humans no longer had to consume hunted animals or harvest immediately; they could preserve some of their food to eat at a later time.
- 5.4.3. Type of plastic that when heated becomes permanently rigid and hard. (1)
- 5.4.4. Durability, strength and heat resistance (3)
- 5.4.5. A type of plastic that becomes soft when heated and hardens when cooled. (1)
- 5.4.6. High Density Polyethylene (1)