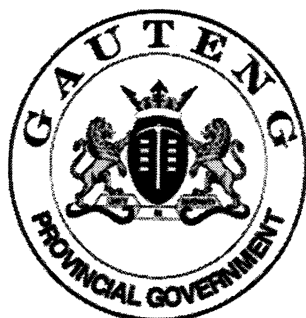


**SENIOR CERTIFICATE EXAMINATION
SENIORSERTIFIKAAT-EKSAMEN**



**OCTOBER / NOVEMBER
OKTOBER / NOVEMBER**

2004

HOME ECONOMICS

HUISHOUDKUNDE

HG

721-1/0

**22 pages
22 bladsye**

HOME ECONOMICS HG



721 1 0

HG

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GAUTENGSE DEPARTEMENT VAN ONDERWYS

SENIORSERTIFIKAAT-EKSAMEN

HUISHOUDKUNDE HG

TYD: 3 uur

PUNTE: 300

INSTRUKSIES:

- AL die vrae is VERPLIGTEND.
- Skryf asseblief netjies en duidelik.
- Nommer jou antwoorde presies soos wat die vrae genommer is.
- Beantwoord Vraag 1A (1.1 – 1.18) (meervoudige keusevrae) van Afdeling A op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek**.
- Beantwoord Vraag 1B (1.19 – 1.30) van Afdeling A, sowel as Afdeling B, Afdeling C en Afdeling D in jou antwoordboek.
- Gebruik die onderstaande voorgestelde tydgid.

VOORGESTELDE TYDGIDS

VRAAGNOMMER		PUNTE	TYD
Afdeling A	Vraag 1	100	60 minute
Afdeling B	Vraag 2	40	24 minute
	Vraag 3	40	24 minute
Afdeling C	Vraag 4	40	24 minute
Afdeling D	Vraag 5	40	24 minute
	Vraag 6	40	24 minute
TOTAAL		300	180 minute

GAUTENG DEPARTMENT OF EDUCATION
SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS HG

TIME: 3 hours

MARKS: 300

INSTRUCTIONS:

- ALL the questions are COMPULSORY.
- Please write neatly and clearly.
- Number your answers exactly as the questions are numbered.
- Answer Questions 1A (1.1 – 1.18) (multiple-choice questions) of Section A on the **answer sheet** on the **inside cover** of your **answer book**.
- Answer Question 1B (1.19 – 1.30) of Section A as well as Section B, Section C and Section D in your answer book.
- Use the suggested time guide below.

SUGGESTED TIME GUIDE

QUESTION NUMBER		MARKS	TIME
Section A	Question 1	100	60 minutes
Section B	Question 2	40	24 minutes
	Question 3	40	24 minutes
Section C	Question 4	40	24 minutes
Section D	Question 5	40	24 minutes
	Question 6	40	24 minutes
TOTAL		300	180 minutes

AFDELING A**VRAAG 1A
MEERVOUDIGE KEUSEVRAE**

Dui die korrekte antwoord aan deur 'n kruis (X) oor die toepaslike letter op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek** te trek.

VOORBEELD: Mikrogolwe is _____ golwe.

- A. lig
- B. radio
- C. infrarooi
- D. elektromagnetiese

ANTWOORD:

A	B	C	D
---	---	--------------	---

LW: Indien daar meer as een kruis by 'n antwoord verskyn, sal **geen punte** vir daardie vraag toegeken word nie.

1.1 Ontbyt moet in ten minste _____ van die dag se voedingsbehoefte voorsien **en** voedsel van elk van die _____ voedselgroepe bevat.

- A. 5% en 5
- B. 15% en 4
- C. 25% en 5
- D. 35% en 4

1.2 Voedsels wat maklik **voedselvergiftiging** kan veroorsaak, is _____.

- A. rou sosaties, knoffelbrood, beetvorm
- B. broodrolletjies, blaarslaai, appelkooskonfyt
- C. gerasperde kaas, appelsap, wortelsaai
- D. aarbeimelkskommel, gaar ham, gevulde eiers

1.3 'n Gestolde mieliblomvorm met pynappelstukke is 'n voorbeeld van een van die volgende **voedselsisteme**:

- A. 'n Skuim en 'n emulsie
- B. 'n Jel en 'n suspensie
- C. 'n Suspensie en 'n sol
- D. 'n Emulsie en 'n ware oplossing

1.4 Die stysel met die **beste verdikkingsvermoë** is _____.

- A. amilose in mielies
- B. gluten in rys
- C. amilopektien in aartappels
- D. pektien in gort

SECTION A**QUESTION 1A
MULTIPLE-CHOICE QUESTIONS**

Indicate the correct answer by drawing a cross (X) over the corresponding letter on the **answer sheet** on the **inside cover** of your **answer book**.

EXAMPLE: Microwaves are _____ waves.

- A. light
- B. radio
- C. infra-red
- D. electromagnetic

ANSWER:

A	B	C	D
---	---	--------------	---

NB: Where more than one cross appear in any answer, **no marks** will be awarded for that question.

1.1 Breakfast should supply at least _____ of the day's food requirement **and** include food from _____ food groups.

- A. 5% and 5
- B. 15% and 4
- C. 25% and 5
- D. 35% and 4

1.2 Foods that may easily cause **food poisoning** are _____.

- A. raw sosaties, garlic bread, beetroot mould
- B. bread rolls, lettuce, apricot jam
- C. grated cheese, apple juice, carrot salad
- D. strawberry milkshake, cooked ham, stuffed eggs

1.3. A set cornflour mould that contains pineapple pieces is an example of one of the following **food systems** below:

- A. A foam and an emulsion
- B. A gel and a suspension
- C. A suspension and a sol
- D. An emulsion and a true solution

1.4 The starch with the **best thickening** ability is _____.

- A. amylose in mealies
- B. gluten in rice
- C. amylopectin in potatoes
- D. pectin in barley

- 1.5 Kies die veranderinge wat in brooddeeg plaasvind wat teen die **korrekte temperatuur en korrekte baktyd** gebak word.
1. Dekstrinisasie vind plaas
 2. Olie emulsifiseer
 3. Stysel gelatiniseer
 4. Kors karboniseer
- A. 2 en 3
B. 1 en 3
C. 3 en 4
D. 1 en 2
- 1.6 'n Melkert word vir **vier** dae in die yskas gelos. Identifiseer die verskynsels wat plaasvind in die **korrekte volgorde**.
- A. Jellering, gelatinisering, retrogradering, sinerese
B. Retrogradering, jellering, gelatinisering, sinerese
C. Gelatinisering, jellering, retrogradering, sinerese
D. Jellering, retrogradering, gelatinisering, sinerese
- 1.7 Watter van die volgende effekte sal hitte op melk hê?
1. Proteïene en kalsiumfosfaat presipiteer.
 2. Laktose word meer oplosbaar.
 3. Die geur verander en word soeter.
 4. Die vitamien C-inhoud bly onveranderd.
- A. 1 en 2
B. 1 en 3
C. 2 en 4
D. 3 en 4
- 1.8 'n Eier se vermoë om te skuim **en** te koaguleer word gebruik in die maak van _____.
- A. rolkoek
B. mayonnaise
C. vleisbrood
D. gebakte vla
- 1.9 Die afgekoelde vloeistof waarin 'n hoender gaargemaak is, is **jellieagtig**, omdat _____.
- A. daar voldoende pektien in die vloeistof is
B. die proteïene as gevolg van verhitting gekoaguleer het
C. die kollageen in die bindweefsel 'n verandering ondergaan het
D. die spierwesels gekrimp en die vleissappe uitgeloop het

- 1.5 Select the changes that take place in bread dough that has been baked at the **correct temperature** for the **correct time**.
1. Dextrinisation takes place
 2. Oil emulsifies
 3. Starch gelatinises
 4. Crust carbonises
- A. 2 and 3
B. 1 and 3
C. 3 and 4
D. 1 and 2
- 1.6. A milk tart is left in the fridge for **four** days. Identify the phenomena that occurred in the **correct order**
- A. Gelation, gelatinisation, retrogradation, syneresis
B. Retrogradation, gelation, gelatinisation, syneresis
C. Gelatinisation, gelation, retrogradation, syneresis
D. Gelation, retrogradation, gelatinisation, syneresis
- 1.7. Which of the following effects would heat have on milk?
1. Protein and calcium phosphate precipitate.
 2. Lactose becomes more soluble.
 3. The flavour changes and becomes sweeter.
 4. The vitamin C content remains unchanged.
- A. 1 and 2
B. 1 and 3
C. 2 and 4
D. 3 and 4
- 1.8 An egg's ability to foam **and** coagulate is used in making _____.
- A. swiss roll
B. mayonnaise
C. meat loaf
D. baked custard
- 1.9. The cooled liquid in which chicken has been cooked, is **jelly-like** because _____.
- A. there was sufficient pectin in the liquid
B. the protein coagulated as a result of heating
C. the collagen in the connective tissue undergoes change
D. the muscle fibres shrank and the meat juices ran out

- 1.10. 'n **Fisiese behoefte** van 'n marathonaatleet volgens Maslow, is _____.
- A. reflekerende stroke op sy hemp
 - B. 'n hoë energiedieet voor wedlope
 - C. waardering vir prestasies wat behaal is
 - D. lidmaatskap van 'n sportklub
- 1.11 Voorbeelde van **affektiewe** menslike hulpmiddels is _____.
- A. begrip en houding
 - B. kennis en tyd
 - C. entoesiasme en motivering
 - D. selfbeheersing en belangstelling
- 1.12. Susan woon in Nigel en wil volgende jaar aan 'n universiteit studeer. Die **besluite** wat sy in verband met haar verdere studies moet neem, is sentraal en _____ besluite.
- A. gewoonte
 - B. ekologiese
 - C. satelliet
 - D. impulsiewe
- 1.13. Die Greef-gesin met 'n lae maandelikse inkomste besluit om 'n groentetuin aan te lê om groente aan hul bure en vriende te verkoop. Hierdie **besluit** is 'n _____ besluit.
- A. sosiale
 - B. ekonomiese
 - C. tegniese
 - D. impulsiewe
- 1.14. Die hoofdoel van die uitneem van 'n **annuïteit**, is om _____.
- A. lewensdekking en korttermyn beskerming te kry
 - B. voorsiening te maak vir pensioen na aftrede en 'n belastingsvoordeel te bekom
 - C. ongeluksdekking te verkry en beskerming teen inflasie te bekom
 - D. die res van die gesin van inkomste te voorsien na die dood van die broodwinner
- 1.15. **Nie-geldelike** inkomste sluit in _____.
- A. nasionale lotery, bonustjek, polisiebeskerming
 - B. salaris, mediese fonds, tuisgemaakte voedsel
 - C. gebruik van wasmasjien, pensioen, rente op spaargeld
 - D. polisiebeskerming, gebruik van wasmasjien, tuisgemaakte voedsel

- 1.10. A **physical need** of a marathon athlete, according to Maslow, is _____.
- A. reflective strips on his shirt
 - B. a high energy diet before races
 - C. that he values the achievements he obtains
 - D. membership of a sports club
- 1.11 Examples of **affective** human resources are _____.
- A. understanding and attitude
 - B. knowledge and time
 - C. enthusiasm and motivation
 - D. self control and interest
- 1.12. Susan lives in Nigel and wants to study at a university next year. The **decisions** she must make in connection with her studies are central and _____ decisions.
- A. routine
 - B. ecological
 - C. satellite
 - D. impulsive
- 1.13. The Greef family, who have a low monthly income, decide to establish a vegetable garden, and sell vegetables to their friends and neighbours. This **decision** is a/an _____ decision.
- A. social
 - B. economic
 - C. technical
 - D. impulsive
- 1.14. The aim in taking out an **annuity** is _____.
- A. to have life insurance and short-term protection.
 - B. to make provision for pension after retirement and provide for tax advantage.
 - C. to have accident insurance and protection against inflation.
 - D. to ensure an income for the rest of the family after the death of the breadwinner.
- 1.15. **Non-money** income includes _____.
- A. national lottery, bonus cheque, police protection
 - B. salary, medical aid, home-made food
 - C. use of washing machine, pension, interest on savings
 - D. police protection, use of washing machine, home-made food

- 1.16 David het 'n **klein slaapkamer wat suid front**. Kies die korrekte stellings om die situasie te verbeter.
1. Gebruik 'n geel monochromatiese kleurskema
 2. Gebruik gordyne en duvet met groot helder ontwerpe
 3. Gebruik 'n effekleurige, ligte volvloermat
 4. Verf die mure en plafon ligblou
- A. 1 en 2
B. 2 en 4
C. 1 en 3
D. 3 en 4
- 1.17 'n **Platoniese** vriendskap is 'n vriendskap tussen _____.
- A. 'n getroude man en sy vrou
 - B. 'n ma en haar dogter
 - C. 'n seun en 'n meisie wat verlief is op mekaar
 - D. 'n seun en 'n meisie wat net vriende is
- 1.18. Zandi en haar moeder stry gedurig oor Zandi se keuse van vriende. Om hulle **konflik op te los**, moet hulle _____.
- A. oop wees vir oortuiging en na mekaar luister
 - B. dinge van die verlede ophaal en probeer om dit op te los
 - C. Zandi se keuse van vriende vergelyk met haar suster se vriende
 - D. besef dat Zandi se ma ouer is en daarom weet sy beter

18x2=[36]

- 1.16 David has a **small, south facing bedroom**. Choose the correct statements to improve the situation.
1. Use a yellow monochromatic colour scheme
 2. Use curtains and duvet with large, bright designs
 3. Use plain, wall to wall carpeting in a light colour
 4. Paint the walls and ceiling in light blue
- A. 1 and 2
B. 2 and 4
C. 1 and 3
D. 3 and 4
- 1.17 A **platonic** friendship is a friendship between _____.
- A. a married man and his wife
 - B. a mother and her daughter
 - C. a boy and girl who love each other
 - D. a boy and girl who are just friends
- 1.18. Zandi and her mother quarrel continuously over Zandi's choice of friends. To **resolve their conflict** they should _____.
- A. be open minded and listen to each other
 - B. bring up past differences and try to resolve them
 - C. compare Zandi's choice of friends to her sister's friends
 - D. realise that Zandi's mother is older and that she knows better

18x2=[36]

VRAAG 1B

- 1.19 Kies die **definisie** in **Kolom B** wat die beste sal pas by die **term** in **Kolom A**. Skryf slegs die vraagnommers (1.19.1 tot 1.19.5) **onder mekaar** in jou antwoordboek neer en dan die letters van jou keuse (A–G) daarnaas bv. 1.19.6 H.

KOLOM A TERME		KOLOM B DEFINISIE/OMSKRYWING
1.19.1	Gemeenskap	A. Die verhouding tussen mense wat bereid is om mekaar se lief en leed te deel
1.19.2	Gesinseenheid	B. Die tradisionele rol van vroue verteenwoordig 'n groot deel van die arbeidsmark
1.19.3	Kommunikasie	C. Die proses waardeur 'n persoon vaardighede, houdings en waardes aanleer wat nodig is vir deelname in 'n maatskaplike groep
1.19.4	Sosialisering	D. 'n Gevoel van samehorigheid en die wete dat 'n persoon saam met ander lede aan die gesin behoort
1.19.5	Vriendskap	E. Die proses waar gevoelens, houdings, feite, gelowe en idees met 'n ander persoon gedeel word F. Reëls wat voorskryf wat 'n persoon in gegewe omstandighede mag of nie mag doen nie G. Mense wat in dieselfde fisiese omgewing woon en wat dieselfde belangstellers en doelwitte het

(5)

- 1.20 Volgens Maslow word **menslike behoeftes** in VYF groepe ingedeel. Kies uit **Kolom B** die **voorbeeld van behoeftes** wat die beste by die **term** uit Maslow se hiërargie in **Kolom A** pas. Skryf slegs die vraagnommer (1.20.1 – 1.20.5) **onder mekaar** in jou antwoordboek neer en dan die letters van jou keuse (A–G) daarnaas, bv. 1.20.6 H.

KOLOM A TERME		KOLOM B VOORBEELD VAN BEHOEFTE
1.20.1	Veiligheid	A. Mev. Jansen het baie hulpmiddels tot haar beskikking
1.20.2	Selfverwesening	B. Mev. Jansen skep tuis 'n klimaat van aanvaarding vir elke lid van haar gesin
1.20.3	Fisiese	C. Mev. Jansen sluit al die deure en vensters wanneer haar man saans uitgaan
1.20.4	Ego	D. Mev. Jansen se ervarings motiveer haar gedrag
1.20.5	Sosiale	E. Mev. Jansen verleen hulp aan haar gesinslede om hul potensiaal te ontwikkel F. Mev. Jansen moet leer om liefde te ontvang en te gee G. Mev. Jansen brei vir haar man 'n trui vir die winter

(5)

QUESTION 1B

- 1.19 Select the **definition** in **Column B** that best suits the **term** in **Column A**. Write only the question numbers (1.19.1 – 1.19.5) **below one another** in your answer book and then the letter (A – G) of your choice next to each number e.g. 1.19.6 H.

COLUMN A TERM		COLUMN B DEFINITION
1.19.1	Community	A. The relationship between people who are prepared to share their joy and pain
1.19.2	Family unity	B. The traditional role of women represents a major part of the labour force
1.19.3	Communication	C. The process whereby a person acquires the values, attitudes and skills necessary to participate in a social group
1.19.4	Socialisation	D. A feeling of solidarity and the knowledge that a person belongs to a family
1.19.5	Friendship	E. The process of sharing feelings, attitudes and facts, beliefs and ideas with another person
		F. Rules that prescribe what a person may or may not do in given circumstances
		G. People who live in the same physical environment and have similar interests and goals

(5)

- 1.20 According to Maslow, **human needs** are divided into FIVE groups. Choose from **Column B** the **example of needs** that best matches the **term** from Maslow's hierarchy in **Column A**. Write only the question numbers (1.20.1 – 1.20.5) **below one another** in your answer book and then the letters (A – G) of your choice next to each number e.g. 1.20.6 H.

COLUMN A TERM		COLUMN B EXAMPLE OF NEEDS
1.20.1	Safety	A. Mrs. Jansen has a lot of resources at her disposal
1.20.2	Self-actualisation	B. Mrs. Jansen creates a climate of acceptance in her house for each member of her family
1.20.3	Physiological	C. Mrs. Jansen locks all the doors and windows when her husband goes out at night
1.20.4	Ego/esteem	D. Mrs. Jansen's experiences motivate her behaviour
1.20.5	Social	E. Mrs. Jansen helps her family members to develop their potential
		F. Mrs. Jansen must learn to give and receive love
		G. Mrs. Jansen is knitting a jersey for her husband for winter

(5)

1.21 Pas die **feite oor die voorbereiding van brood** in **Kolom B** by die **vraag** in **Kolom A**. Skryf slegs die vraagnommer (1.21.1 – 1.21.7) **onder mekaar** in jou antwoordboek neer en dan die letter/s van jou keuse (A–D) **daaronder**.

KOLOM A VRAAG		KOLOM B FEITE OOR VOORBEREIDING VAN BROOD	
1.21.1	Die tipe rysmiddel gebruik.	A. Fisiese rysmiddel B. Biologiese rysmiddel C. Chemiese rysmiddel	(1)
1.21.2	TWEE redes vir die byvoeging van suiker.	A. Om die produksie van koolsuurgas te vertraag B. Om met die verbruining van die gaar gisdeeg te help C. Om fermentasie aan te help D. Dit verstewig die glutendrade	(2)
1.21.3	TWEE redes vir die byvoeging van sout.	A. Bespoedig fermentasie B. Verstewig glutendrade C. Maak die deeg taai D. Gee smaak	(2)
1.21.4	TWEE redes waarom die gisdeeg geknie en afgeknie moet word.	A. Om gluten te ontwikkel B. Om gisselle te aktiveer C. Om groot rysgate te verseker D. Om gisselle egalig deur mengsel te versprei	(2)
1.21.5	TWEE proteiene wat noodsaaklik is vir die deegstruktuur in meel.	A. Gelatien B. Glutenien C. Elastien D. Gliadien	(2)
1.21.6	TWEE veranderinge wat deeg in die oond ondergaan.	A. Stysel word afgebreek tot maltase B. 'n Bruin kors vorm C. Suurdeegselle word vernietig D. Glukose word omgesit in koolsuurgas en alkohol	(2)
1.21.7	Voedselsisteem sigbaar gedurende voorbereiding.	A. Meelblom- en waterpasta B. Olie-in-wateremulsie C. Belugte jel	(1)

[12]

- 1.21 Match the **fact/s on preparation of bread** in **Column B** to the **question** in **Column A**. Write the question numbers (1.21.1 – 1.21.7) **below one another** in your answer book and then the letter/s (A – D) of your choice next to each number.

COLUMN A QUESTION		COLUMN B FACTS ON PREPARATION OF BREAD	
1.21.1	The type of raising agent used.	A. Physical raising agent B. Biological raising agent C. Chemical raising agent	(1)
1.21.2	TWO reasons for adding sugar.	A. To retard the production of carbon dioxide B. To help with the browning of the cooked yeast dough C. To promote fermentation D. To strengthen the gluten strands	(2)
1.21.3	TWO reasons for adding salt.	A. To speed up fermentation B. To strengthen the gluten strands C. Toughen the dough D. To give flavour	(2)
1.21.4	TWO reasons why the yeast dough must be kneaded and knocked back.	A. To develop gluten B. To activate yeast cells C. To ensure there are large rising holes D. To distribute yeast cells evenly through the mixture	(2)
1.21.5	Proteins necessary for the framework in flour dough.	A. Gelatine B. Glutenin C. Elastin D. Gliadin	(2)
1.21.6	TWO changes the dough undergoes in the oven.	A. Starch is broken down into maltase B. A brown crust forms C. Yeast cells are destroyed D. Glucose is changed into carbon dioxide and alcohol	(2)
1.21.7	Visible food system during preparation.	A. Flour and water paste B. Oil-in-water emulsion C. Aerated gel	(1)

[12]

- 1.22 Pas die **mees geskikte gereg** in **Kolom B** by die **gaarmaakmetode** in **Kolom A**. Skryf slegs die vraagnommers (1.22.1 – 1.22.5) **onder mekaar** in jou antwoordboek neer en dan die letters van jou keuse (A–G) daarnaas bv. 1.22.6H.

KOLOM A GAARMAAKMETODE		KOLOM B MEES GESKIKTE GEREK
1.22.1	Bak	A. Pasta
1.22.2	Kook	B. Botterbroodjies
1.22.3	Vlakbraai	C. Omelet
1.22.4	Diepbraai	D. Gegeurde rys
1.22.5	Rooster	E. Roosterbrood
		F. Aartappelskyfies
		G. Geposjeerde eiers

(5)

- 1.23 Kies uit die onderstaande lys **VIER eienskappe van gehomogeniseerde melk**. Skryf die vraagnommer (1.23) in jou antwoordboek neer en dan die **VIER** letters van jou keuse (A–H) **onder mekaar**.

EIENSKAPPE VAN GEHOMOGENISEERDE MELK	
A.	Geen roomlaag vorm op die melk nie
B.	Sommige mineraallemente is minder oplosbaar
C.	Die melk is smaakliker
D.	Dit verteer makliker, omdat dit 'n sagter stremsel in die maag vorm
E.	Die houvermoë verbeter aansienlik
F.	Die geur en smaak verander heeltemal
G.	Die kleur van melk is witter
H.	Vernietig mikroorganismes

(4)

- 1.22 Match the **most suitable dish** in **Column B** with the **cooking method** in **Column A**. Write only the question numbers (1.22.1 – 1.22.5) **below each other** in your answer book and then the letter (A – G) of your choice next to each number e.g. 1.22.6 H.

COLUMN A COOKING METHOD		COLUMN B MOST SUITABLE DISH
1.22.1	Bake	A. Pasta
1.22.2	Boil	B. Scones
1.22.3	Shallow fry	C. Omelette
1.22.4	Deep-fat fry	D. Savoury rice
1.22.5	Grill	E. Toast
		F. Chips
		G. Poached egg

(5)

- 1.23 Select from the list below **FOUR properties of homogenised milk**. In your answer book, write the question number (1.23) and the **FOUR** letters (A–H) of your choice **below one another**.

PROPERTIES OF HOMOGENISED MILK	
A.	No cream layer forms on the milk
B.	Some of the mineral elements are less soluble
C.	The milk is tastier
D.	It digests more easily, because a softer curd is formed in the stomach
E.	The keeping quality is greatly improved
F.	The flavour and taste are completely changed
G.	The colour of the milk is whiter
H.	Destroys micro-organisms

(4)

- 1.24 Kies uit die onderstaande lys VIER **metodes om voedsel teen mikroörganismes te beskerm**. Skryf die vraagnommer (1.24) in jou antwoordboek neer en dan die VIER letters van jou keuse (A–H) **onder mekaar**.

METODES OM VOEDSEL TE BESKERM	
A.	Gebruik 'n lae konsentrasie suiker
B.	Verhit voedsel tot 'n hoë temperatuur en sluit lug uit
C.	Verlaag die voginhoud van die voedsel
D.	Bêre voedsel soos vleis en melk by 'n temperatuur van 25 °C
E.	Gebruik 'n hoë konsentrasie sout en asyn
F.	Pasteuriseer melk en room
G.	Bêre voedsel in 'n donker, vogtige plek
H.	Verseël in 'n plastiese houer met 'n styfpassende deksel

(4)

- 1.25 Kies uit die onderstaande lys VIER **veranderinge wat in vrugte plaasvind tydens klam hitte-gaarmaak**. Skryf die vraagnommer (1.25) in jou antwoordboek neer en dan die VIER letters van jou keuse (A–H) **onder mekaar** neer.

VERANDERINGE WAT IN VRUGTE PLAASVIND TYDENS KLAMHITTE-GAARMAAK	
A.	Sukrose, fruktose en glukose los op in die vloeistof waarin vrugte gaargemaak word
B.	Organiese sure verminder en vrugte word soeter
C.	Sellulose word sagter en vrugte makliker verteerbaar
D.	Sommige vitamieë en minerale los op in die water
E.	Wit vrugte verkleur as gevolg van ensiemreaksies
F.	Pektien verander in protopektien en vrugte word fermier
G.	Water dring die selle binne en gelatiniseer styselgranules
H.	Stysel verander na suiker en vrugte word soeter

(4)

- 1.24 Select from the list below **FOUR methods of protecting food against micro-organisms**. In your answer book, write the question number (1.24) and the **FOUR** correct letters (A–H) of your choice **below one another**.

METHODS OF PROTECTING FOOD	
A.	Use a low concentration of sugar
B.	Heat food to a high temperature and exclude air
C.	Reduce moisture content of the food
D.	Store food like meat and milk at a temperature of 25° C
E.	Use a high concentration of salt and vinegar
F.	Pasteurise milk and cream
G.	Store food in a dark, moist place
H.	Seal in a plastic container with a tight-fitting lid

(4)

- 1.25 Select from the list below **FOUR changes that take place in fruit cooked by moist heat**. In your answer book, write the question number (1.25) and the **FOUR** letters (A–H) of your choice **below one another**.

CHANGES THAT TAKE PLACE IN FRUIT DURING COOKING IN MOIST HEAT	
A.	Sucrose, fructose and glucose dissolve in the liquid in which the fruit is cooked
B.	Organic acids decrease and the fruit becomes sweeter
C.	Cellulose becomes softer and the fruit is easier to digest
D.	Some vitamins and minerals dissolve in the water
E.	White fruit discolours as a result of enzyme action
F.	Pectin changes into protopectin and the fruit becomes firmer
G.	Water penetrates the cells and gelatinises the starch granules
H.	Starch changes to sugar and the fruit becomes sweeter

(4)

- 1.26 Kies uit die onderstaande lys VIER **eienskappe van waardes**. Skryf die vraagnommer (1.26) in jou antwoordboek neer en dan die VIER letters van jou keuse (A–H) **onder mekaar** neer.

EIENSKAPPE VAN WAARDES	
A.	Waardes betrek die emosies en gevoelens van individue.
B.	Waardes is onbelangrik om te handhaaf.
C.	Waardes is konkreet.
D.	Waardes gee sin en betekenis aan die lewe.
E.	Ekstrinsieke waardes is relatief.
F.	Waardes verander nooit.
G.	Waardes is kompleks.
H.	Waardes is vir almal dieselfde.

(4)

- 1.27 Kies uit die onderstaande lys VIER **voorbeelde van geldelike inkomste**. Skryf die vraagnommer (1.27) in jou antwoordboek neer en dan die VIER letters van jou keuse (A–H) **onder mekaar** neer.

VOORBEELDE VAN GELDELIKE INKOMSTE	
A.	Sport en ontspanningsfasiliteite
B.	'n Bonustjek
C.	'n Maatskappymotor
D.	'n Salaris van R2 500 per maand
E.	Universiteitsopleiding vir onmiddellike afhanklikes
F.	'n Tjek van R500 hervestigingskoste te dek
G.	Rente op spaarrekening
H.	Beskermende klere vir fabriekswerkers

(4)

- 1.26 Select from the list below **FOUR characteristics of values**. In your answer book, write the question number (1.26) and the FOUR letters (A–H) of your choice **below one another**.

CHARACTERISTICS OF VALUES	
A.	Values involve the emotions and feelings of individuals.
B.	Values are not important to maintain.
C.	Values are concrete.
D.	Values give sense and meaning to life.
E.	Extrinsic values are relative.
F.	Values never change.
G.	Values are complex.
H.	Values mean the same to everyone.

(4)

- 1.27 Select from the list below **FOUR examples of money income**. In your answer book, write the question number (1.27) and the FOUR letters (A–H) of your choice **below one another**.

EXAMPLES OF MONEY INCOME	
A.	Sport and leisure facilities
B.	A bonus cheque
C.	A company car
D.	A salary of R2 500 per month
E.	University training for immediate dependants
F.	A cheque of R500 to cover relocation's costs
G.	Interest from savings account
H.	Protective clothing for factory workers

(4)

1.28

Alan Smith (14) se vader het onverwags gesterf. Sy ma, Jane, kry 'n voltydse werk. Sy suster Mary (4) is in 'n dagsorgsentrum.

Analiseer die gevallestudie hierbo en kies VYF faktore wat op die gesin van toepassing is wanneer huishoudelike take verdeel word. Skryf die vraagnommer (1.28) in jou antwoordboek neer en dan die VYF letters (A–J) van jou keuse **onder mekaar** neer.

VERDELING VAN TAKE	
A.	Jane kom op 'n Woensdag vroeg huis toe en lei die tuin nat.
B.	Stereotipe geslagsrolle is nie van toepassing nie, aangesien Alan kan kook wanneer sy ma laat kom.
C.	Jane behoort die tyd wat vir haar die geskikste is, te gebruik om die gesin se finansiële beplanning te doen.
D.	Alan en Mary het dieselfde hoeveelheid tyd om hulle huishoudelike take te doen.
E.	Jane verstaan die werking van die wasmasjien en doen die wasgoed op Saterdag.
F.	Die Smith-gesin moet 'n skedule saamstel waar meer aandag aan huishoudelike take geskenk word.
G.	Swak kommunikasie tussen gesinslede het tot gevolg dat huishoudelike take nie verrig word nie.
H.	Mary tel haar eie speelgoed op en sit dit in die speelgoedkas.
I.	Jane stel lyste van huishoudelik take saam, anders vergeet sy om van die take te doen.
J.	Die groente wat Alan voorberei, is nie so smaaklik soos dit wat sy ma voorberei nie.

(5)

1.29 Kies uit die onderstaande lys VIER stellings wat van toepassing is op die **beplanning van beligting in 'n huis**. Skryf die vraagnommer (1.29) in jou antwoordboek neer en dan die letters van jou keuse (A–H) **onder mekaar** neer.

BEPLANNING VAN BELIGTING IN 'N HUIS	
A.	Helder beligting is nodig bokant die werksoppervlakte in die kombuis en naaldwerkkamer.
B.	Goedbeplande beligting is nodig by trappe om ongelukke te voorkom.
C.	Gebruik 'n minder skerp lig in 'n vertrek met donker mure, omdat donker kleure lig weerkaats.
D.	Sagte beligting is gesellig in 'n sit- en eetkamer.
E.	Buisligte is veral geskik in vertreke wat vir lang periodes verlig moet word.
F.	Direkte beligting gee 'n sagter effek as indirekte beligting.
G.	Lampe op 'n lessenaar moet so geplaas word dat die onderkant van die lampskerm bokant ooghoogte is.
H.	Gloeilampe met 'n wolframgloeddraad (tungstem filament) maak nie skaduwees nie en gee min hitte af.

(4)

1.28

Alan Smith's (14) father passed away unexpectedly. His mother, Jane has had to obtain a full-time job. His young sister, Mary (4) is in a day-care centre.

Analyse the case study above and choose FIVE factors that apply to this family when household tasks are distributed. In your answer book, write the question number (1.28) and the FIVE letters (A–J) of your choice **below one another**.

DISTRIBUTION OF HOUSEHOLD TASKS	
A.	Jane leaves work early on a Wednesday and waters the garden.
B.	Stereotypical family roles do not apply as Alan cooks supper if his mother comes home late.
C.	Jane should use the best suitable time for her to do the family's financial planning.
D.	Alan and Mary have the same amount of time to do their household tasks.
E.	Jane understands how the washing machine works and does the washing on Saturdays.
F.	The Smith family should draw up a schedule that gives more attention to household tasks.
G.	Poor communication between the family members results in household tasks not being done.
H.	Mary picks up her own toys and puts them into the toy box.
I.	Jane draws up a list of household tasks so that she does not forget to do some of them.
J.	The vegetables that Alan prepares are not as tasty as his mother's would have been.

(5)

- 1.29 Select from the list below FOUR statements that are applicable with regards to the **planning of lighting in a house**. In your answer book, write the question number (1.29) and then the FOUR letters (A–H) of your choice **below one another**.

PLANNING LIGHTING IN A HOUSE	
A.	Bright lighting is necessary above the work surfaces in the kitchen and sewing room.
B.	Well planned lighting is necessary at stairs to prevent accidents.
C.	Use a less bright light in a room with dark walls, because dark colours reflect light.
D.	Soft lighting is cosy in a lounge and dining room.
E.	Fluorescent lighting is especially suitable for rooms that require long periods of illumination.
F.	Direct lighting gives a softer effect than indirect lighting.
G.	Lamps on a desk should be placed in such a way that the bottom of the shade is above eye level.
H.	Incandescent bulbs with a tungsten filament produce no shadows and little heat.

(4)

- 1.30 Ontleed die onderstaande skets en kies uit die lys hieronder VIER stellings wat van toepassing is op die skets. Skryf die vraagnommer (1.30.) in jou antwoordboek neer en dan die letters van jou keuse (A–H) onder mekaar neer.



Kleur van mure	– Ligblou
Kleur van gordyne	– Donkerblou
Vloertapyte	– Bruin
Lampskerms	– Helderoranje
Sofas	– Roomkleurig
Strooikussings	– Helderoranje

STELLINGS VAN TOEPASSING OP DIE SKETS

- | | |
|----|---|
| A. | Straalbalans is sigbaar as gevolg van die plasing van die rusbanke. |
| B. | 'n Analogiese kleurskema is gebruik. |
| C. | Die fokuspunt(nadruk) is die prent teen die muur. |
| D. | Die donker mat sal die vertrek kleiner laat vertoon. |
| E. | Vertikale lyne is oorheersend in hierdie gesinskamer. |
| F. | 'n Komplementêre kleurskema is gebruik. |
| G. | Informele balans is waarneembaar deur die plasing van die rusbanke. |
| H. | Die fokuspunt is die strooikussings op die rusbanke. |

TOTAAL VIR AFDELING A: $4 \times 2 = (8)$
[100]

- 1.30 Analyse the sketch below and from the list, select **FOUR statements that are applicable to the sketch**. In your answer book, write the question number (1.30) and the **FOUR** letters (A–H) of your choice **below one another**.



Colour of walls	–	Light blue
Colour of curtains	–	Dark blue
Wall-to-wall carpets	–	Brown
Lamp shades	–	Bright orange
Couches	–	Cream coloured
Cushions	–	Bright orange

STATEMENTS APPLICABLE TO THE SKETCH

- | | |
|----|--|
| A. | Radial balance is visible due to the positioning of the couch. |
| B. | An analogous colour scheme has been used. |
| C. | The point of emphasis is the painting on the wall. |
| D. | The dark carpet will make the room appear smaller. |
| E. | Vertical lines dominate in this family room. |
| F. | A complementary colour scheme has been used. |
| G. | Informal balance is visible by the positioning of the couches. |
| H. | The focal point are the scattered cushions on the couches. |

TOTAL FOR SECTION A: $4 \times 2 = (8)$
[100]

AFDELING B**VRAAG 2**

2.1 Styselkokery

- 2.1.1 Teken die volgende tabel in jou antwoordboek oor en voltooi dit met betrekking tot die gaarmaak van stysel. (4)

TEGNIK	TERM	VOORBEELD VAN 'N GEREG WAAR DIE TEGNIK TOEGEPAS WORD
Mielieblom met koue water gemeng		
Meel met gesmelte smeer gemeng		

- 2.1.2. Daar is TWEE soorte styselmolekules, elk met hul eie verdikkings-eienskappe. Teken die onderstaande tabel in jou antwoordboek oor en tabuleer die verskille soos volg: (6)

STYSELMOLEKULE	STRUKTUUR	FUNKSIE	TIPE JEL
Amilose			
Amilopektien			

- 2.1.3 Verduidelik waarom mielies, rys en sorghum as **wasagtige stysels** geklassifiseer word. (1)

- 2.2 Teken die onderstaande tabel in jou antwoordboek oor. Jy beplan om 'n oondgebraaide hoender vir middagete voor te sit. Voltooi die tabel met betrekking tot die **gaarmaakmetode** wat vir die hoender gebruik is.

KLASSIFIKASIE	GAARMAAKMEDIUM	METODES VAN HITTE-OORDRAG
(1)	(1)	(3)

- 2.3 Teken die volgende tabel in jou antwoordboek oor en voltooi dit deur die volgende vrae in tabelformaat te beantwoord:

AARTAPPEL	2.3.1 Vitamien C-verlies	2.3.2 Voorsorgmaatreëls
Kook in skil		
Bak in skil		
Braai geskilde aartappelskyfies		

Aartappels is 'n goeie bron van **Askorbiensuur** (Vitamien C) en kan op verskillende maniere voorberei word. Gebruik die volgende DRIE maniere in die beantwoording van die volgende vrae:

Kook in die skil,
Bak in skil,
Braai van geskilde aartappelskywe.

SECTION B**QUESTION 2**

2.1 Starch Cookery

- 2.1.1 Redraw the table below in your answer book and complete it with reference to starch cookery. (4)

TECHNIQUE	TERM	EXAMPLE OF A DISH WHERE THE TECHNIQUE IS USED
Corn flour mixed with cold water		
Flour mixed with melted shortening		

- 2.1.2. There are TWO types of starch molecules, each with its own thickening properties. Redraw the table below in your answer book and use it to differentiate between them. (6)

STARCH MOLECULE	STRUCTURE	FUNCTION	TYPE OF GEL
Amylose			
Amylopectin			

- 2.1.3 Explain why mealies, rice and sorghum are classified as **waxy starches**. (1)

- 2.2 Redraw the table below in your answer book.
You plan to serve an oven roast chicken for lunch. Complete the table in connection with the **cooking method** used for preparing the chicken.

CLASSIFICATION	COOKING MEDIUM	METHODS OF HEAT TRANSFERENCE
(1)	(1)	(3)

- 2.3 Redraw the table below in your answer book and complete it by answering the questions that follow:

POTATO	2.3.1 Vitamin C loss	2.3.2 Preventive measures
Boil in skin		
Bake in skin		
Deep fried chips		

Potatoes are a rich source of **Ascorbic Acid** (Vitamin C) and can be prepared in several different ways. Use the following **THREE** methods when answering the questions that follow:

Boil in the skin
Bake in the skin
Deep fry peeled potato chips

- 2.3.1 Dui aan hoe askorbiensuur (Vitamien C) gedurende die drie gaarmaakmetodes **verlore** mag gaan. (3)
- 2.3.2 Noem 'n **voorsorgmaatreël** wat in elke geval geneem kan word om askorbiensuurverlies te beperk? (3)
- 2.4 Verduidelik die **konserwatiewe metode** waarop vars groenboontjies gaar gemaak kan word. (6)
- 2.5 Lees die onderstaande gevallestudie en beantwoord die vrae wat volg.

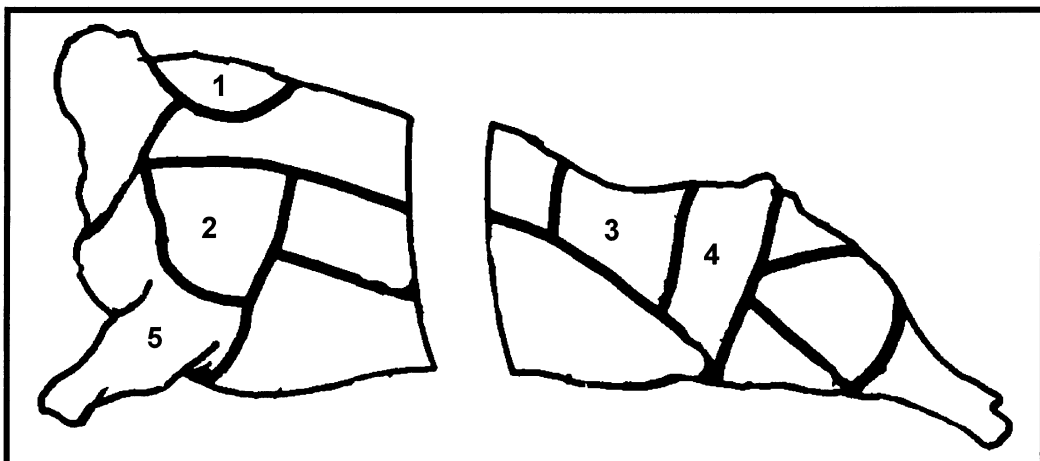
Die Nkosi-gesin het 'n Sondagmiddagetete van hoender, aartappelslaai, rys en vrugteslaai voorberei. Mevrou Nkosi, het 'n verkoue gehad, het die meeste van die voorbereiding behartig. Die voorbereide voedsel het heel naag op die kombuistafel gestaan. Dit was baie warm in die kombuis. Die volgende dag het almal van die maaltyd geniet, maar die oudste seun het nie hoender geëet nie. Na so 'n paar uur het almal, behalwe die oudste seun, siek geword. Die ouma is selfs gehospitaliseer.

- 2.5.1 Analiseer wat aanleiding kon gee het tot die **voedselvergiftiging** en bespreek elke aspek. (8)
- 2.5.2 Noem VIER **simptome van voedselvergiftiging**. (4)

[40]

VRAAG 3

- 3.1 Benoem elk van die **genommerde vleisstukke** (1 tot 5) op die onderstaande skets van die beeskarkas. (5)



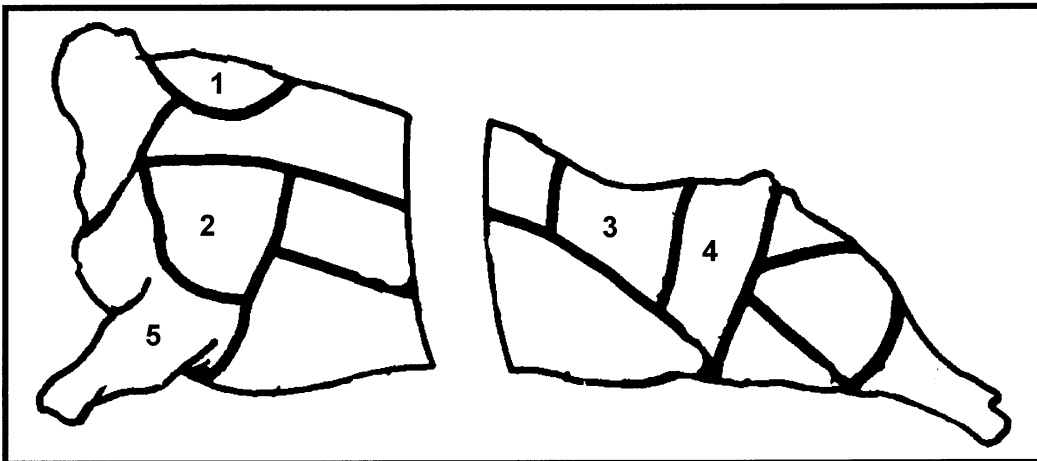
- 2.3.1 Indicate how ascorbic acid (Vitamin C) may be **lost** during the three preparation methods. (3)
- 2.3.2 Name a **preventive measure** that could be taken in each case to limit ascorbic acid loss. (3)
- 2.4 Explain the **conservative method** of cooking fresh green beans. (6)
- 2.5 Read the case study below and answer the questions that follow:

The Nkosi family prepared a Sunday lunch of chicken, potato salad, rice and fruit salad. Mrs Nkosi, who had a cold, prepared most of the food. The prepared food stood on the kitchen table the whole night. The kitchen was very hot. The following day every one enjoyed the meal, although the eldest son did not eat chicken. After a few hours, every one, except the son, became ill. The grandmother was put in hospital.

- 2.5.1 Analyse what could have caused the **food poisoning** to occur and discuss each aspect. (8)
- 2.5.2 Name FOUR **symptoms** of food poisoning. (4)
- [40]

QUESTION 3

- 3.1 Name each of the **numbered meat cuts** (1 to 5) in the sketch of the beef carcass below. (5)



3.2 Identifiseer die **genommerde deel van die beeskarkas** in Vraag 3.1 wat vir elk van die volgende geregte gebruik kan word:

3.2.1 Frikkadelle

3.2.2 Soutbeesvleis

3.2.3 Sop

3.2.4 Geroosterde T-beenskywe

(4)

3.3 Bestudeer die onderstaande tabel en beantwoord die vrae wat volg:

VOEDSEL	NUTRIËNT					
	Vesel	Tiamien	Proteïen	Yster	Vet	Kalsium
	g	mg	g	mg	g	mg
1. Geroosterde lendestuk	0,0	0,09	31,0	3,8	6,1	13
2. Oondbraai hoender	0,0	0,07	26,3	1,3	12,6	14
3. Sojaworsies	0,4	0,0	16,4	0,0	17,8	0
4. Ingemaakte sardyne in tamatiesous	0,0	0,02	17,8	2,7	5,3	83
5. Sojabone	1,7	0,22	10,0	2,7	5,6	71
6. Botterbone	6,1	0,15	7,3	1,1	0,2	17
7. Geroosterde grondbone	8,5	0,34	25,0	2,1	49,9	73
8. Gekookte eiers	0,0	0,09	12,1	2,1	10,2	55

3.3.1 Identifiseer die voedsel met die **hoogste nutriëntewaardes**, wat

(a) spiere bou en herstel.

(b) energie verskaf.

(c) peristalse bevorder.

(d) beenbou bevorder.

(4)

3.3.2 Kies uit voedselsoorte 3, 7 en 8 die een wat die meeste nutriënte (voedingstowwe) sal voorsien.

(1)

3.4 Ontleed die onderstaande spyskaart met verwysing na die voedselgroepe en die aantal porsies teenwoordig.

(10)

ONTBYT
Pomeloskywe
Gekookte Eier Tamatieskywe
Geroosterde Bruinbrood
Botter
Melk

3.2 Identify the **numbered part of the beef carcass** in Question 3.1 that may be used for the following dishes:

3.2.1 Meatballs

3.2.2 Corned beef

3.2.3 Soup

3.2.4 Grilled T-bone

(4)

3.3 Study the table below and answer the questions that follow:

FOOD	NUTRIENTS					
	Fibre	Thiamin	Protein	Iron	Fat	Calcium
	g	mg	g	mg	g	mg
1. Grilled sirloin	0,0	0,09	31,0	3,8	6,1	13
2. Roast chicken	0,0	0,07	26,3	1,3	12,6	14
3. Soya sausage	0,4	0,0	16,4	0,0	17,8	0
4. Tinned sardines in tomato sauce	0,0	0,02	17,8	2,7	5,3	83
5. Soya beans	1,7	0,22	10,0	2,7	5,6	71
6. Butter beans	6,1	0,15	7,3	1,1	0,2	17
7. Roasted peanuts	8,5	0,34	25,0	2,1	49,9	73
8. Boiled eggs	0,0	0,09	12,1	2,1	10,2	55

3.3.1 Identify the food with the **highest nutritional values** that will

(a) build and repair muscle.

(b) provide energy.

(c) promote peristalsis.

(d) promote bone growth.

(4)

3.3.2 Choose from foods 3, 7 and 8 the one that provides the most nutrients.

(1)

3.4 Analyse the menu below with reference to the food groups and the number of servings present.

(10)

BREAKFAST	
Grapefruit Pieces	
Boiled Egg	Tomato Slices
Brown Bread Toast	
Butter	
Milk	

3.5 Bestudeer die onderstaande resep en beantwoord die vrae wat volg.

DRYWENDE EILANDE		
Stroop	Meringue	Vla
125 ml strooisuiker	3 eierwitte	500 ml melk
100 ml water	100 ml suiker	80 ml suiker
8 ml gelatien	5 ml suurlemoensap	3 eiers
50 ml water		1 ml sout
		5 ml vanieljegeursel
METODE:		
1.	Verhit strooisuiker en 100 ml water stadig totdat suiker ligbruin word. Roer na 1 minuut.	
2.	Week gelatien in 50 ml water en dispergeer in suikermengsel. Laat afkoel tot dik, maar nie gestol.	
3.	Berei die meringuemengsel voor. Vou in gelatienmengsel en laat stol.	
4.	Verhit melk tot 60° C.	
5.	Klits die laaste vier bestanddele van vla saam en voeg melk by.	
6.	Verhit mengsel oor lae hitte totdat dit verdik en laat afkoel, giet in 'n opdienbak.	
7.	Skep lepelsvol van die gestolde gelatienmengsel op die koue vla.	

- 3.5.1 Verduidelik wat met gelatien gedurende die **weekproses** gebeur. (1)
- 3.5.2 Verduidelik waarom die gelatiendispersie **na** die weekproses by die suikermengsel gevoeg is. (2)
- 3.5.3 Noem die **eienskap van eiers** wat in die voorbereiding van meringue gebruik word. (1)
- 3.5.4 Verduidelik die invloed wat **suurlemoensap** op die eierwit sal hê. (3)
- 3.5.5 Identifiseer die **korrekte eierskuimstadium** EN noem **DRIE eienskappe** van dié stadium. (4)
- 3.5.6 Noem een rede vir die voorafverhitting van die melk. (1)
- 3.5.7 Noem die **funksie** van eiers in stap 6. (1)
- 3.5.8 Identifiseer **DRIE voedselsisteme** in bogenoemde resep. (3)

[40]

TOTAAL VIR AFDELING B: [80]

3.5 Study the recipe below and answer the questions that follow:

FLOATING ISLANDS		
Syrup	Meringue	Custard
125 ml castor sugar	3 egg whites	500 ml milk
100 ml water	100 ml sugar	80 ml sugar
8 ml gelatine	5 ml lemon juice	3 eggs
50 ml water		1 ml salt
		5 ml vanilla essence
METHOD:		
1. Heat castor sugar and 100 ml water over slow heat till light brown. Stir after one minute.		
2. Hydrate (soak) gelatine in 50 ml water and disperse into sugar mixture. Cool till thick but not set.		
3. Prepare meringue mixture. Fold into gelatine mixture and leave to set.		
4. Heat milk to 60°C.		
5. Mix last four ingredients of custard together and mix milk in.		
6. Heat mixture over low temperature till it thickens and leave to cool slightly, pour into a serving dish.		
7. Put spoonfuls of set gelatine mixture onto the cold custard.		

- 3.5.1 Explain what happens to gelatine during the **hydration** (soaking) period. (1)
- 3.5.2 Explain why the gelatine dispersion was mixed into the sugar mixture **after** it had been hydrated. (2)
- 3.5.3 Name the **property of eggs** that is utilised in the preparation of meringues. (1)
- 3.5.4 Explain the influence of the **lemon juice** on the egg white. (3)
- 3.5.5 Identify the **correct stage of egg white** foam **AND** name **THREE characteristics** of this stage. (4)
- 3.5.6 Name one reason for preheating the milk. (1)
- 3.5.7 Name the **function** of eggs in step 6. (1)
- 3.5.8 Identify **THREE food systems** in the above recipe. (3)

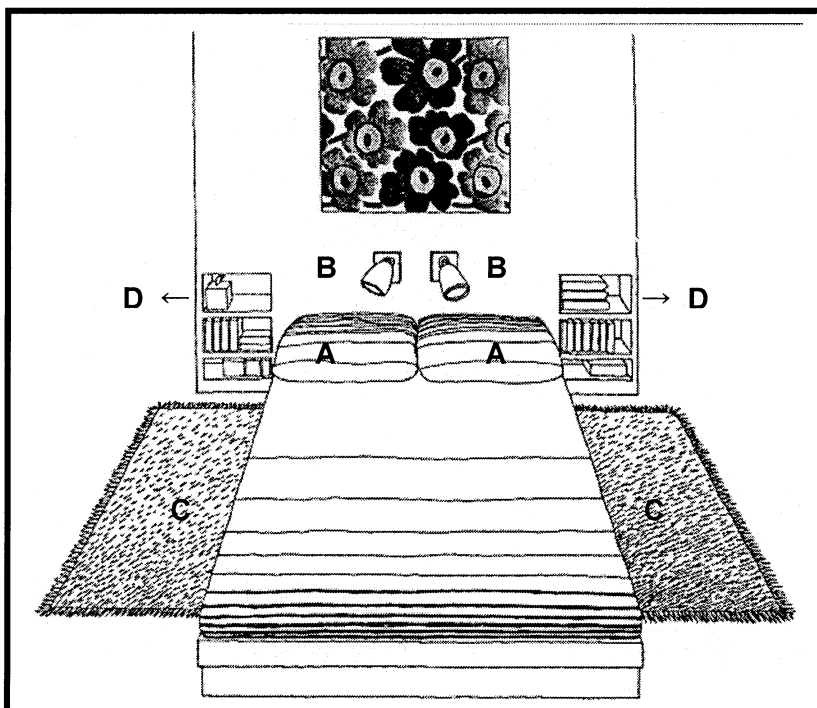
[40]

TOTAL FOR SECTION B: [80]

AFDELING C

VRAAG 4

- 4.1 Verduidelik die rede vir elk van die volgende stappe in verband met die **opberging van melk**.
- 4.1.1 Melkhouers moet eers met koue water uitgespoel en dan deeglik met warm seepwater gewas word. (2)
- 4.1.2 Moet nooit ou melk met vars melk meng nie. (2)
- 4.2 Verduidelik die uitwerking daarvan om kaas aan 'n aanhoudende **hoë hitte** bloot te stel. (4)
- 4.3 Verduidelik waarom vis **vinniger** gaar word as vleis. (2)
- 4.4 Verduidelik waarom **gestoomde stokvis** dikwels vir siekevoeding en verslankings-diëte gebruik word. (2)
- 4.5 Verduidelik die veranderinge wat in vis plaasvind **tydens die bevriesting en bewaring** in die vrieskas. (4)
- 4.6 Noem VIER funksies van eiers in chouxdeeg. (4)
- 4.7 Bestudeer die onderstaande skets en beantwoord die vrae wat volg.



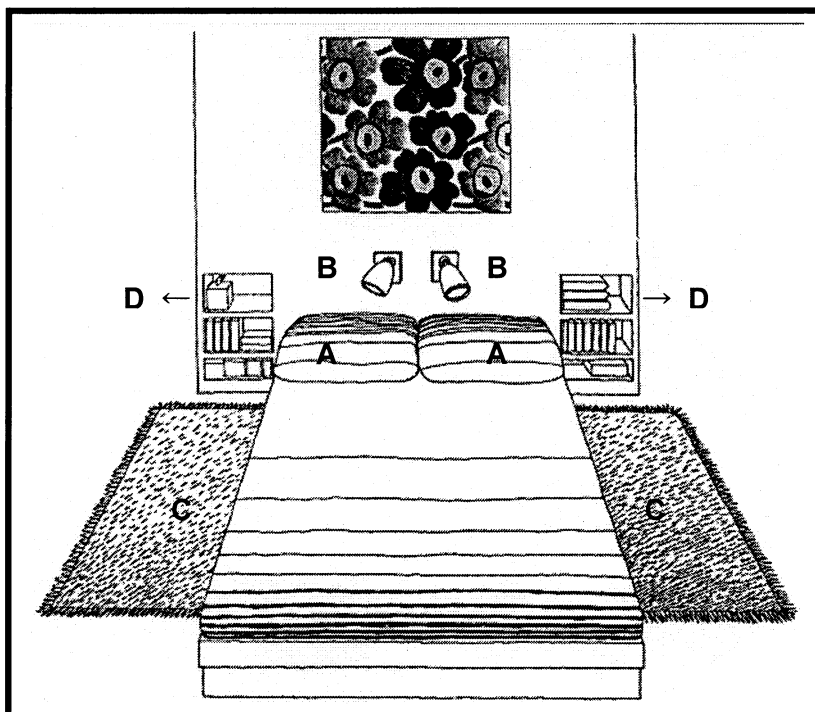
- | | | |
|---|---|-----------------|
| A | - | kussings |
| B | - | lampe |
| C | - | mat |
| D | - | ingeboude rakke |

- 4.7.1 Identifiseer DRIE voorbeelde in die skets van **formele balans** en EEN van **informele balans**. (4)

SECTION C

QUESTION 4

- 4.1 Explain the reason for each of the following steps taken when **storing milk**:
- 4.1.1 Milk containers should be rinsed in cold water and then thoroughly washed in hot soapy water. (2)
- 4.1.2 Never mix old milk with fresh milk. (2)
- 4.2 Explain the effect of exposing cheese to continuous **high temperature**. (4)
- 4.3 Explain why fish cooks **quicker** than meat. (2)
- 4.4 Explain why **steamed hake** is often used in an invalid or slimmer's diet. (2)
- 4.5 Explain the changes that take place in fish **during freezing** and **frozen storage**. (4)
- 4.6 Name **FOUR** functions of eggs in choux paste. (4)
- 4.7 Study the sketch below and answer the questions that follow.



- | | | |
|---|---|------------------|
| A | - | Pillows |
| B | - | Lamps |
| C | - | Mats |
| D | - | Built in shelves |

- 4.7.1 Identify **THREE** examples in the sketch of **formal balance** and **ONE** of **informal balance**. (4)

4.7.2 Die slaapkamer het die volgende **kleurskema**:

Mure en plafon	–	naaswit
Mat	–	donkergrys
Gordyne en beddeken	–	naaswit, grys, bloupers, blou en blougroen strepe

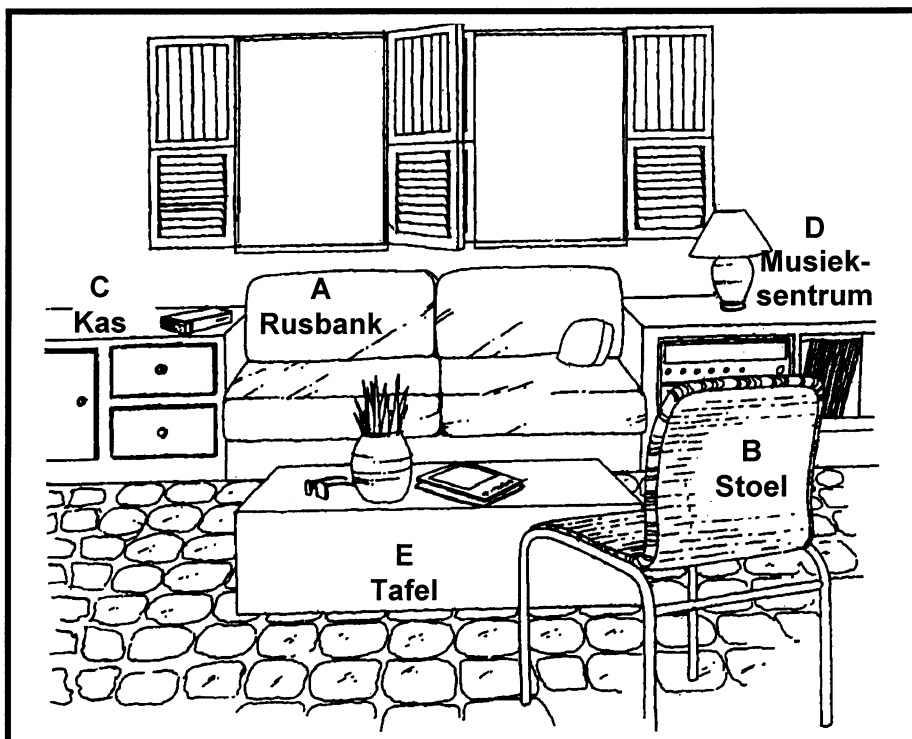
Identifiseer die **kleurskema** wat hier gebruik word.

(1)

4.7.3 Noem VYF maniere waarop **ritme** in hierdie skets verkry word.

(5)

4.8 Bestudeer die onderstaande skets en beantwoord die vrae wat volg.



4.8.1 Bespreek met verwysing na voorbeelde uit die skets hoe daar GOEIE en SWAK **verhoudings** met die meubilering van vertrek verkry is

(8)

4.8.2 Identifiseer TWEE **bronne** beligting wat in die vertrek gebruik is.

(2)

[40]

TOTAAL VIR AFDELING C: [40]

4.7.2 The bedroom has the following **colour scheme**:

Walls and ceiling	–	off-white
Carpet	–	dark grey
Curtains and bedding	–	off-white, grey, blue-purple, blue and blue-green stripes

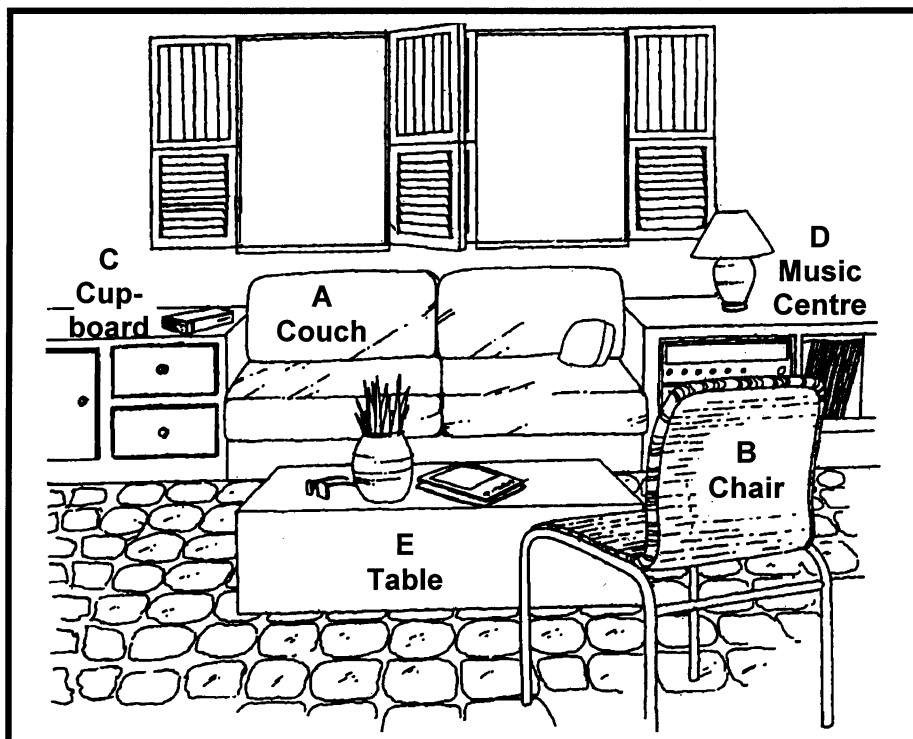
Identify the **colour scheme** used.

(1)

4.7.3 Name FIVE ways in which **rhythm** has been achieved in this sketch.

(5)

4.8 Study the diagram below and answer the questions that follow.



4.8.1 Discuss, with reference to examples in the diagram how GOOD and POOR **proportion** has been applied.

(8)

4.8.2 Identify TWO sources of **lighting** used in the room.

(2)

[40]

TOTAL FOR SECTION C: [40]

AFDELING D**VRAAG 5**

- 5.1 Noem VIER **veiligheidsreëls** wat op **trappe** van toepassing is. (4)
- 5.2 Noem SES aspekte wat tydens die **aankoop van die bed in Vraag 4.7 (bladsy 18)** oorweeg moet word om te verseker dat die bed **funksioneel** is vir 'n **baie lang** persoon. (6)
- 5.3 Bestudeer die onderstaande uittreksel uit 'n advertensie en beantwoord die vrae wat volg.

DEPARTEMENT TOERISME
SENIOR LEKTOR

Die Technikon bied volgende aan wat:

- Jaarlikse salaris R250 000
- Behuisingssubsidie
- Vier weke verlof
- Jaarlikse bonus (13de tjeke)
- Inkomstebelasting
- Mediese hulpfonds
- Pensioenskema
- Groeplewensversekeringskema

- 5.3.1 Verduidelik die term **byvoordele**. (2)
- 5.3.2 Noem VIER **byvoordele** wat deur die werkgewer aangebied word. (4)
- 5.3.3 Identifiseer EEN **versekeringskema** wat deur die werkgewer aangebied word. (1)
- 5.3.4 Stel TWEE **geldelike inkomste** voor (uit die advertensie) waarop 'n voornemende applikant sy jaarlikse begroting kan beplan. (2)
- 5.3.5 Verduidelik waarom dit **voordelig** is om 'n begroting op te stel. (5)
- 5.3.6 Noem 'n voorbeeld van 'n **af trekking** wat vir die individu langtermyn voordele kan inhou. (1)

SECTION D**QUESTION 5**

- 5.1 Name FOUR **safety precautions** that could be used on **stairs**. (4)
- 5.2 List SIX aspects that should be considered when **purchasing the bed in Question 4.7** (page 18) for a **very tall** person, to ensure it is **functional**. (6)
- 5.3 Carefully read the advertisement below and answer the questions that follow.

DEPARTMENT OF TOURISM
SENIOR LECTURER

The Technikon offers the following:

- Annual salary – R250 000
- Housing subsidy
- Four weeks leave
- Annual bonus (13th cheque)
- Income Tax
- Medical aid
- Pension fund
- Group life insurance scheme

- 5.3.1 Explain the term **fringe benefits**. (2)
- 5.3.2 Name FOUR **fringe benefits** offered by the employer. (4)
- 5.3.3 Identify ONE **insurance scheme** offered by the employer. (1)
- 5.3.4 Suggest TWO **money incomes** (from the advertisement) on which a prospective applicant could plan his yearly budget. (2)
- 5.3.5 Explain why it is **advantageous** (advantages) to draw up a budget. (5)
- 5.3.6 Name an example of a **deduction** that would be to the advantage of an individual in the long term. (1)

5.4 Lees die onderstaande gevallestudie deeglik deur en beantwoord die vrae.

Na 'n veeleisende jaar van verpleging as teatersuster, is Sanette uitgeput. Sy wil weggaan met vakansie, maar haar ma wil hê sy moet by die huis bly om te help met die kerkbasaar. Sy besluit op 'n luukse vakansie gedurende Desember wat verblyf in 'n vyfsterhotel in Sabie insluit. Sanette het geld gespaar en omdat sy gedurende November verjaar, het sy haar jaarlikse bonus ontvang, maar dit sal nie voldoende wees nie. Sy doen aansoek en raak beholpe vir 'n persoonlike lening van die bank.

Sy bespreek haar akkommodasie by 'n hotel, koop haar vliegtuigkaartjie en stel 'n lys op om as riglyn te dien vir haar klerekasbeplanning.

Sy keer terug met nuwe lus vir die lewe, vol entoesiasme om die uitdaging van 'n nuwe jaar in die hospitaalteater te aanvaar.

- 5.4.1 Identifiseer Sanette se **doelwit** uit die gevallestudie. (1)
- 5.4.2 Bepaal of Sanette 'n **standaard** vir haar doelwit gestel het. Motiveer jou antwoord. (2)
- 5.4.3 Teken die tabel oor in jou antwoordboek en beantwoord die vraag wat volg.

STAPPE IN BEPLANNINGSPROSES	VOORBEELD UIT GEVALLESTUDIE

Analiseer die bogenoemde gevallestudie en gee die **stappe** in die **beplanningsproses** wat gebruik is **EN** gee 'n **voorbeeld vir elke stap** vanuit die gevallestudie.

(12)
[40]

5.4 Carefully read the case study below and answer the questions that follow.

After a demanding year of nursing as a theatre sister, Sanette is exhausted. She wants to go away on holiday, but her mother wants her to stay and help at the church fête. She decides to have a luxury holiday during December that includes a stay in a five star hotel in Sabie. Sanette has saved some money and because her birthday is in November, she will receive her annual bonus cheque then. This will still not be enough. She applies for and gets a personal loan from the bank. She books her accommodation in a hotel, buys her plane ticket, and starts a list to serve as a guideline for her wardrobe planning. Sanette returns home with new lease on life, full of enthusiasm for the challenge of a new year in the hospital theatre.

- 5.4.1 Identify Sanette's **goal** in the case study. (1)
- 5.4.2 Identify whether Sanette has set a **standard** for her goal. Motivate your answer. (2)
- 5.4.3 Redraw the table below in your answer book and answer the question that follows.

STEPS IN THE PLANNING PROCESS	EXAMPLE FROM THE CASE STUDY

Analyse the case study above by giving the **steps** in the **planning process** that are used **AND** by giving an **example for each step** from the case study.

(12)
[40]

VRAAG 6

6.1 Lees die onderstaande gevallestudie en beantwoord die vrae wat volg.

John Baartman is 'n wewenaar en het twee kinders, Sara (15) en Peter (6). Sara bring al haar tyd tuis deur en probeer die plek van haar moeder in te neem en hanteer die voorbereiding van voedsel. Die twee kinders kompeteer met mekaar vir hul vader se aandag. Daar is gedurig struwelinge onder die gesinslede en dit wil voorkom asof daar geen gesinseenheid onder die lede van die gesin is nie. John doen self die nodige herstelwerk in en om die huis. John hou nie van Sara se haarstyl en kleredrag nie. Haar skoolwerk is baie swak en hy verwag goeie uitslae van haar. Peter wil 'n "Sony Playstation" hê, maar sy pa kan dit nie bekostig nie, maar betaal wel sy ledegelde vir die Bofbalklub waaraan hy behoort.

- 6.1.1 Identifiseer die **stadium** van die gesinsiklus. (1)
- 6.1.2 Verduidelik en gee relevante voorbeelde van DRIE **oorlewingstake** wat die Baartman-gesin moet bereik om as 'n suksesvolle gesin te funksioneer. (6)
- 6.1.3 Verduidelik die voordele daarvan dat Sara aan haar eie **portuurgroep behoort**. (4)
- 6.1.4 Noem VIER voorbeelde van **gesinseenheid**. (4)
- 6.1.5 Bepaal die moontlike **oorsake van konflik** in die Baartman-gesin **EN** illustreer dit aan die hand van voorbeelde uit die gevallestudie. (8)
- 6.1.6 Verduidelik kortliks hoe die **dood van die moeder** hierdie gesinsituasie geaffekteer het. (5)
- 6.2 Die **gesin** en die **ekonomiese stelsel** van 'n land is nou met mekaar verweef. Beantwoord die volgende vrae in verband met die ekonomiese stelsel.
- 6.2.1 Waarop is die ekonomiese stelsel **gebaseer**? (2)
- 6.2.2 Noem VIER maniere waarop **die gesin** en die **ekonomie** in **wisselwerking** met mekaar is. (4)
- 6.3 Noem **EN** verduidelik DRIE moontlike **fisiese oorsake/eise** wat aan 'n werker gestel kan word. (6)

[40]

TOTAAL VIR AFDELING D: [80]

TOTAAL: 300

EINDE

QUESTION 6

6.1 Read the case study below and answer the questions that follow.

John Baartman is a widower with two children, Sara (15) and Peter (6). Sara spends all her time at home and tries to take her mother's place, always preparing food for the family. The two children compete for their father's attention. There is constant quarrelling in the family and it appears as if there is no family unity between the family members. John does the necessary maintenance and repairs in and around the house. John does not like Sara's hair style and clothes. Her schoolwork is very weak and he expects good results from her. Peter wants a "Sony Play Station" but his father cannot afford to buy one. However, he can pay the fees for the baseball club to which Peter belongs.

- 6.1.1 Identify the **stage** of the family life cycle. (1)
- 6.1.2 Explain and give relevant examples of **THREE survival tasks** which the Baartman family must achieve in order to function as a successful family. (6)
- 6.1.3 Explain the advantages of Sara **belonging** to her own **peer group**. (4)
- 6.1.4 Name **FOUR** examples of **family unity**. (4)
- 6.1.5 Determine the possible **causes of conflict** in the Baartman family **AND** illustrate your answer with examples from the case study. (8)
- 6.1.6 Briefly explain how the **loss of the mother** affected this family situation. (5)
- 6.2 The **family** and the **economic system** are inter-related. Answer the following questions in connection with the economic system.
- 6.2.1 On what is the economic system **based**? (2)
- 6.2.2 Name **FOUR** ways in which **the family** and the **economic system** are **interrelated**. (4)
- 6.3 Name **AND** explain **THREE** possible **physical demands** that could be made on a worker. (6)

[40]

TOTAL FOR SECTION D: [80]

TOTAL: 300

END