

GAUTENG DEPARTMENT OF EDUCATION

SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS SG

SECTION A

1.1	A	B	C	D	2
1.2	A	B	C	D	2
1.3	A	B	C	D	2
1.4	A	B	C	D	2
1.5	A	B	C	D	2
1.6	A	B	C	D	2
1.7	A	B	C	D	2
1.8	A	B	C	D	2
1.9	A	B	C	D	2
1.10	A	B	C	D	2

10 x 2 (20)

1.11 Family study

- 1.11.1 G
 1.11.2 D
 1.11.3 E
 1.11.4 C
 1.11.5 A (5)

Explanation

1.12

Preparation of bread

- 1.12.1 B
 1.12.2 B
 1.12.3 A
 1.12.4 B (4)

Knowledge

Questions 1.14 – 1.17 Any order

1.13 Suitable dishes

- 1.13.1 B
 1.13.2 A
 1.13.3 C
 1.13.4 F
 1.13.5 E (5)

Comprehension1.14. Homogenised milk

- A
 C
 F
 G (4)

Knowledge1.15 Changes in fruit

- A
 C
 D
 G (4)

Knowledge1.16 Lighting

- A
 B
 D
 E (4)
Explanation

1.17 Design Elements

- C
 D
 F
 G (4)
Higher Cogn.

TOTAL FOR SECTION A: [50]

SECTION B**QUESTION 2**2.1 **Cooking of starches**

TECHNIQUE	TERM	EXAMPLE
cornflour and cold water	Pasta✓	Gravy✓ Custard
Melted shortening	Roux✓	White sauce with any flavour✓

Knowledge	Syll. 2.8	Cereals
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(4)

2.2 **Starch molecules**

STARCH MOLECULES	STRUCTURE	FUNCTION	TYPE OF GEL
Amylose	Chain molecule✓	Contribute to gelling✓	Firm and stable gel✓
Amylopectin	Branch molecule✓	Cohesive/thickens✓	No gel formation✓

Application	Syll. 2.8	Cereals
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(6)

2.3 **Cooking methods-carrots**

CLASSIFICATION	COOKING MEDIUM	ONE METHOD OF HEAT TRANSFERENCE
Moist heat ✓	Water ✓	Conduction/Convection

(3)

Knowledge /App	Syll. 2.4	Cooking methods
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2.4 **Vitamin C**

POTATOES	2.4.1 Vit C Loss	2.4.2 Preventative measures
Cook in skin	Less Vit C will be lost in water Vit C destroyed by heat✓	Cooked in skin Cooked unit just done✓
Fried peeled potato chips	Vit C will be lost when potatoes are peeled / the heat of the oil✓	Peel very thin fry until just done / do not overcook✓

(4)

Explanation	Syll 2.14	Fruit and vegetables
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2.5 **Conservative Method – green beans**

- Prepare just before serving
- Use minimum amount of water
- Water must be boiling before adding vegetables
- Use a tight fitting lid
- Reduce heat as soon as water comes back to boiling point
- Cook until tender not soft
- Short cooking time to maintain colour
- Do not add bicarbonate of soda – it destroys Vit C
- Serve immediately

√√√√√

(6)

Explanation	Syll 2.14	(Fruit/Veg)
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2.6.1 **Analyse situation of food poisoning**

- Foodstuff eaten was chicken
- Oldest son – did not eat chicken – only one not ill
- Micro-organism causing illness – Salmonella bacteria

√√√

Conditions suitable for food spoilage

- Available food – poultry / chicken
- Storage temperature – room temperature – kitchen very hot
- Time – whole night out of fridge
- Oxygen – salmonella aerobic
- Moisture – chicken moist

(4)

High Cognitive	Syll 2.2 Food Hygiene
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2.6.2 **Symptoms of food poisoning**

- Headache
- Stomach cramp
- Vomiting
- Diarrhoe
- Fever/temperature

√√√

(3)

Knowledge	Syll 2.7	Food Hygiene
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[30]

QUESTION 3

3.1 **Effect of continuous high heat on meat**

- Loss of weight as a result of protein shrinkage✓
- Loss of volume as a result of loss of sarcoplasm✓
- Becomes hard, dry and tough as a result of loss of sarcoplasm✓
- Becomes tough – proteins shrink✓
- Will eventually burn (carbonisation)

(5)

Knowledge	Syll 2.12	Meat
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3.2 **Changes as a banana ripens**3.2.1 **Colour** – Synthesis of pigments✓

Chlorophyll breaks down – flesh changes from green to white✓

(1)

3.2.2 **Texture** – Banana softens as protopectin changes to pectin ✓

(1)

3.2.3 **Smell and taste** – Acidity decreases as organic acid content changes✓

– Fruit becomes sweeter as starch changes to sugar✓

– Volatile ingredients develop✓

(3)

Application	Syll 1.14	Fruit
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3.3 **Order of phenomena during starch cookery**

✓ ✓ ✓ ✓
 Gelatinisation → Gelation → Retrogradation → syneresis

(4)

Comprehension	Syll 1.14	Cereal
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3.4.1 **Gelatine – Hydration process**

Gelatine hydrates or swells when soaked in water ✓

(1)

Knowledge	Syll 2.15	Gelatine
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3.4.2 **Mixing gelatine into sugar mixtures**

- Sugar retards the swelling process of gelatine✓
- Sugar competes for the water✓

(2)

Comprehension	Syll 2.15	Gelatine
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3.4.3 **Property of egg**

Foam formation✓

(1)

Knowledge	Syll 2.10	Eggs
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3.4.4 **Influence of lemon juice**

- The pH – content drops
- Coagulation is aided
- A stiffer foam is obtained
- A greater volume is obtained

✓✓✓

any three

(3)

Explanation	Syll 2.10	Eggs
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