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JUNIOR CERTIFICATE EXAMINATION

CONSUMER SCIENCE PAPER 2

540/02

MARK SCHEME

MAXIMUM MARK 100

SECTION A

QUESTION 1:**(a) Definition of terms:**

Under nutrition - occurs when a person consumes too little food or insufficient nutrients in the diet.

Diet - total intake of food and drinks w consume each day. [2]

(b) List of vitamins in food items:

- (i) **Spinach** – Vitamin A
- (ii) **Citrus Fruits** – Vitamin C
- (iii) **Carrots** – Vitamin A
- (iv) **Kidney** – Vitamin A
- (v) **Whole wheat** – Vitamin B [5]

(c) Minerals found in the egg yolk and their functions

Iron - necessary for the formation of haemoglobin of the blood

Calcium- aids in clotting of blood

- forms bones and teeth

Sulphur - helps in formation of animal protein and bile. [4]

(d) Information on a label of preserved food

- They state the name of the preserve
- date on which they are packed given
- Ingredients used are listed
- Best before date to determine freshness (Any two) [2]

(e) Foods items prone to contamination

- Meat (beef, mutton, goat, pork, fish poultry)
- Offal
- Milk and milk products
- Relishes and soups from vegetables and pulses
- Fruits and vegetables [3]

(f) Reasons for controlling cockroaches

- they contaminate food
 - they leave bad smell on food
- [2]**

(g) (i) Doors are given finish for:

- protection from rain, easy cleaning and to give a glossy finish

(ii) Example of a finish - paint / varnish **[2]**

(h) Ways of conserving fuel

- base of saucepan should match with the size of the plate
 - saucepan should have a flat base
 - switch off plate before removing saucepan from heat
 - saucepan should have a well-fitting lid
- [2]**

(g) Matching the conditions for cleaning a window:

Rainy day - Streaks

Very cold day - Cracks

Using a dry cloth - Scratches **[3]**

[25 marks]

QUESTION 2**(a) Fruits rich in vitamin A**

- Orange
 - Pawpaw
 - Tomato
- (Any two) [2]**

(b) Micro-organisms causing spoilage

yeast, moulds, bacteria **[3]**

(c) Importance of thiamine in the body

- release of energy from carbohydrates
- normal functioning of nervous system
- for growth

(Any two)**[2]****(d) Rules considered when planning for meals for adolescents**

- nutritional needs for individual family members
- all meals should be balanced
- money available
- the occasion for which the meal is required and the number of people to be fed
- cooking facilities available.
- time available
- seasons of the year
- climate /weather
- capabilities of the cook
- shopping facilities
- Variety in terms of: (flavour, colour, texture, cooking methods, garnish.

(Any three)**[3]****(e) Description of a wrinkle test**

- Put spoon full jam on a plate/saucer
- Allow to cool
- Push jam with spoon /finger if it forms wrinkles, it is set.

[3]**(f) (i) Kinds of waste for composting:**

- fruit and vegetable peels / organic waste

[2]**(ii) How to dispose broken glass**

- Wrap on newspaper and dispose
- Bury in ground

[2]

(g) Points on buying stoves for a student living in a single room flat.

- choose a stove that is affordable, efficient and durable
 - the size of the stove should suit the size of the room
 - best to buy from a local firm, where repair service is prompt and easy
 - the parts of the stove should fit easily to allow
- [3]**

(h) Cleaning a stained plastic bowl

- soak bowl in bleach
 - wash in soapy water
 - dry well
- [3]**

(i) Reasons for cleaning of drains regularly

- prevents attracting flies/pests
 - avoids development of bad smells
- [2]**

[25 marks]**QUESTION 3****(a) Ingredients used in batters**

plain flour, liquid, salt

[3]

(b) Classes of salads according to ingredients used

Vegetable salads - e.g. mixed vegetable salad

Fish or meat salads - e.g. cooked salads

Fruits salads - plain salads

[3]

(c) Nutrients in maize germ

- fat, protein, vitamin B, phosphorus, iron, calcium

(Any three) [3]

(d) Functions of phosphorus in the body

- form strong bones and teeth

- regulates body fluids

- release energy from foods

(Any two) [2]

(e) Healthy eating guidelines for people living with diabetes

- have regular meals
- cut down on salt
- cut down on fat
- limit sugar intake
- eat more fruit, vegetable and pulses

(Any three) [3]**(f) Common faults in flour mixtures**

Lumpy sauce - not stirring continuously during cooking

Sour bread - over fermenting, dough left warm for too long

Sunken fruit - wet mixture

Short and crumbly pastry - too much fat used, too little water used **[4]****(g) Functions of sink parts****Overflow pipe**-passes from the sink basin through to the outside wall, opening into a gully**Plug/stopper**-prevents solid material from passing into the drainage pipe, blocking it when emptying the sink basin.**U-band**- it traps water, prevents gases which cause bad odours from moving back into the house **[3]****(h) Differences between an electric and a coal stove**

- Insulation/ heating up
- Ease of cleaning
- Thermostat availability in ovens
- Cooking surface area
- Products of combustion

[4]**[25 marks]**

QUESTION 4**(a) Definition of terms:**

Stain - a mark or discolouring of something that is not easily removed.

Raw edge - the edge where material has been cut, unfinished [2]

(b) Factors to consider when choosing fasteners are:

- suitable in size and weight for the type of fabric being used
- sewn on double fabric always.
- should lie flat when fastened.
- should be completely concealed
- should match the colour of the garment
- should be fastened on the correct side.

(Any three) [3]

(c) Rules for stain removal

- Identify the cause of the stain e.g. protein, grease so that you know what chemical to use to remove it
- Identify the type of fabric which have been stained, stain removing agents can damage delicate fabrics
- Use simple methods first [3]

(d) Characteristics of a good soap

- (i) The cleaning power should be effective
- (ii) It should give a good lather
- (iii) It should not dissolve quickly
- (iv) It should be firm

(Any three) [3]

(e) Points to be considered when cutting out pattern pieces from fabric

- check that all pattern pieces are correctly placed on fabric
- Use a good pair of scissors, cut with long even strokes
- Using left hand, keep fabric in position
- do not lift the fabric, but move around
- cut around balance marks [4]

(f) Uses of stitches in the following processes:

Blanket stitching - neatening of raw edges, attach zip tapes to seam allowance, for decoration

Overcasting - neatening raw edges that might fray

Hem stitches - hold down folded edges, e.g facings, hems [3]

(g) Order for laundry processes

(i) Soaking

(ii) Washing

(iii) Rinsing

(iv) Blueing [4]

(h) How to clean a hot iron

- switch off the hot iron and unplug

- rub it with an iron cleaner

- wipe using a dry cloth [3]

[25 marks]

QUESTION 5**(a) Definition of terms:**

Detergents - these are cleaning agents which are added in water in order to make laundry clean.

Laundry - washing or cleaning of clothes made from different types of fabrics.

[2]**(b) Factors influencing choice of laundry equipment.**

(i) The size of family, if the family is large, a lot of time will be spent on laundry.

(ii) The amount of space available for storing laundry equipment.

(iii) The availability of electricity. **(Any two)** **[2]**

(c) Stating the care label symbols that can be found on a garment

- washing
- drying
- ironing
- bleaching
- dry cleaning

[5]**(d) Reasons for laundry steps**

Sorting- to organise laundry into groups of articles that need different treatment and those with stains.

Rinsing- to remove soap and soda that will develop a dirty white or yellow a Appearance.

Drying- clothes keep a better colour as they are bleached and will have a fresh smell **[6]**

(e) Functions of sewing equipment.

Pinking sheers - decorating, neatening fraying fabric

Seam ripper - undoing seams, opening button hole **[2]**

(f) Properties shared by cotton and linen

- strong and durable
- good conductor of heat
- stronger when wet

(Any two)**[2]****(g) Armhole finishes suitable for a child's dress**

- (i)** Using facings
- (ii)** Using cross way strips/bias binding
- (iii)** Setting in sleeves.

(Any two)**[2]****(h) Points to be considered when buying a sewing machine.**

- price
- amount of sewing to be done.
- weight of the machine itself
- ease of servicing
- extra features you require such as embroidery stitches, button hole attachment

[4]**[25 marks]**

QUESTION 6**(a) Matching items**

Linen - vegetable fibre

Denim - cotton fabric

Silk - Animal fibre

[3]

(b) Filament fibre - long continuous fibres

[1]

(c) Methods of controlling fullness in children's clothes

- gathers and pleats

[2]

(d) Meaning of abbreviations:

Chain - ch

Slip stitch - ss

Knit - k

Yarn over- yo

[4]

(e) Types of collars suitable for a boy's school shirt

- Roll collar

- Stand collar

[2]

(f) Definition of laundry terms:

Cleaning agents - are non-soap chemical substances added to water in order to make laundry clean.

Soft water - rain water with no impurities

Refuse - waste or garbage that is considered useless

[3]

(g) Advantages of using detergents in laundry.

- They lather well even in hard water
- Some are made for cold water washing
- Some powders are enriched with enzymes for extra brightness and stain removal
- Best suited for heavily soiled garments **[3]**

(h) Advantages of using a temperature control iron.

- It makes ironing of different kinds of fabrics easier
- The combination of dry and steam iron is suitable for pressing and ironing all types of fabrics
- They maintain the required temperature for different fabric types. **[3]**

(i) Care for galvanised laundry equipment.

- avoid chipping as rust will occur on exposed surface
- use warm soapy water or salt to remove scum, rinse and dry thoroughly. **[4]**

[25 marks]