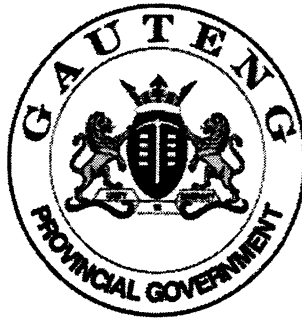


SENIOR CERTIFICATE EXAMINATION
SENIORSERTIFIKAAT-EKSAMEN



OCTOBER / NOVEMBER
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2004

HOME ECONOMICS/
HUISHOUDKUNDE

SG

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GAUTENGSE DEPARTEMENT VAN ONDERWYS

SENIORSERTIFIKAAT-EKSAMEN

HUISHOUDKUNDE SG

TYD: 3 uur

PUNTE: 200

INSTRUKSIES:

- AL die vrae is VERPLIGTEND.
- Skryf asseblief netjies en duidelik.
- Nommer jou antwoorde presies soos die vrae genummer is. Begin elke vraag van elke afdeling op 'n nuwe bladsy.
- Beantwoord **Vraag 1A** (1.1 – 1.10) (meervoudigekeuse-vrae) van Afdeling A op die **antwoordblad** aan die **binnekant** van die **voorblad** van jou **antwoordboek**.
- Beantwoord sowel **Vraag 1B** (1.11 – 1.17) van Afdeling A sowel as Afdeling B, Afdeling C en Afdeling D in jou antwoordboek.
- Gebruik die onderstaande voorgestelde tydgid.

VRAAGNOMMER		PUNTE	TYD
Afdeling A	Vraag 1	50	45 minute
Afdeling B	Vraag 2	30	27 minute
	Vraag 3	30	27 minute
Afdeling C	Vraag 4	30	27 minute
Afdeling D	Vraag 5	30	27 minute
	Vraag 6	30	27 minute
TOTAAL		200	180 minute

GAUTENG DEPARTMENT OF EDUCATION
SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS SG

TIME: 3 hours

MARKS: 200

INSTRUCTIONS:

- All the questions are **COMPULSORY**.
- Please write neatly and clearly.
- Number your answers exactly as the questions are numbered.
- Start each question of each section on a new page.
- Answer **Question 1A** (1.1 – 1.10) (multiple-choice questions) of Section A on the **answer sheet** on the **inside cover** of your **answer book**.
- Answer **Question 1B** (1.11 – 1.17) of Section A as well as Sections B, C and D in your answer book.
- Use the suggested time guide below.

QUESTION NUMBER		MARKS	TIME
Section A	Question 1	50	45 minutes
Section B	Question 2	30	27 minutes
	Question 3	30	27 minutes
Section C	Question 4	30	27 minutes
Section D	Question 5	30	27 minutes
	Question 6	30	27 minutes
	TOTAL	200	180 minutes

AFDELING A**VRAAG 1A
MEERVOUDIGE KEUSEVRAE**

Dui die korrekte antwoord duidelik aan deur 'n kruis (X) oor die ooreenstemmende letter op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek** te trek. Waar daar meer as een kruis by enige antwoord voorkom, sal daar **geen punte** vir daardie antwoord toegeken word nie.

VOORBEELD: Mikrogolwe is _____ golwe.
A. lig-
B. radio-
C. infrarooi
D. elektromagnetiese

ANTWOORD:

A	B	C	<input checked="" type="checkbox"/>
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- 1.1 Ontbyt moet in ten minste _____ van die dag se voedingsbehoefte voorsien EN voedsel van elk van _____ voedselgroepe insluit.
- A. 5% en 5
B. 15% en 4
C. 25% en 5
D. 35% en 4
- 1.2 'n Gestolde mielieblomvorm met pynappelstukke is 'n voorbeeld van een van die onderstaande **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
- 1.3 Die stysel met die **beste verdikkingsvermoë** is _____ .
- A. amilose in mielies
B. gluten in rys
C. amilopektien in aartappels
D. pektien in gort
- 1.4 Eiers se vermoë om skuim te vorm **en** te koaguleer word gebruik by die maak van _____ .
- A. rolkoek
B. mayonnaise
C. vleisbrood
D. gebakte vla

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

Indicate the correct answer clearly by drawing a cross (X) over the corresponding letter on the **answer sheet** on the **inside cover** of your **answer book**. Where more than one cross appears next to an answer, **no marks** will be awarded for that question.

EXAMPLE: Microwaves are _____ waves.

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

ANSWER:

A	B	C	<input checked="" type="checkbox"/>
---	---	---	-------------------------------------

- 1.1 Breakfast should supply at least _____ of the day's food needs AND include food from each of the _____ food groups.
- A. 5% and 5
 - B. 15% and 4
 - C. 25% and 5
 - D. 35% and 4
- 1.2 A set cornflour mould that contains pineapple pieces is an example of one of the **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
- 1.3 The starch with the **best thickening** ability is _____ .
- A. amylose in mealies
 - B. gluten in rice
 - C. amylopectin in potatoes
 - D. pectin in barley
- 1.4 An egg's ability to foam **and** coagulate is used in making _____ .
- A. swiss roll
 - B. mayonnaise
 - C. meat loaf
 - D. baked custard

- 1.5 Die afgekoelde vloeistof waarin 'n hoender gaargemaak is, is **jellieagtig** omdat _____ .
- A. daar voldoende pektien in die vloeistof is
 - B. die proteïene weens verhitting gekoaguleer het
 - C. die kollageen in die bindweefsel verander
 - D. die spiervesels gekrimp het en die vleissappe uitgeloop het
- 1.6 Voorbeelde van **affektiewe** menslike hulpbronne is _____ .
- A. begrip en houding
 - B. kennis en tyd
 - C. entoesiasme en motivering
 - D. selfbeheersing en belangstelling
- 1.7 Die Greef-gesin, wat 'n lae maandelikse inkomste verdien, besluit om 'n groentetuin aan te lê om groente aan hul bure en vriende te verkoop. **Die besluit** is 'n _____ besluit.
- A. sosiale
 - B. ekonomiese
 - C. tegniese
 - D. impulsiewe
- 1.8 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 duvets 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
- 1.9 'n **Platoniese** vriendskap is die vriendskap tussen _____ .
- A. 'n getroude man en sy vrou
 - B. 'n ma en haar dogter
 - C. 'n seun en 'n meisie wat op mekaar verlief is
 - D. 'n seun en 'n meisie wat net vriende is
- 1.10 Zandi en haar moeder stry gedurig oor Zandi se keuse van vriende. Om hulle **konflik op te los** moet hulle _____ .
- A. oop vir oortuiging wees en na mekaar luister
 - B. dinge uit 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 beter weet

10x2= (20)

b.o.

- 1.5 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
- 1.6 Examples of **affective** human resources are _____ .
- A. understanding and attitude
 - B. knowledge and time
 - C. enthusiasm and motivation
 - D. self-control and interest
- 1.7 The Greef family, who have a low monthly income, decide to establish a vegetable garden and sell vegetables to their friends and neighbours. This is a /an _____ **decision**.
- A. social
 - B. economic
 - C. technical
 - D. impulsive
- 1.8 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 duvets 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
- 1.9 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
- 1.10 Zandi and her mother fight 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. realize that Zandi's mother is older and that she knows better

10x2= (20)

VRAAG 1B

- 1.11 Kies die **definisie** in **Kolom B** wat die beste by die **term** in **Kolom A** pas. Skryf slegs die vraagnommers (1.11.1 – 1.11.5) **onder mekaar** in jou antwoordboek neer en dan die letter van jou keuse (A – G) langs elke nommer.
Bv. 1.11.6 H.

KOLOM A	KOLOM B
TERM	DEFINISIE/OMSKRYWING
1.11.1 Gemeenskap	A. Die verhouding tussen mense wat bereid is om mekaar se lief en leed te deel
1.11.2 Gesinseenheid	B. Die tradisionele rol van vroue verteenwoordig 'n groot deel van die arbeidsmark
1.11.3 Kommunikasie	C. Die proses waardeur 'n persoon vaardighede, houdings en waardes aanleer wat nodig is vir deelname in 'n maatskaplike groep
1.11.4 Sosialisering	D. 'n Gevoel van samehorigheid en die wete dat 'n persoon saam met ander lede aan die gesin behoort
1.11.5 Vriendskap	E. Die proses van gevoelens, houdings, feite, gelowe en idees met 'n ander persoon te deel
	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 belangtellings en doelstellings het

(5)

- 1.12 Kies die **feit(e)** oor die **voorbereiding van brood** in **Kolom B** wat die **vrae** oor die voorbereiding van brood in **Kolom A** die beste beantwoord. Skryf slegs die vraagnommers (1.12.1 – 1.12.4) **onder mekaar** in jou antwoordboek neer en dan die letter van jou keuse (A – C) langs elke nommer. Bv. 1.12.5 A.

KOLOM A	KOLOM B
VRAAG	FEITE OOR VOORBEREIDING VAN BROOD
1.12.1 Die tipe rysmiddel gebruik	A. Fisiese rysmiddel B. Biologiese rysmiddel C. Chemiese rysmiddel (1)
1.12.2 Een rede vir die byvoeging van suiker	A. Om die produksie van koolsuurgas te vertraag B. Om fermentasie aan te help C. Om die glutendrade te verstewig (1)
1.12.3 Een rede waarom die gisdeeg geknie en afgeknie moet word	A. Om gluten te ontwikkel B. Om gisselle te aktiveer C. Om groot rysgate te verseker (1)
1.12.4 Een verandering wat deeg in die oond ondergaan	A. Stysel word afgebreek tot maltase B. Suurdeegselle word vernietig C. Glukose word omgesit in koolsuurgas en alkohol (1)

QUESTION 1B

- 1.11 Choose the **definition** in **Column B** that best suits the **term** in **Column A**. Write the question numbers (1.11.1 – 1.11.5) **below each other** in your answer book and then the letter (A – G) of your choice next to each number. E.g. 1.11.6 H.

COLUMN A	COLUMN B
TERM	DEFINITION
1.11.1 Community	A. The relationship between people who are prepared to share their joy and pain
1.11.2 Family unity	B. The traditional role of women represents a major part of the labour force
1.11.3 Communication	C. The process whereby a person acquires the values, attitudes and skills necessary to participate in a social group
1.11.4 Socialisation	D. A feeling of solidarity and the knowledge that a person belongs to a family
1.11.5 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)

- 1.12 Choose the **fact/s on preparation of bread** in **Column B** that best answers the **question** on preparation of bread in **Column A**. Write the question numbers (1.12.1 – 1.12.4) **below each other** in your answer book and then the letter (A – C) of your choice next to each number. E.g. 1.12.5 A.

COLUMN A	COLUMN B
QUESTION	FACT ON PREPARATION OF BREAD
1.12.1 The type of raising agent used	A. Physical raising agent B. Biological raising agent C. Chemical raising agent (1)
1.12.2 One reason for adding sugar	A. To retard the production of carbon dioxide B. To help fermentation C. To strengthen the gluten strands (1)
1.12.3 One reason why the dough should be kneaded and knocked back	A. To develop the gluten B. To activate the yeast cells C. To ensure large air tunnels (1)
1.12.4 One change the dough undergoes in the oven	A. Starch is broken down into maltase B. Yeast cells are destroyed C. Glucose is changed into carbon dioxide and alcohol (1)

- 1.13 Pas die korrekte **gereg** in **Kolom B** by die **gaarmaakmetode** in **Kolom A**. Skryf die vraagnommers (1.13.1 – 1.13.5) **onder mekaar** in jou antwoordboek neer en dan die letters van jou keuse (A – G) langs elke nommer. Bv. 1.13.6 H. (5)

KOLOM A		KOLOM B	
GAARMAAKMETODE		GEREG	
1.13.1	Bak	A.	Pasta
1.13.2	Kook	B.	Botterbroodjies
1.13.3	Vlakbraai	C.	Omelet
1.13.4	Diepvetbraai	D.	Gegeurde rys
1.13.5	Rooster	E.	Roosterbrood
		F.	Aartappelskyfies
		G.	Geposjeerde eiers

- 1.14 Kies uit die onderstaande lys VIER **eienskappe van gehomogeniseerde melk**. Skryf die vraagnommer (1.14) in jou antwoordboek en die VIER letters van jou keuse (A – H) onder mekaar neer. (4)

EIENSKAPPE VAN GEHOMOGENISEERDE MELK	
A.	Geen roomlaag vorm op die melk nie.
B.	Sommige mineraalelemente 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.	Die mikroörganismes is vernietig.

- 1.15 Kies uit die onderstaande lys VIER **veranderinge wat in vrugte plaasvind tydens klamhittegaarmaak**. Skryf die vraagnommer (1.15) in jou antwoordboek en die VIER korrekte letters van jou keuse (A – H) onder mekaar neer. (4)

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

- 1.13 Match the correct **dish** in **Column B** with the **cooking method** in **Column A**. Write the question numbers (1.13.1 – 1.13.5) **below each other** in your answer book and then the letter (A – G) of your choice next to each number. E.g. 1.13.6 H. (5)

COLUMN A		COLUMN B	
COOKING METHOD		DISH	
1.13.1	Bake	A.	Pasta
1.13.2	Boil	B.	Scones
1.13.3	Shallow fry	C.	Omelette
1.13.4	Deep fat fry	D.	Savoury rice
1.13.5	Grill	E.	Toast
		F.	Chips
		G.	Poached egg

- 1.14 Select from the list **FOUR properties of homogenised milk**. In your answer book, write the question number (1.14) and the **FOUR** correct letters (A – H) of your choice **below each other**. (4)

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

- 1.15 Select from the list below **FOUR changes that take place in fruit cooked by moist heat**. In your answer book, write the question number (1.15) and the **FOUR** correct letters (A – H) of your choice **below each other**. (4)

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.

- 1.16 Kies VIER stellings uit die onderstaande lys wat van toepassing op die **beplanning van beligting** in 'n huis is. Skryf die vraagnommer (1.16) in jou antwoordboek neer en die VIER korrekte letters van jou keuse (A – H) onder mekaar.

(4)

BEPLANNING VAN BELIGTING IN 'N HUIS	
A.	Helder beligting is nodig bokant die werkoppervlakke in die kombuis en naaldwerkkamer.
B.	Goed beplande beligting is nodig by trappe om ongelukke te voorkom.
C.	Gebruik 'n dowwer 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 vertrekke wat vir lang tye 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.	Wolframgloeilampe maak nie skaduwees nie en gee min hitte af.

- 1.16 Select from the list below FOUR statements that apply to **planning lighting in a house**. In your answer book, write the question number (1.16) and the FOUR correct letters (A – H) of your choice **below each other**. (4)

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.

- 1.17 Analiseer die onderstaande skets en kies VIER **stellings van toepassing op die skets**. Skryf die vraagnommer (1.17) in jou antwoordboek neer en die VIER letters van jou keuse (A – H) **onder mekaar** neer.

(4)



Kleur van mure	– Ligteblou
Kleur van gordyne	– Donkerblou
Vloermatte	– Bruin
Lampskerms	– Helder oranje
Sofas	– Roomkleurig
Strooikussings	– Helder oranje

STELLINGS VAN TOEPASSING OP DIE SKETS

- | | |
|----|---|
| A. | Radiale (straal) balans opsigtelik weens plasing van rusbank. |
| B. | 'n Analoë kleurskema is gebruik. |
| C. | Die fokuspunt (nadruk) is die prent teen die muur. |
| D. | Die donker mat sal die kamer kleiner laat lyk. |
| E. | Vertikale lyne is oorheersend in hierdie gesins woonkamer. |
| F. | 'n Komplementêre kleurskema is gebruik. |
| G. | Informele balans opsigtelik weens plasing van die rusbanke. |
| H. | Die fokuspunt is die strooikussings op die rusbanke. |

TOTAAL VIR AFDELING A: [50]

- 1.17 Analyse the diagram below and select **FOUR statements applicable to the diagram**. In your answer book, write the question number (1.17) and the **FOUR** letters (A – H) of your choice **below each other**. (4)



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 DIAGRAM

- | | |
|----|--|
| 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 scatter cushions on the couches form the focal point. |

TOTAL FOR SECTION A: [50]

AFDELING B**VRAAG 2**

- 2.1 Teken die onderstaande tabel oor die gaarmaak van **stysel** in jou antwoordboek oor en voltooi die tabel. (4)

TEGNIK	TERM	VOORBEELDE VAN GEREGETE WAAR TEGNIK TOEGEPAS WORD
Mielieblom met koue water gemeng		
Meel met gesmelte smeer		

- 2.2 Daar is TWEE **tipes** styselmolekules en elk het hul eie **verdikkingseienskappe**. Teken die onderstaande tabel in jou antwoordboek oor en vul die ontbrekende inligting in. (6)

STYSELMOLEKULE	STRUKTUUR	FUNKSIE	TIPE JEL
Amilose			
Amilopektien			

- 2.3 Jy beplan om wortels te **kook** vir middagete. Teken die tabel in jou antwoordboek oor en voltooi die tabel oor die **gaarmaakmetode** vir wortels. (3)

KLASSIFIKASIE	GAARMAAKMEDIUM	EEN METODE VAN HITTE- OORDRAG

- 2.4 Teken die onderstaande tabel in jou antwoordboek oor en voltooi dit deur die gestelde vrae te beantwoord.

AARTAPPELS	2.4.1 VITAMIEN C-VERLIES	2.4.2 VOORSORGMAATREËL
Kook in skil		
Diepbraai geskilde aartappelskyfies		

Aartappels is 'n ryk bron van **Askorbiensuur** (vitamien C) en kan op verskeie maniere voorberei word. Gebruik die volgende TWEE metodes vir die beantwoording van jou vrae:

- Kook in die skil
- Diepbraai geskilde aartappelskyfies

- 2.4.1 Verduidelik hoe askorbiensuur (vitamien C) **verlore** kan gaan. (2)

- 2.4.2 Noem 'n **voorsorgmaatreël** wat in elke geval getref kan word om askorbiensuurverlies te beperk. (2)

SECTION B**QUESTION 2**

- 2.1 In your answer book redraw and complete the table below with reference to **starch** cooking. (4)

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

- 2.2 There are TWO **types** of starch molecules, each with its own **thickening property**. Redraw the table below and fill in the missing information. (6)

STARCH MOLECULE	STRUCTURE	FUNCTION	TYPE OF GEL
Amylose			
Amylopectin			

- 2.3 You plan to **cook** carrots for lunch. Redraw and complete the table in your answer book in connection with the **cooking methods** used for carrots. (3)

CLASSIFICATION	COOKING MEDIUM	ONE METHOD OF HEAT TRANSFERENCE

- 2.4 In your answer book, redraw the table below and complete it by answering the set questions.

POTATO	2.4.1 VITAMIN C LOSS	2.4.2 PREVENTION
Boiled in skin		
Deep fried peeled potato chips		

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

- Boil in the skin
- Deep fried peeled potato chips

- 2.4.1 Explain how Ascorbic Acid (vitamin C) can be **lost**. (2)

- 2.4.2 Name a **preventive measure** that could be taken in each case to limit ascorbic acid loss. (2)

- 2.5 Verduidelik die **konserwatiewe metode** (kook) om vars groenboontjies gaar te maak. (6)
- 2.6 Lees die onderstaande gevallestudie sorgvuldig deur en beantwoord die daaropvolgende vrae.

Die gesin Nkosi het 'n Sondagmiddagete genuttig wat bestaan het uit hoender, aartappelslaai, rys en vrugteslaai. Mevrou Nkosi, wat verkoue het, het die meeste van die voorbereiding behartig. Die voorbereide voedsel het heelnag op die kombuistafel gestaan. Dit was baie warm in die kombuis. Die volgende dag het almal van die maal geniet, behalwe die oudste seun wat nie hoender eet nie. 'n Paar uur later het almal, behalwe die oudste seun, siek geword. Die ouma het in die hospitaal beland.

2.6.1 Verduidelik wat voedselvergiftiging kon veroorsaak het. (4)

2.6.2 Identifiseer DRIE **simptome** van voedselvergiftiging. (3)

[30]

VRAAG 3

- 3.1 Verduidelik die uitwerking van **langdurige hoë hitte** op vleis. (5)
- 3.2 Verduidelik en gee redes waarom die volgende veranderinge by 'n **piesang** plaasvind tydens die **rypwordingsproses**.
- 3.2.1 Verandering in kleur (1)
- 3.2.2 Verandering in tekstuur (1)
- 3.2.3 Verandering in geur en smaak (3)
- 3.3 Herrangskik die volgende verskynsels wat tydens **styselkokery** plaasvind in die korrekte volgorde. (4)

retrogradering, jellering, gelatinisering, sinerese

- 2.5 Explain the **conservative method** of cooking fresh green beans. (6)
- 2.6 Read the case study below carefully and answer the questions that follow.

The Nkosi family enjoyed 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. It was very hot in the kitchen. The following day everyone enjoyed the meal, except the eldest son, who does not eat chicken. After a few hours, everyone, except the eldest son become ill. The grandmother was put in hospital.

- 2.6.1 Explain what could have caused the food poisoning. (4)
- 2.6.2 Identify THREE **symptoms** of food poisoning. (3)
- [30]

QUESTION 3

- 3.1 Explain the effect of **continuous high heat** on meat. (5)
- 3.2 Explain, with reasons, why the following changes take place in a **banana** during the **ripening process**.
- 3.2.1 Change in colour (1)
- 3.2.2 Change in texture (1)
- 3.2.3 Change in smell and taste (3)
- 3.3 Arrange the following phenomena that take place in **starch cooking** in the **correct order**. (4)

retrogradation, gelation, gelatinization, syneresis

3.4 Bestudeer die volgende 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 een minuut.		
2. Week gelatien in 50 ml water en disperseer in suikermengsel. Laat afkoel tot dik, maar nie gestol.		
3. Berei die meringue-mengsel. Vou in gelatienmengsel en laat stol.		
4. Verhit melk tot 60°C.		
5. Klits laaste vier bestanddele van vla saam en roer by melk.		
6. Verhit mengsel oor lae hitte, totdat dit verdik. Laat mengsel effe afkoel en giet in 'n opdienbak.		
7. Skep lepelsvol van die gestolde gelatienmengsel op die koue vla.		

- 3.4.1 Verduidelik wat met gelatien gebeur tydens die **weekproses**. (1)
- 3.4.2 Verduidelik waarom die gelatiendispersie **na** die weekproses by die suikermengsel gevoeg word. (2)
- 3.4.3 Noem die **eienskap van eiers** wat by die voorbereiding van meringue benut word. (1)
- 3.4.4 Verduidelik die **invloed** wat die suurlemoensap op die eierwitskuim sal hê. (3)
- 3.4.5 Identifiseer die **korrekte eierskuim-stadium** en noem DRIE **kenmerke** van dié stadium. (4)
- 3.4.6 Noem een rede vir die **voorafverhitting** van die melk. (1)
- 3.4.7 Noem die **funksie** van eiers in stap 6. (1)
- 3.4.8 Identifiseer DRIE **voedselsisteme** in bogenoemde resep. (3)

[30]

TOTAAL VIR AFDELING B: [60]

3.4 Carefully study the following recipe and answer the questions that follow.

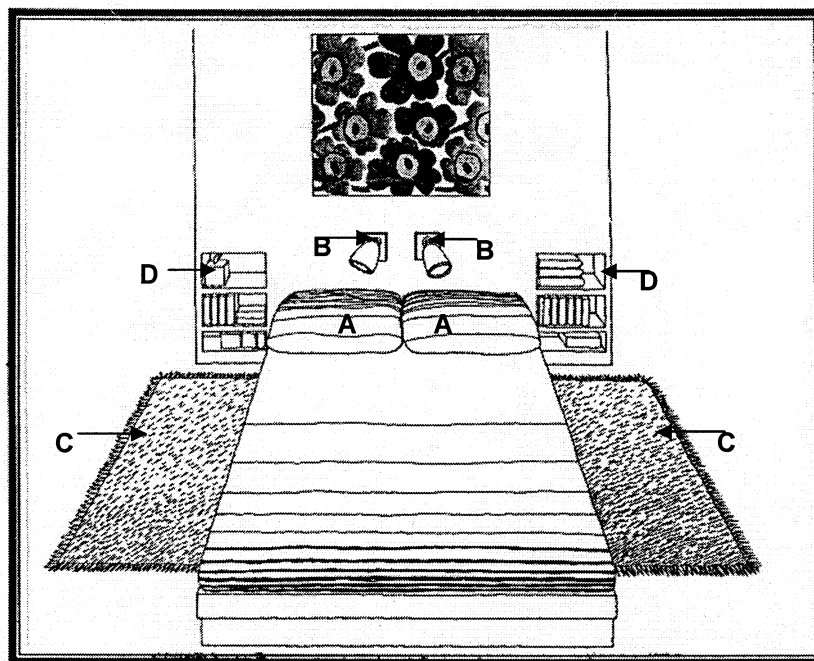
FLOATING ISLAND		
Syrup	Meringue	Custard
125 ml castor sugar	3 egg whites	500 ml milk
100 ml water	100 ml sugar	80 ml sugar
8 ml gelatine	5 ml lemon juice	3 egg
50 ml water		1 ml salt
		5 ml vanilla essence
METHOD		
1. Heat castor sugar and 100 ml water slowly until sugar turns light brown. Stir after 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 in milk.		
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.		

- 3.4.1 Explain what happens to gelatine during the **hydration** (soaking) period. (1)
- 3.4.2 Explain why the gelatine dispersion was mixed into the sugar mixture **after** it had been hydrated. (2)
- 3.4.3 Name the **property of eggs** that is used in the preparation of meringues. (1)
- 3.4.4 Explain the **influence** of the lemon juice on the egg white foam. (3)
- 3.4.5 Identify the **correct stage of egg white foam** and name **THREE characteristics** of this stage. (4)
- 3.4.6 Name one reason for **preheating** the milk. (1)
- 3.4.7 Give the **function** of eggs in step 6. (1)
- 3.4.8 Identify **THREE food systems** in the above recipe. (3)

TOTAL FOR SECTION B: [30]
[60]

AFDELING C**VRAAG 4**

- 4.1 Noem VIER reëls wat toegepas moet word wanneer melk **gebêre** word. (4)
- 4.2 Verduidelik watter uitwerking blootstelling aan **aanhoudende hoë hitte** op kaas sal hê. (3)
- 4.3 Verduidelik waarom vis **vinniger** as vleis gaar word. (2)
- 4.4 Verduidelik waarom **gestoomde stokvis** dikwels gebruik word vir siekevoeding en verslankingsdiëte. (3)
- 4.5 Noem VIER funksies van **eiers** in chouxdeeg. (4)
- 4.6 Bestudeer die onderstaande skets en beantwoord die daaropvolgende vrae.



A = Kussings
 B = Lampe
 C = Matte
 D = Ingeboude rakke

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

Die slaapkamer het die volgende kleurskema:

Mure en plafon – naaswit

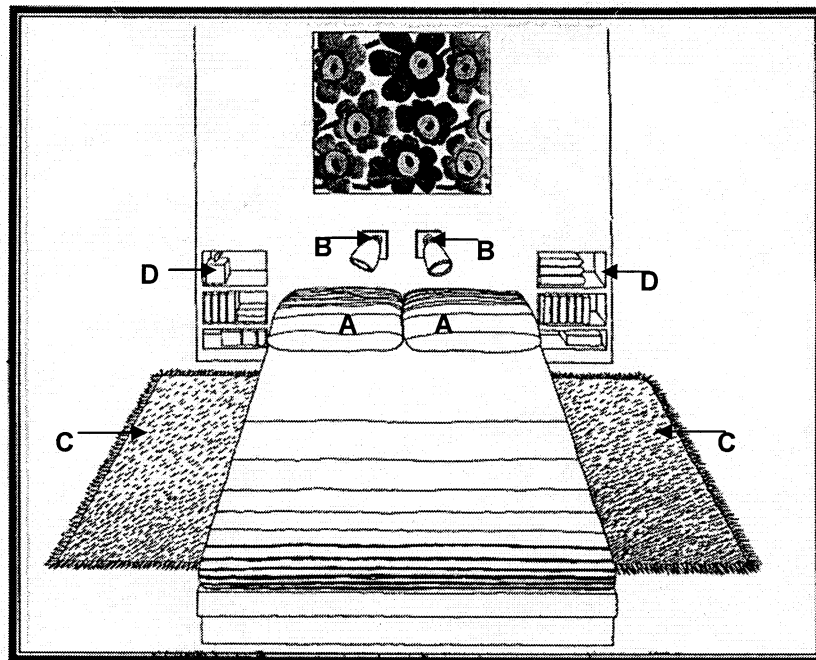
Mat – donkergrys

Gordyne en beddegoed – naaswit, grys, bloupers, blou en blougroen strepe

- 4.6.2 Identifiseer die **kleurskema** wat hier gebruik word. (1)
- 4.6.3 Noem DRIE maniere waarop **ritme** in hierdie vertrek verkry is. (3)

SECTION C**QUESTION 4**

- 4.1 Name FOUR rules to remember when **storing** milk. (4)
- 4.2 Explain the effect of exposing cheese to a **continuous high temperature**. (3)
- 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. (3)
- 4.5 Name FOUR functions of **eggs** in choux pastry. (4)
- 4.6 Study the diagram below and answer the questions that follow.



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

- 4.6.1 Identify THREE examples in the diagram where **formal balance** is shown AND ONE of **informal balance**. (4)

The bedroom has the following colour scheme:

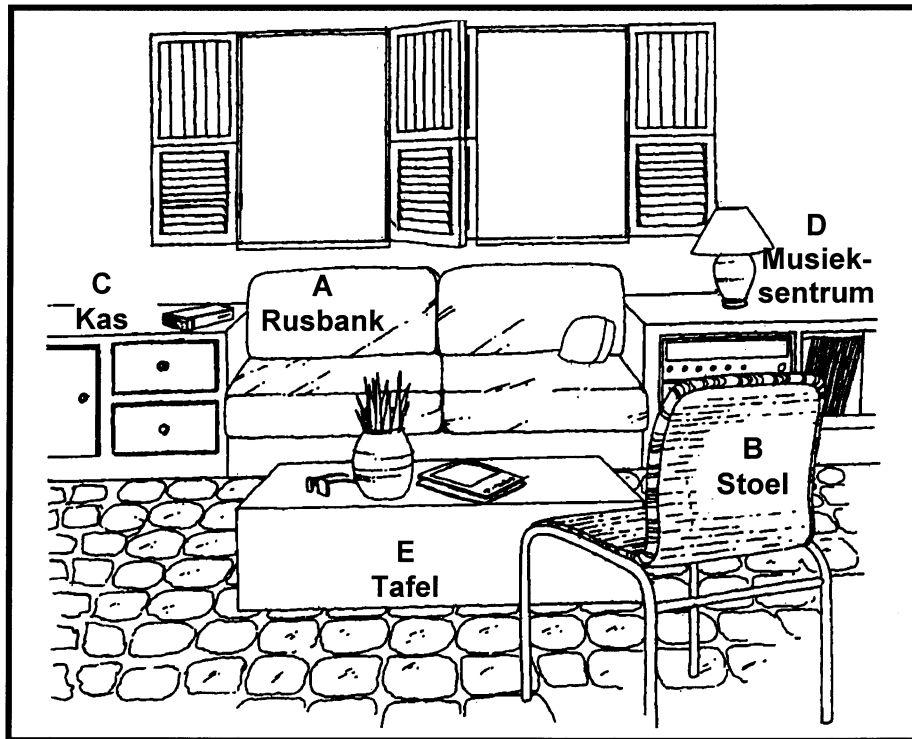
Walls and ceiling – off-white

Carpet – dark grey

Curtains and bedding – off-white, grey, blue-purple, blue and blue-green stripes.

- 4.6.2 Identify the **colour scheme** used. (1)
- 4.6.3 Name THREE ways in which **rhythm** has been achieved in the diagram. (3)

4.7 Bestudeer die skets en beantwoord die vrae wat volg.



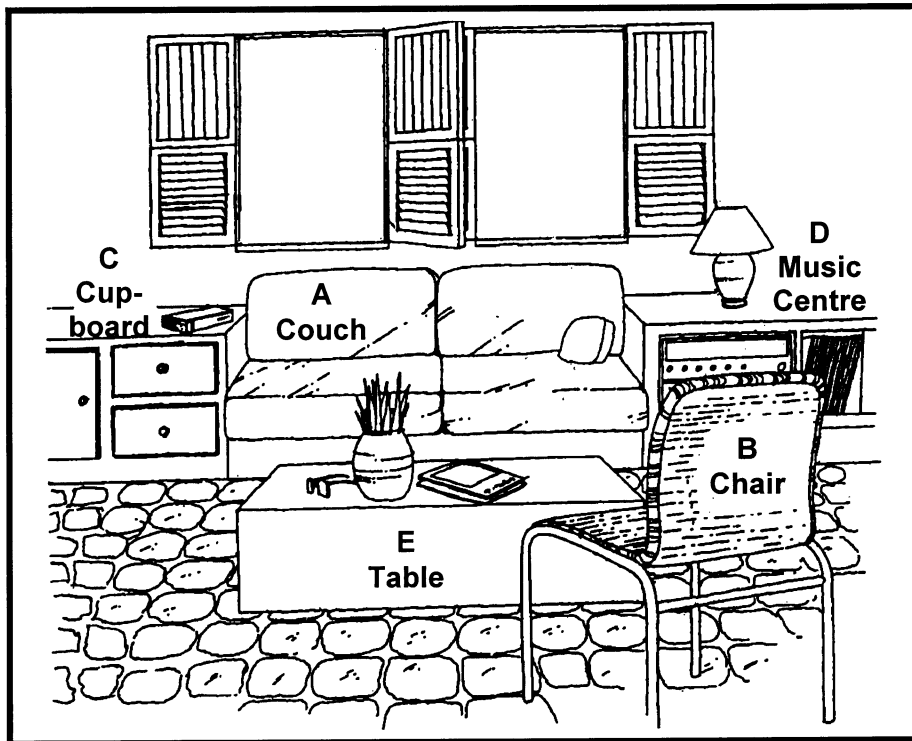
4.7.1 Bespreek EEN voorbeeld van elk waar **goeie** EN **swak** verhoudings met die meubilering van die vertrek gebruik is. (4)

4.7.2 Identifiseer TWEE bronne van beligting wat in die vertrek gebruik is. (2)

[30]

TOTAAL VIR AFDELING C: [30]

4.7 Study the diagram and answer the questions that follow.



4.7.1 Discuss ONE example each of where **good AND poor proportion** are used in the furnishing of the room. (4)

4.7.2 Identify TWO **sources** of lighting used in the room. (2)

[30]

TOTAL FOR SECTION C: [30]

AFDELING D**VRAAG 5**

- 5.1 Noem VIER **veiligheidsmaatreëls** om ongelukke by **trappe** te voorkom. (4)
- 5.2 Noem VYF **aspekte** wat oorweeg moet word by die aankoop van die **bed** in Vraag 4.6 op bl. 12 om te verseker dat die bed **funksioneel** is vir 'n baie lang persoon. (5)
- 5.3 Bestudeer die onderstaande posadvertensie en beantwoord die daaropvolgende vrae.

**DEPARTEMENT TOERISME
SENIOR LEKTOR**

Die Technikon bied die volgende:

- Jaarlikse salaris R250 000
- Behuisingsubsidie
- Vier weke verlof
- Jaarlikse bonus (13de tjek)
- Belasting
- Mediese hulpskema
- 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 Verduidelik waarom dit voordelig is om 'n **begroting** op te stel. (4)
- 5.3.4 Noem 'n voorbeeld van **afrekkings** wat vir die individu langtermynvoordele kan inhou. (1)
- 5.4 Lees die onderstaande gevallestudie sorgvuldig deur en beantwoord die daaropvolgende vrae.

Na 'n veeleisende jaar van verpleging as teatersuster is Sanette uitgeput. Sy wil met vakansie weggaan, 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 'n som geld gespaar en omdat sy gedurende November verjaar, gaan sy haar jaarlikse bonus ontvang, maar dit sal egter nie voldoende wees nie. Sy doen aansoek om 'n persoonlike lening van die bank en raak geholpe. 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 vir die uitdaging van 'n nuwe jaar in die hospitaalteater.

- 5.4.1 Identifiseer Sanette se **doelwit** uit die gevallestudie. (1)

SECTION D**QUESTION 5**

- 5.1 Name FOUR **safety precautions** that could be used on **stairs**. (4)
- 5.2 List FIVE **aspects** that should be considered when purchasing the **bed** in Question 4.6 on page 12 to ensure it is **functional** for a very tall person. (5)
- 5.3 Carefully read the job 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 scheme
- 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 Explain the advantages of **planning a budget**. (4)
- 5.3.4 Name an example of a **deduction** that would be to the advantage of an individual in the long term. (1)
- 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 would include accommodation in a five star hotel in Sabie. Sanette has saved some money and because her birthday is in November, she will receive her yearly bonus cheque then. This, however, will still not be enough. She applies for and gets a personal loan from the bank. She books her hotel accommodation, buys her plane ticket, and starts a list to serve as a guideline for her wardrobe planning. Sanette returns home with new zest for 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 Het Sanette 'n **standaard** vir haar doelwit gestel? Gee 'n rede vir jou antwoord. (2)

5.4.3 Teken die volgende tabel in jou antwoordboek oor en beantwoord die vraag wat volg.

STAPPE IN BEPLANNINGSPROSES		VOORBEELD UIT GEVALLESTUDIE
A.	Stel en kry helderheid oor doelwitte	
B.	Stel voorkeurorde vir die bereiking van doelwitte	
C.	Stel standarde vas waarvolgens doeltreiking gemeet word	
D.	Bepaal aktiwiteite wat nodig sal wees om die doel te bereik	
E.	Bepaal en ken hulpmiddels toe	
F.	Organiseer handeling in 'n logiese volgorde	

Analiseer die bogenoemde gevallestudie **EN** gee 'n **voorbeeld vir elk van die stappe** in die beplanningsproses. (6)

5.4.4 Identifiseer die **uitset** van Sanet se bestuursplan. (1)

[30]

VRAAG 6

6.1 Lees die onderstaande gevallestudie en beantwoord die daaropvolgende vrae.

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 te vul deur die voorbereiding van voedsel. Die twee kinders kompeteer met mekaar vir hul vader se aandag. Daar is gedurig struweling onder die gesinslede en dit wil voorkom asof daar nie hegte gesinsbande tussen 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 onbevredigend en hy verwag goeie uitslae van haar. Peter wil 'n Sony Play Station hê, maar sy pa kan dit nie bekostig nie, maar betaal wel sy ledegeld vir die bofbal-klub waaraan Peter 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 voltooi om as 'n suksesvolle gesin te kan funksioneer. (6)

6.1.3 Noem VIER voorbeelde van **gesinseenheid**. (4)

6.1.4 Bepaal TWEE moontlike **oorsake van konflik** in die Baartman-gesin **EN** illustreer jou antwoord met voorbeelde uit die gevallestudie. (4)

6.1.5 Verduidelik kortliks hoe die afstaan van die moeder hierdie gesinsituasie geaffekteer het. (5)

b.o.

- 5.4.2 Has Sanette set a **standard** for her goal? Give a reason for your answer. (2)
- 5.4.3 Draw the table below in your answer book and answer the question that follows.

STEPS IN THE PLANNING PROCESS		EXAMPLE FROM THE CASE STUDY
A.	Setting and clarifying goals	
B.	Establishing priorities among the goals	
C.	Establishing how achievements can be measured	
D.	Determine the activities necessary to reach the goal	
E.	Assess and assign resources	
F.	Organise activities in a logical order	

Analyse the case study above **AND** give an **example of each step** in the planning stage of the management process. (6)

- 5.4.4 Identify the **outcome** of Sanette's management plan. (1)
[30]

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 quarreling 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 hairstyle and clothes. Her schoolwork is unsatisfactory 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 Name FOUR examples of **family unity**. (4)
- 6.1.4 Determine TWO possible **causes of conflict** in the Baartman family **AND** illustrate your answer with examples from the case study. (4)
- 6.1.5 Briefly explain how the loss of the mother affected this family situation. (5)

6.2 Die **gesin** en die **ekonomiese stelsel** van 'n land is onderling nou verbonde. Beantwoord die volgende vrae oor **die ekonomiese stelsel**:

6.2.1 Waarop is die ekonomiese stelsel **gebaseer**? (2)

6.2.2 Noem TWEE maniere waarop die **gesin** en die ekonomiese stelsel in **wisselwerking** met mekaar is. (2)

6.3 Noem EN verduidelik DRIE moontlike **fisiese eise** wat daar aan 'n werker gestel kan word. (6)
[30]

TOTAAL VIR AFDELING D: [60]

TOTAAL: 200

6.2 The **family** and the **economic system** of a country 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 TWO ways in which the **family** and the **economic system** are **interrelated**. (2)

6.3 Name **and** explain THREE possible **physical demands** that could be made on a worker. (6)
[30]

TOTAL FOR SECTION D: [60]

TOTAL: 200

END