TEACHERS COLLEGES OF JAMAICA

BACHELOR OF EDUCATION

MAY 2022 EXAMINATIONS

COMMON PAPER

LANGUAGE ARTS

INTRODUCTION TO LITERACY DEVELOPMENT FOR SECONDARY TEACHERS

LA211GEB

YEAR 1

SECONDARY **TIME: 2 HOURS**

INSTRUCTIONS: Candidates are required to answer any TWO questions.

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO.

Answer any TWO questions.

1. Literacy development is impacted by many factors at all levels of the education system.

   (a) Identify and describe FOUR factors which might influence students' literacy development. (8 marks)

   (b) Discuss THREE activities in which students might be engaged to enhance their literacy development. Be sure to clearly explain how each activity will contribute to the development of literacy.

   (15 marks)

   (Language & Organization 2 marks)

2. Oral language plays a very important role in the acquisition and development of literacy.

   (a) Discuss FOUR reasons for developing students' oral language skills at the secondary level. (8 marks)

   (b) Describe THREE strategies/activities that might be used to promote or enhance students' oral language development at the secondary level. (15 marks)

   (Language & Organization 2 marks)

3. Reading and writing are two essential literacy skills that share intimately connected processes. (Harp & Brewer, 1997)

   (a) Explain THREE benefits of connecting reading and writing in the literacy classroom.

   (6 marks)

   (b) Briefly describe TWO strategies that might be used to develop both skills.

   (6 marks)

   (c) Select ONE of the strategies described in (b) and explain in detail how you would use it with a group of students to enhance their reading writing skills. (11 marks)

   (Language & Organization 2marks)

4. Direct instruction in vocabulary is of critical importance in helping students understand the meaning of words when they read.
   (a) Define the term *meaning vocabulary*. (2 marks)
   (b) Explain THREE benefits of developing students' meaning vocabulary. (6 marks)
   (c) Describe THREE strategies that can be used to develop students' meaning vocabulary. (15 marks)

   (Language & Organization. 2 marks)

5. Comprehension is the goal of reading instruction and children must be taught to make sense of texts before, during, and after reading.

   (a) Describe in detail TWO strategies – ONE for narrative texts and ONE for expository texts – that can help students to monitor their comprehension. (10 marks)

   (b) Select an appropriate comprehension strategy identified in (a) above, and explain how you would use it to help students read and understand the passage below. (13 marks)

   (Language & Organization 2 marks)

How can we preserve food?

When bacteria multiply in food, they release enzymes and toxins that can spoil the food. Many packaged foods are treated so that this cannot happen, even if bacteria do enter the food. This is called food preservation. Food can be preserved by a number of methods including:

- Canning
- Pickling
- Freezing
- Adding preservatives, e.g., Sulphur dioxide (SO2), sulphites, nitrites
- Salting
- Adding sugar

Adding salt and adding sugar both work in the same way. They dehydrate microorganisms and kill them. It takes a long time for jam to become mouldy. The high sugar content dehydrates any fungi or bacteria that land on it. Fish preserved in salt remain edible for long periods for the same

reason.

Canning uses heat to destroy bacteria. It is a very effective method, because the temperatures used destroy not only the bacteria themselves but also spores the bacteria. Unfortunately, the heat also alters the flavour of the food.

Pickling relies on the acidity of vinegar to inhibit the reproduction of bacteria. This acid (ethanoic acid) is not a particularly strong acid, and the process does not kill many bacteria.

Freezing prevents reproduction of bacteria. In this method of preservation, the bacteria are deprived of the heat energy that they need to reproduce. Again, many bacteria are just inactivated, not killed, by the process.

Many preservatives do not just act against microorganisms that spoil the food. They also help to stabilize molecules in the food. The structure of the food and the flavour will the remain intact for longer. (Longman Integrated Science)

END OF EXAMINATION