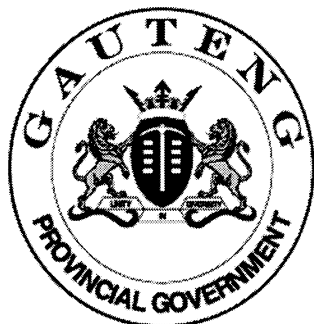


**SENIOR CERTIFICATE
EXAMINATION
*SENIORSERTIFIKAAT-EKSAMEN***



**FEBRUARY / *FEBRUARIE*
MARCH / *MAART***

2005

HOME ECONOMICS

HUISHOUDKUNDE

HG

721-1/0

HOME ECONOMICS HG

**20 pages
20 bladsye**



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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 genummer is.
- Beantwoord Vraag 1A (1.1 – 1.16) (meervoudige keusevrae) van Afdeling A op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek**.
- Beantwoord Vraag 1B (1.17 – 1.30) van Afdeling A, asook as Afdelings B, C en D in jou antwoordboek.
- Gebruik die onderstaande voorgestelde tydgids.

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 minutes

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 Question 1A (1.1 – 1.16) (multiple-choice questions) of Section A on the **answer sheet** on the **inside cover** of your **answer book**.
- Answer Question 1B (1.17 – 1.30) of Section A, as well as Sections B, C and 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 'n Maaltyd wat die beste aan die **voedingsbehoefte**s van 'n **aktiewe tienerseun** voorsien, is _____.

- A. vrugte, hawermoutpap en melk, kaasomelet, volgraanrolletjie
- B. gebakte appel, mielievlokkies met room, koffie
- C. vrugtesap, roosterbrood met margarine en konfyt, koffie
- D. lemoensap, koringvlokkies met afgeroomde melk, aartappelpoffetjies, tee

1.2 Watter een van die volgende word **NIE** deur 'n ensiem reaksie veroorsaak **NIE**?

- A. Stolling van melk deur die byvoeging van rennien
- B. Verkleuring van geskilde aartappels
- C. Die rypwording van cheddarkaas
- D. Gisfermentasie in brood

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 appears in any answer, **no marks** will be awarded for that question.

1.1 A meal that best provides for the **nutritional needs** of an **active teenage boy** is _____.

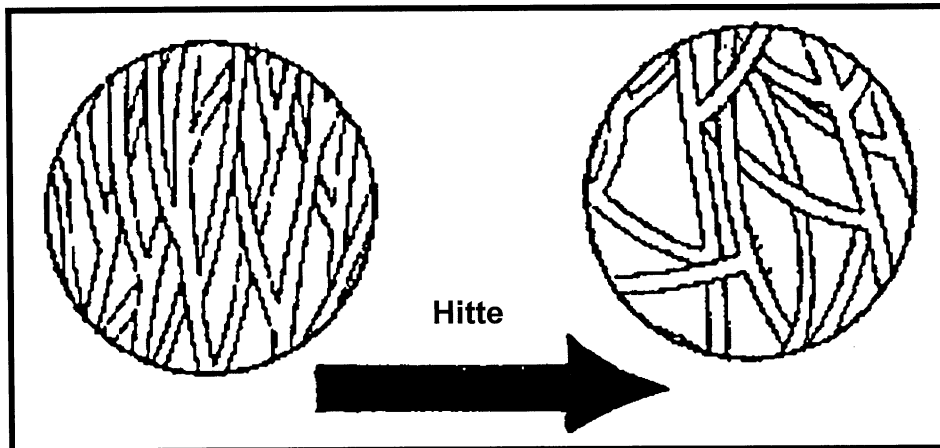
- A. fruit, oats porridge and milk, cheese omelette, whole-wheat roll
- B. baked apple, cornflakes with cream, coffee
- C. fruit juice, toast with margarine and jam, coffee
- D. orange juice, wheat flakes with skimmed milk, potato fritters, tea

1.2 Which one of the following is **NOT** caused by enzyme action?

- A. Clotting of milk by the addition of rennin
- B. Discoloration of peeled potatoes
- C. The ripening of cheddar cheese
- D. Yeast fermentation in bread

1.3 Die skets hieronder beeld _____ uit.

- A. gelatinisering van stysel wanneer 'n mielieblomvorm gaargemaak word
- B. denaturering van proteïenmolekules in oorgaer roereiers
- C. afbreek van die gelatienketting wanneer rou gerasperde pynappel bygevoeg word
- D. retrogradering van 'n gelatiniseerde stysel na jellering van 'n suurlemoen meringue pastei



1.4 'n Verhoogde gebruik van **volgraanbrood** in 'n dieet, sal

- 1. 'n goeie bron van suiker wees.
- 2. massa in die kolon voorsien en die risiko van kanker verminder.
- 3. 'n swak bron van energie wees.
- 4. hoog in vesel wees en baie spoorelemente bevat.

- A. 1 en 2
- B. 1 en 3
- C. 2 en 3
- D. 2 en 4

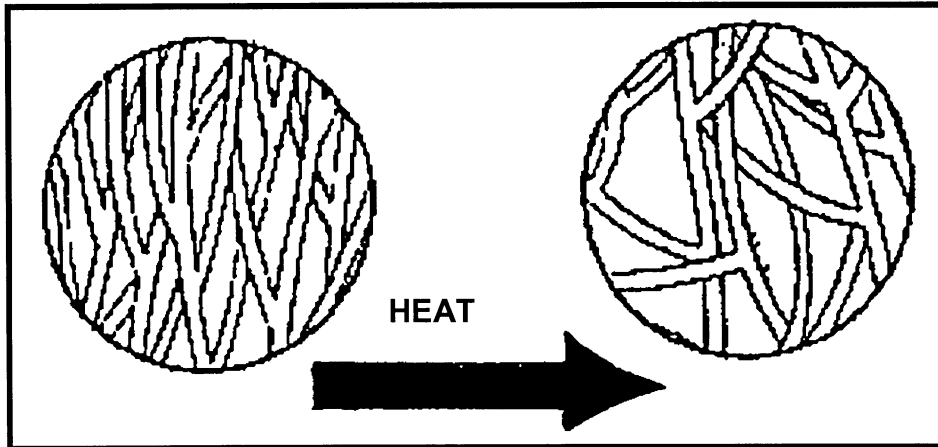
1.5 Watter kombinasie van faktore sal waar wees met betrekking tot veranderinge wat gedurende **sinerese** plaasvind?

- 1. Eiers koaguleer wanneer dit verhit word
- 2. Vinnige krimpings as gevolg van vinnige verhitting
- 3. Vermeerdering in viskositeit
- 4. Amilopektienmolekules beweeg nader na mekaar
- 5. Vloeistof word uitgedruk

- A. 1 en 4
- B. 2 en 4
- C. 2 en 5
- D. 3 en 5

1.3 The sketch below shows _____.

- A. gelatinisation of starch when cooking a cornflour mould
- B. denaturation of protein molecules in over-cooked scrambled egg
- C. breakdown of the gelatine chain on the addition of raw grated pineapple
- D. retrogradation of gelatinised starch after gelation of a lemon meringue pie



1.4 An increased use of **whole wheat bread** in a diet will

- 1. be an excellent source of sugar.
- 2. provide bulk in the colon and reduce the risk of cancer.
- 3. be a poor source of energy.
- 4. be high in fibre and contain trace elements.

- A. 1 and 2
- B. 1 and 3
- C. 2 and 3
- D. 2 and 4

1.5 Which combination of factors will be true in respect of changes that occur during **syneresis**?

- 1. Eggs coagulate when heated
- 2. Rapid shrinking as a result of quick heating
- 3. Increase in viscosity
- 4. Amylopectin molecules move closer to one another
- 5. Liquid is squeezed out

- A. 1 and 4
- B. 2 and 4
- C. 2 and 5
- D. 3 and 5

- 1.6 'n **Vleisanaloog** word by maalvleis gevoeg om _____.
- A. die eetkwaliteit en smaak van 'n frikkadel te verbeter
 - B. die hoeveelheid van frikkadelle te vermeerder en dit meer ekonomies te maak
 - C. die kleur en tekstuur van frikkadelle te verbeter
 - D. die vorm en grootte van frikkadelle te behou
- 1.7 Watter van die volgende geregte **sal** as gevolg van gelatien in hulle samestelling **stol**?
- A. Hoender druipvet en suurlemoenjellie
 - B. Kitspoeding en kaassous
 - C. Gebakte vla en sjokolademousse
 - D. Pietersieliesous en maalvleis
- 1.8 Watter van die volgende tegnieke wat op roereiers toegepas word, sal 'n **fyn krummelrige tekstuur** en **skeiding van 'n melkerige vloeistof** veroorsaak?
- A. Water in plaas van melk word by die geklitse eier bygevoeg en daar is onvoldoende proteïen in verhouding tot vloeistof.
 - B. Behoorlike beheer oor temperatuur is nie op die eiers toegepas nie en oorkoagulering het voorgekom.
 - C. Om vasklewing te voorkom is te veel smeer gebruik, wat veroorsaak het dat die jel van die roereiers breek.
 - D. Die roereiers was vir te lank teen 'n lae temperatuur geroer en dit het skifting veroorsaak.
- 1.9 Wanneer chouxpasta gemaak word, sal die meel **nie klonte maak** wanneer dit by die warm smeer en watermengsel gevoeg word nie, omdat _____.
- A. die styselkorrels onoplosbaar is in die water is
 - B. die smeer 'n laag rondom elke styselkorrel vorm
 - C. 'n nie-viskose suspensie gevorm word
 - D. die gesmelte smeer in die styselkorrels geabsorbeer is
- 1.10 'n Voorbeeld van 'n **korttermyn doelwit** wat **onmiddellike** beplanning vereis is:
- A. John, in graad 6, droom daarvan om 'n loods te word.
 - B. Vader wil binne 10 jaar op pensioen gaan (aftree).
 - C. Moeder behoort die kombuis te herorganiseer om 'n nuwe wasmasjien in te pas.
 - D. 'n Pas getroude paartjie hoop om genoeg geld te spaar om 'n huis in die nabye toekoms te koop.

- 1.6 A meat **analogue** is added to mince to _____.
- A. improve the eating quality and taste of a meatball
 - B. increase the quantity of meatballs and make it more economical
 - C. improve the colour and texture of meatballs
 - D. maintain the shape and size of meatballs
- 1.7 Which of the following dishes **will set** as a result of gelatine in their composition?
- A. Chicken dripping and lemon jelly
 - B. Instant pudding and cheese sauce
 - C. Baked custard and chocolate mousse
 - D. Parsley sauce and mince
- 1.8 Which one of the following techniques, applied to scrambled eggs will cause a **fine crumbly texture** and **separation of a milky fluid**?
- A. Water instead of milk is added to beaten egg and there is insufficient protein in proportion to liquid.
 - B. Proper temperature control was not applied to the eggs and over-coagulation occurred.
 - C. Too much shortening was used to prevent sticking which caused the gel of the scrambled egg to break.
 - D. The scrambled egg was over-stirred at too low a temperature for too long, resulting in curdling.
- 1.9 When making choux pastry, the flour will **not make lumps** when added to the hot shortening and water mixture because _____.
- A. the starch granule is insoluble in water
 - B. the shortening forms a layer around each starch granule
 - C. a non-viscous suspension is formed
 - D. the melted shortening is absorbed into the starch grains
- 1.10 An example of a **short-term goal** that requires **immediate** planning is:
- A. John, in grade 6, dreams of being a pilot.
 - B. Father wants to retire (go on pension) in 10 years' time.
 - C. Mother needs to re-organise the kitchen to fit in a new washing machine.
 - D. A newly married couple hope to save enough money to buy a house in the near future.

- 1.11 Watter een van die volgende beligtingsisteme sal **genoeg lig** in 'n kombuis voorsien om ongelukke te **voorkom** en vermoeidheid te **verminder**?
- A. 'n Enkele gloeilamp in die middel van die plafon en 'n dempskakelaar
 - B. Fluoreserende buisligte bokant werksoppervlaktes en 'n kollig in die hoek
 - C. 'n Fluoreserende buislig in die middel van die plafon en 'n enkele gloeilamp langs dit
 - D. 'n Fluoreserende plafonlig en 'n fluoreserende buislig by die werksoppervlakte
- 1.12 **Menslike** hulpmiddels sluit in _____.
- A. tyd en energie
 - B. ruimte en 'n bergplek
 - C. arbeidsbesparende apparaat en vaardighede
 - D. funksionele werksoppervlaktes en geld
- 1.13 Die **basiese komponente** van 'n werksarea is _____.
- A. 'n werksoppervlakte, elmboogruimte en meubels
 - B. 'n werksoppervlakte, bergruimte en toerusting
 - C. toerusting, werksruimte, en goeie beligting
 - D. bergruimte, meubels en goeie ventilasie
- 1.14 Die **uitvoer** van basiese gesinstake word beïnvloed deur _____.
- A. die emosionele vlak en ouderdom van 'n kind
 - B. die hoeveelheid energie en kennis vereis vir 'n taak
 - C. die vaardighede en vermoëns van die gesinslede
 - D. die getal apparate en helpers beskikbaar vir die taak
- 1.15 Die **illusie van ruimte** word geskep deur die gebruik van _____.
- A. meubels om die vertrek in funksionele areas te verdeel
 - B. meerdoelige meubels bv. 'n sofa-bed
 - C. meubels wat weg van die vloer af staan
 - D. helderkleurige ontwerpe op die mure
- 1.16 'n Gesin ondersteun die **politieke stelsel** wanneer sy lede _____.
- A. hulle eie identiteit vestig en leef volgens die standaard van die gemeenskap
 - B. leierskap aanvaar, wette gehoorsaam en hulle belasting betaal
 - C. arbeid gee in ruil vir geld en goedere en dienste koop
 - D. 'n waardesisteem ontwikkel en nuwe lede sosialiseer
- 16x2=(32)

- 1.11 Which one of these light systems will provide **sufficient light** in a kitchen to **prevent accidents** and **minimise fatigue**?
- A. A single light bulb in the centre of the ceiling with a dimmer switch
 - B. Fluorescent lights above the work surfaces and a spot light in the corner
 - C. A fluorescent tube in the centre of the ceiling and a single light bulb next to it
 - D. A fluorescent ceiling light and a fluorescent tube at the work surface
- 1.12 **Human resources** include _____.
- A. time and energy
 - B. space and a place of storage
 - C. labour saving equipment and skills
 - D. functional work surfaces and money
- 1.13 The **basic components** of a work area are _____.
- A. a work surface, elbow room and furniture
 - B. a work surface, storage space and equipment
 - C. equipment, working space, and good lighting
 - D. storage space, furniture and good ventilation
- 1.14 The **performance** of basic family tasks is influenced by _____.
- A. the emotional level and age of a child
 - B. the amount of energy and knowledge required for a task
 - C. the skills and abilities of the family members
 - D. the number of appliances and helpers available for the task
- 1.15 The **illusion of spaciousness** is created by using _____.
- A. furniture to divide a room into functional areas
 - B. multipurpose furniture e.g. a sleeper couch
 - C. furniture that is supported off the floor
 - D. brightly coloured designs on the walls
- 1.16 A family supports the **political system** when its members _____.
- A. establish their own identity and live up to the standard of the community
 - B. accept leadership, obey laws and pay their taxes
 - C. give labour in exchange for money and buy goods and services
 - D. develop a value system and socialises new members
- 16x2=(32)

VRAAG 1B

- 1.17 Kies 'n **effek van hitte** uit **Kolom B** om te pas by die **tipe proteïenvoedsel** in **Kolom A**. Skryf slegs die vraagnommers (1.17.1 – 1.17.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A–F) van jou keuse langs elke nommer, bv. 1.17.5 – G.

KOLOM A	KOLOM B
TIPE PROTEÏN-VOEDSEL	EFFEK VAN HITTE
1.17.1 Vleis	A. Verander na 'n ondeursigtige, wit kleur
1.17.2 Melk	B. Nie-ensiematiese verbruining vind plaas
1.17.3 Eiers	C. Vet smelt en skei
1.17.4 Kaas	D. Laktalbumien koaguleer om 'n vlokkige neerslag te vorm
	E. Kollageen verander na gelatien
	F. Verander van 'n sol na 'n gel

(4)

- 1.18 Kies 'n **voedselitem** in **Kolom B** wat die beste pas by die **voedselsisteem** in **Kolom A**. Skryf slegs die vraagnommers (1.18.1 – 1.18.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A–F) van jou keuse langs elke nommer, bv. 1.18.5 – G.

KOLOM A	KOLOM B
VOEDSELSISTEEM	VOEDSELITEM
1.18.1 Skuim	A. Mengelslaai
1.18.2 Tydelike emulsie	B. Perskesap
1.18.3 Permanente emulsie	C. Brood
1.18.4 Ware oplossing	D. Franse slaaisous
	E. Geklitste eierwit
	F. Mayonnaise

(4)

- 1.19 Pas die **toepassing van die feit** in **Kolom B** by tot die korrekte **stelling rakende Vitamien C** in **Kolom A**. Skryf slegs die vraagnommers (1.19.1 – 1.19.5) **onder mekaar** in jou antwoordboek neer en dan die letter (A–G) van jou keuse langs elke nommer, bv. 1.19.6 – H.

KOLOM A	KOLOM B
STELLING RAKENDE VITAMIEN C	TOEPASSING VAN DIE FEITE
1.19.1 Vitamien C gaan verlore gedurende berging	A. Gebruik 'n skerp mes om vrugte mee te skil
1.19.2 Verkoeling verminder Vitamien C-verlies	B. Moenie vrugte en groente week nie
1.19.3 Vitamien C is stabiel in sure	C. Moenie koeksoda byvoeg wanneer groente gekook word nie.
1.19.4 Oksidase vernietig Vitamien C	D. Moenie groente laat oorkook nie
1.19.5 Alkalië vernietig Vitamien C	E. Berg vrugte in 'n koel plek
	F. Koop in klein hoeveelhede
	G. Gebruik suurlemoensap op mengelslaai

(5)

QUESTION 1B

- 1.17 Select an **effect of heat** from **Column B** to match the **type of protein food** in **Column A**. Write only the question numbers (1.17.1 – 1.17.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.17.5 – G.

COLUMN A	COLUMN B
TYPE OF PROTEIN FOOD	EFFECT OF HEAT
1.17.1 Meat	A. Changes to an opaque, white colour
1.17.2 Milk	B. Non-enzymatic browning takes place
1.17.3 Eggs	C. Fat melts and separates
1.17.4 Cheese	D. Lactalbumin coagulates to form a flocculant precipitate
	E. Collagen changes to gelatine
	F. Changes from a sol to gel

(4)

- 1.18 Select a **food item** in **Column B** that best matches the **food system** in **Column A**. Write only the question numbers (1.18.1 – 1.18.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.18.5 – G.

COLUMN A	COLUMN B
FOOD SYSTEM	FOOD ITEM
1.18.1 Foam	A. Tossed salad
1.18.2 Temporary emulsion	B. Peach juice
1.18.3 Permanent emulsion	C. Bread
1.18.4 True solution	D. French salad dressing
	E. Beaten egg white
	F. Mayonnaise

(4)

- 1.19 Match the **application of the fact** in **Column B** with the correct **statement concerning Vitamin C** 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	COLUMN B
STATEMENT CONCERNING VITAMIN C	APPLICATION OF FACT
1.19.1 Vitamin C is lost during storage	A. Use a sharp knife to peel fruit
1.19.2 Chilling reduces Vitamin C loss	B. Do not soak fruit and vegetables
1.19.3 Vitamin C is stable in acids	C. Do not add bicarbonate of soda when cooking vegetables
1.19.4 Oxidase destroys Vitamin C	D. Do not over-cook vegetables
1.19.5 Alkali destroys Vitamin C	E. Store fruit in a cool place
	F. Buy in small quantities
	G. Use lemon juice on tossed salads

(5)

- 1.20 Kies die korrekte **beskrywing van gaarmaakmetode** in **Kolom B** wat pas by die **gaarmaakmetode** in **Kolom A**. Skryf slegs die vraagnommers (1.20.1 – 1.20.5) **onder mekaar** in jou antwoordboek neer en dan die letter (A–G) van jou keuse langs elke nommer.

DAN

Soek die korrekte **voorbeeld van 'n voedsel** in **Kolom C** wat by die **korrekte gaarmaakmetode** in **Kolom A** pas en skryf die korrekte nommer (i–vii) teenoor dit neer, bv. 1.20.6 – J – ix.

KOLOM A		KOLOM B		KOLOM C	
GAARMAAK-METODE		BESKRYWING VAN GAARMAAKMETODE		VOORBEELD VAN VOEDSEL	
1.20.1	Drukkoker	A	Stadige kook vir taai vleissnitte	i	Droë vrugte
1.20.2	Kook	B	Goeie metode vir voorbereiding van voedsel vir siekes	ii	Aartappelskyfies
1.20.3	Stowe	C	Kooktyd is baie verminder	iii	Pasta
1.20.4	Oondbraai	D	Voorkeurmetode vir die kook van macaroni	iv	Vis
1.20.5	Stoom	E	Vetterige kos kook vinniger as maerder kosse	v	Hoender
		F	Oond moet voorverhit wees	vi	Skenkel
		G	Dreineer voedsel op absorbeerpapier	vii	Brood

(10)

- 1.21 Pas die **beskrywing** in **Kolom B** by die **bestuursterm** in **Kolom A**. Skryf slegs die vraagnommers (1.21.1 – 1.21.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A–F) van jou keuse langs elke nommer, bv. 1.21.5 G.

KOLOM A		KOLOM B	
BESTUURSTERM		BESKRYWING	
1.21.1	Doelwitte	A	Is realisties, verenigbaar en bereikbaar
1.21.2	Hulpbronne	B	Verander stadig en geleidelik met volwassenheid
1.21.3	Standaard	C	'n Stel kriteria wat vergelykings meet
1.21.4	Waardes	D	Maslow se hiërgargie is hierop gebaseer
		E	Is uitruilbaar en moet toeganklik wees
		F	Die behoefte om jou potensiaal te vervul

(4)

1.20 Match the correct **description of cooking method** from **Column B** with the **cooking method** in **Column A**. Write the question numbers (1.20.1 –1.20.5) **below one another** in your answer book and then the letter (A –G) of your choice next to each number.

THEN

Match the correct **example of a food** in **Column C** with the correct **cooking method** in **Column A** and write the correct number (i–vii) next to it, e.g. 1.20.6 – J – ix.

COLUMN A		COLUMN B		COLUMN C	
COOKING METHOD		DESCRIPTION OF COOKING METHOD		EXAMPLE OF FOOD	
1.20.1	Pressure cooking	A	Slow cooking for tough cuts of meat	i	Dried fruit
1.20.2	Boiling	B	Good method of preparing food for ill people	ii	Potato chips
1.20.3	Stewing	C	Cooking time is considerably reduced	iii	Pasta
1.20.4	Roasting	D	Preferred method for cooking macaroni	iv	Fish
1.20.5	Steaming	E	Fatty foods cook faster than lean foods	v	Chicken
		F	Oven should be preheated	vi	Shin
		G	Drain food on absorbent paper	vii	Bread

(10)

1.21 Match the **description** in **Column B** to the **management term** in **Column A**. Write only the question numbers (1.21.1 – 1.21.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number, e.g. 1.21.5 – G.

COLUMN A		COLUMN B	
MANAGEMENT TERM		DESCRIPTION	
1.21.1	Goals	A	Are realistic, compatible and attainable
1.21.2	Resources	B	Change slowly and gradually with maturity
1.21.3	Standards	C	A set of criteria that measure comparisons
1.21.4	Values	D	Maslow's hierarchy is based on these
		E	Are interchangeable and must be accessible
		F	The need to fulfil one's potential

(4)

- 1.22 Pas die **stap in elke stadium** in **Kolom B** by die **stadium in die bestuursproses** in **Kolom A**. Skryf slegs die vraagnommers (1.22.1 – 1.22.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A–F) van jou keuse langs elke nommer, bv. 1.22.5 G.

KOLOM A		KOLOM B	
STADIUM VAN DIE BESTUURSPROSES		STAP IN ELKE STADIUM	
1.22.1	Inset	A	Bepaal wat bereik is
1.22.2	Bepanning	B	Duidelik, spesifiek en goed gedefinieerde waardes
1.22.3	Implementering	C	Stel standaarde, bepaal en ken hulpmiddels toe
1.22.4	Uitset	D	Bepaal waardes, doelwitte en behoeftes
		E	Aktualisering en kontrolering om veranderinge te maak om sukses te verseker
		F	Vermeerder primêre motiveringsvlakke

(4)

- 1.23 Pas die **beskrywing van 'n finansiële term** in **Kolom B** by die korrekte **finansiële term** in **Kolom A**. Skryf slegs die vraagnommers (1.23.1 – 1.23.6) **onder mekaar** in jou antwoordboek neer en dan die letter (A–H) van jou keuse langs elke nommer, bv. 1.23.7 I.

KOLOM A		KOLOM B	
FINANSIËLE TERM		BESKRYWING VAN 'n FINANSIËLE TERM	
1.23.1	Pensioen	A	Die sleutel om behoeftes binne die beperking van die begroting te bevredig
1.23.2	Reële inkomste	B	Transaksies tussen die verbruiker en die markplek
1.23.3	Nie-geldelike inkomste	C	Polis wat 'n individu se pensioen aanvul
1.23.4	Ekonomiese siklus	D	Tasbare inkomste deur lone en salarisse
1.23.5	Versekering	E	Ondernemende gebruik van geld om die waarde te rek
1.23.6	Annuïteit	F	Tuisproduksie, diens van toerusting en eie eiendom
		G	'n Som geld wat oor die jare oopgebou het en waar beide die werkgewer en werknemer bygedra het
		H	Gee ekonomiese beskerming in die geval van onvoorsiene krisis

(6)

- 1.22 Match the **step** in each stage in **Column B** to the **stage of the management process** in **Column A**. Write only the question numbers (1.22.1 – 1.22.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.22.5 – G.

COLUMN A		COLUMN B	
STAGE OF THE MANAGEMENT PROCESS		STEP IN EACH STAGE	
1.22.1	Input	A	Determines what has been achieved
1.22.2	Planning	B	Clear, specific and well defined values
1.22.3	Implementation	C	Sets standards and assesses and assigns resources
1.22.4	Output	D	Determines values, goals and needs
		E	Actualising and controlling to meet changes to ensure success
		F	Increasing primary motivation levels

(4)

- 1.23 Match the **description of a financial term** in **Column B** with the correct **financial term** in **Column A**. Write the question numbers (1.23.1 – 1.23.6) **below one another** in your answer book and then the letter (A – H) of your choice next to each number e.g. 1.23.7 – I.

COLUMN A		COLUMN B	
FINANCIAL TERM		DESCRIPTION OF FINANCIAL TERM	
1.23.1	Pension	A	The key to satisfying needs within the limitations of the budget
1.23.2	Real income	B	Transactions between the consumer and the market place
1.23.3	Non-money income	C	Policy that supplements an individuals pension
1.23.4	Economic cycle	D	Tangible income through wages and salaries
1.23.5	Insurance	E	Good use of money to stretch its value
1.23.6	Annuity	F	Home production, service from equipment or property you own
		G	A sum of money that was built up over the years where both employer and employee contributed
		H	Gives economic protection in the event of unforeseen crisis

(6)

- 1.24 Pas die **beskrywing** in **Kolom B** by die **spieraksie** in **Kolom A**. Skryf slegs die vraagnommers (1.24.1 – 1.24.3) **onder mekaar** in jou antwoordboek neer en dan die letter (A–E) van jou keuse langs elke nommer.

DAN

Pas die korrekte **voorbeeld** in **Kolom C** by die **spieraksie** in **Kolom A** en skryf die korrekte nommer (i–v) langs dit neer, bv. 1.24.4 – F – vi.

KOLOM A		KOLOM B		KOLOM C	
SPIERAKSIE		BESKRYWING		VOORBEELD	
1.24.1	Statiese spieraksie	A	Beweging as gevolg van swaartekrag	i	Appel wat van die boom afval
1.24.2	Dinamiese spieraksie	B	Spiere trek saam, vergroot en verhoed vrye vloei van bloed	ii	Swem in 'n gala
1.24.3.	Beperkte spieraksie	C	Stywe, rukkerige spierbewegings	iii	Hang van gordyne
		D	Afwisselende sametrekking en verslapping van spiere wat help met bloedvloei	iv	Skoonmaak van vensters
		E	Die krag wat op die liggaam inwerk wanneer gevee word	v	Klits eierwit met 'n handklitser met 'n gebuigde lem

(6)

- 1.25 Kies die korrekte verband tussen die **ontwerpbeginsel** in **Kolom B** en die **toepassing van die beginsel** in **Kolom A**. Skryf slegs die vraagnommer (1.25.1 – 1.25.5) **onder mekaar** in jou antwoordboek neer en dan die letter (A–G) van jou keuse langs elke nommer, bv. 1.25.6 H.

KOLOM A		KOLOM B	
TOEPASSING VAN DIE BEGINSEL		ONTWERPBEGINSEL	
1.25.1	Bypassende kussings word gebruik op die bed en die stoel in die slaapkamer	A	Formele balans
1.25.2	'n Mens se aandag word onmiddellik getrek na die mooi skildery teen die muur	B	Informeel balans
1.25.3	Die stoel aan die een kant van die vertrek het gelyke visuele gewig as die skryftafel aan die ander kant van die vertrek	C	Harmonie van kleur
1.25.4	Die potplant in die erdewerkvaas staan op 'n sisalmat in die ingangsportaal	D	Harmonie van tekstuur
1.25.5	Om die plafon in 'n vertrek laer te maak, is die plafon in 'n effense donkerder kleur as die mure geverf	E	Nadruk
		F	Ritme
		G	Proporsie

(5)

- 1.24 Match the **description** in **Column B** with the **muscle action** in **Column A**. Write only the question numbers (1.24.1 – 1.24.3) **below one another** in your answer book and then the letter (A – E) of your choice next to each number.

THEN

Match the correct **example** in **Column C** with the **muscle action** in **Column A** and write the correct number (i–v) next to it, e.g. 1.24.4 – F – vi.

COLUMN A		COLUMN B		COLUMN C	
MUSCLE ACTION		DESCRIPTION		EXAMPLE	
1.24.1	Static muscle action	A	Movement as a result of gravity	i	Apple falling off the tree
1.24.2	Dynamic muscle action	B	Muscles contract and enlarge, prevent free flow of blood	ii	Swimming in a gala
1.24.3.	Restricted muscle action	C	Tight, jerky muscle movements	iii	Hanging curtains
		D	Alternating contracting and relaxing of muscles which help blood flow	iv	Cleaning windows
		E	The force acting on the body when sweeping	v	Beating egg-white with a hand beater with a bent blade

(6)

- 1.25 Select the correct link between the **design principle** in **Column B** and the **application of the principle** in **Column A**. Write only the question numbers (1.25.1 – 1.25.5) **below one another** in your answer book and then the letter (A – G) of your choice next to each number, e.g. 1.25.6 – H.

COLUMN A		COLUMN B	
APPLICATION OF THE PRINCIPLE		DESIGN PRINCIPLE	
1.25.1	Matching cushions are used on the bed and the chair in the bedroom	A	Formal balance
1.25.2	A person's attention is immediately drawn to the beautiful painting on the wall	B	Informal balance
1.25.3	The chair on one side of the room has the equal visual weight of the desk on the other side of the room	C	Harmony of colour
1.25.4	The pot plant in the earthen-ware vase stands on a sisal mat in the entrance hall	D	Harmony of texture
1.25.5	To lower the ceiling in a room, it was painted a slightly darker colour than the walls	E	Emphasis
		F	Rhythm
		G	Proportion

(5)

- 1.26 Kies uit die lys hieronder, VYF **stellings wat die spyskaart die beste evalueer**. In jou antwoordboek, skryf die vraagnommer (1.26) en die VYF letters (A–J) van jou keuse **onder mekaar** neer.

Gebraaide Varktjops
Aartappeikrokkette
Warm Skyfies
Peerslaai
Pere in Wynsous
Pynappeljellie en Room
Broodrolletjie en Botter

STELLINGS WAT DIE SPYSKAART DIE BESTE EVALUEER	
A	Het goeie tekstuurvariasie
B	Het 'n eentonige kleurkombinasie
C	Dui min variasie in gaarmaakmetodes aan
D	Genoeg sterkgegeurde voedsel is ingesluit
E	Herhaal dieselfde tipe voedsel
F	Geskik vir kinders
G	Goeie keuse vir 'n somer buffet-ete
H	Voedseltemperature komplementeer mekaar
I	Voorsien nie in al vyf voedselgroepe nie
J	Voedsel van dieselfde familie word saam bedien

(5)

- 1.27 Kies uit die lys hieronder, DRIE **faktore wat die sagtheid van vis sal beïnvloed**. In jou antwoordboek, skryf die vraagnommer (1.27) en die DRIE letters (A–F) van jou keuse **onder mekaar**.

FAKTORE WAT DIE SAGTHEID VAN VIS BEÏNVLOED	
A	Die hoofspier het nie pigment nie
B	Die hoë kwaliteit proteïen
C	Die lae bindweefselinhoud
D	Die tipe vis
E	Hetsy dit bevries was of nie
F	Die sagte en maklike degradeerde bindweefsel

(3)

- 1.28 Nadat jy 'n brood gebak het, ontdek jy dat die brood oneweredig gerys het met groot rysgate. Kies uit die lys hieronder, DRIE **redes vir mislukking van brood**. In jou antwoordboek, skryf die vraagnommer (1.28) en die DRIE letters (A–F) van jou keuse **onder mekaar** neer.

REDES VIR MISLUKKING VAN BROOD	
A	Deeg nie genoeg afgeknie nie, oneweredige gasverspreiding
B	Die oond was nie warm genoeg nie, vorming van gas nie betyds gestop nie
C	Die deeg was te styf, die gluten rek te stadig
D	Die deeg is nie toegelaat om genoeg te rys voordat die brood gebak is nie
E	Die deeg was te sag en groot gasborrels het gevorm
F	Fermentasie het nie plaasgevind nie

(3)

b.o.

- 1.26 Select from the list below, **FIVE statements that best evaluate the menu**. In your answer book, write the question number (1.26) and the FIVE letters (A–J) of your choice **below one another**.

Fried Pork Chops
Potato Crouquette
Hot Chips
Pear Salad
Pears in Wine Sauce
Pineapple Jelly and Cream
Bread Roll and Butter

STATEMENTS THAT BEST EVALUATE THE MENU	
--	--

- | | |
|---|---|
| A | Has good texture variation |
| B | Has a monotonous colour combination |
| C | Shows little variety in cooking methods |
| D | Sufficient spicy food is included |
| E | Repeats the same type of food |
| F | Suitable for children |
| G | Good choice for summer buffet |
| H | Food temperatures compliment each other |
| I | Does not provide all five food groups |
| J | Foods from the same family are used |

(5)

- 1.27 Select from the list below, **THREE factors that will influence the tenderness of fish**. In your answer book, write the question number (1.27) and the THREE letters (A–F) of your choice **below one another**.

FACTORS INFLUENCING THE TENDERNESS OF FISH	
--	--

- | | |
|---|--|
| A | The main muscle does not have pigment |
| B | The high quality protein |
| C | The low connective tissue content |
| D | The type of fish |
| E | Whether it was frozen or not |
| F | The soft and easily degraded connective tissue |

(3)

- 1.28 After baking a bread, you discover that the loaf of bread has risen unevenly and has large holes. Select from the list below, **THREE reasons for bread failure**. In your answer book, write the question number (1.28) and the THREE letters (A–F) of your choice **below one another**.

REASONS FOR BREAD FAILURE	
---------------------------	--

- | | |
|---|---|
| A | Dough not sufficiently knocked back, uneven gas distribution |
| B | The oven was not hot enough, formation of gas not stopped in time |
| C | The dough was too stiff, the gluten stretched too slowly |
| D | The dough had not been allowed to rise enough before baking the bread |
| E | The dough was too soft, and large gas bubbles formed |
| F | Fermentation has not taken place |

(3)

- 1.29 Kies van die lys hieronder, DRIE **riglyne vir die optimum gebruik van leefruimte**. Skryf die vraagnommer (1.29) in jou antwoordboek en die DRIE letters (A–F) van jou keuse **onder mekaar neer**.

RIGLYNE VIR DIE OPTIMUM GEBRUIK VAN LEEFRUIMTE	
A	Kies meerdoelige meubels
B	Maak voorsiening vir ingeboude kaste en rakke
C	Bepaal elke spesifieke leefarea
D	Organiseer bergplek onder beddens
E	Installeer volle outomatiese elektriese toestelle
F	Skuifdeure verseker goeie loopspaaie

(3)

- 1.30 'n Hoteleienaar wil hê dat SES van sy hotelkamers herversier word. Elke vertrek sal 'n verskillende kleurskema hê. Analiseer elke kamer se beskrywing en skryf die tipe kleurskema neer wat vir elke vertrek voorgestel word. Skryf slegs die nommer van die kamer neer en dan die voorgestelde kleurskema bv. Kamer 7 – Dubbel gesplete komplementêre kleurskema.

KAMER 1 :	Etnies – Duvetoortreksel met swart en wit strepe, grys mat, wit gordyne en baie houtornamente
KAMER 2 :	Baie helder kleure – rooi duvet, geel gordyne en blou strooikussings
KAMER 3 :	Baie romanties – Gordyne met rooi roosknoppe, duvet het rooi-oranje roosbloeisels en lampskerms met oranje halfoop rose
KAMER 4 :	Koel – donkerblou beddegoed, ligblou gordyne, bleekblou mat en wit lampskerms
KAMER 5 :	'n Vertrek om in te ontspan – Gordyne en mat in groen skakerings met ligte rooi strepe
KAMER 6 :	“Funky” – Lampskerms is geel, rooipers gordyne, duvet en kussings is bloupers

(6)

TOTAAL VIR AFDELING A: [100]

AFDELING B

VRAAG 2

- 2.1 Leerlinge by 'n kosskool mis selde ontbyt. Dit is gewoonlik omdat die persoon in beheer van ontbyt riglyne volg wat verseker dat alle leerders die dag begin met ontbyt.

Lys hierdie **riglyne** en maak dit van toepassing op leerders in 'n **kosskool**.

(4)

- 2.2 Noem TWEE groepe mense wat baat sal vind daarby om **versnaperinge** gedurende die dag te eet.

(2)

- 2.3 Identifiseer DRIE **ongewenste effekte** van die oorgaarmaak van voedsel.

(3)

b.o.

- 1.29 Select from the list below, **THREE guidelines for the optimum use of living space**. In your answer book, write the question number (1.29) and the **THREE** letters (A–F) of your choice **below one another**.

GUIDELINES FOR THE OPTIMUM USE OF LIVING SPACE	
A	Choose multi-purpose furniture
B	Provide for built-in cupboards and shelves
C	Define each specific living area
D	Organise for storage space under the beds
E	Install fully automatic electrical equipment
F	Sliding doors allow for good traffic lanes

(3)

- 1.30 A hotel owner proposes redecorating **SIX** of his hotel rooms. Each room will have a different colour scheme. Analyse each room's description and write down the type of colour scheme proposed for each room. Write only the number of the room, then the colour scheme proposed, e.g. Room 7 – Double-split complementary colour scheme.

ROOM 1 :	Ethnic – Duvet cover in black and white stripes, grey carpet, white curtains and lots of wooden ornaments
ROOM 2 :	Plenty of bright colours – Red duvet, yellow curtains and blue scatter cushions
ROOM 3 :	Very romantic – Curtains with red rose buds, duvets have red-orange rose blossoms and lamps shades with orange half open roses
ROOM 4 :	Cool – Dark blue bedding, light blue curtains, pale blue carpet and white lamp shades
ROOM 5 :	A room to relax in – Curtains and carpet in shades of green with light red stripes
ROOM 6 :	Funky – Lamp shades in yellow, curtains in red-purple, duvet and pillows in blue-purple

(6)

TOTAL FOR SECTION A: [100]

SECTION B**QUESTION 2**

- 2.1 Learners at boarding school rarely miss breakfast. This is usually because the person in charge of breakfast follows guidelines that ensure that all learners starts the day with breakfast.

List the **guidelines** and apply them to learners at a **boarding school**.

(4)

- 2.2 Name **TWO** groups of people that would benefit from eating **snacks** during the day.

(2)

- 2.3 Identify **THREE undesirable effects** of over-cooking on food.

(3)

2.4 Ses vriende gaan saam op vakansie.

Mary en John – Getroud	Verwag hulle eerste kind
Neo (23) en Phalesa (21)	Neo – Kleuterskoolonderwyseres. Phalesa – Studeer binnenshuisse versiering by die Technikon
James (18) en Thabo (18)	Vriende sedert die laerskool – lief vir visvang

Hulle het tyddeel by 'n afgeleë wildsplaaas in die berge bespreek. Dit sal versigtige voedselbeplanning, aankoop, berg en voorbereiding van kos verg.

2.4.1 Om hulle te help om behoorlik te beplan, trek die tabel in jou antwoordboek oor en vul die vereiste inligting daarop in.

VYF VOEDSELGROEPE	VOORBEELD	EEN OORSAAK VAN BEDERF VAN DIE VOORBEELD

(15)

2.4.2 Neo het haar eie woonstel en bly alleen. Sy eet dikwels **peuselhappies om maaltye te vervang** omdat sy dit as te veel moeite beskou om net vir haarself te kook. Stel VIER manier voor waarop sy hierdie probleem kan oorkom.

(4)

2.4.3 Ruimte in die yskas is beperk. Mary stel voor dat hulle **UHT** melk koop. Neo wil weet of dit **gepasteuriseerd** is, terwyl James aandui dat hy altyd **gehomogeniseerde** melk koop. Phalesa wil **afgeroomde melkpoeier** saamneem.

Om 'n keuse te maak, verduidelik KORTLIKS die **proses** van DRIE van die voorgestelde melk en gee 'n **voordeel** van elk. Sluit af deur voor te stel watter melk die **beste** een sal wees. Gee 'n **rede** vir jou keuse.

(8)

2.4.4 Thabo hou nie van die **velletjie** wat vorm bo-op **verhitte melk** nie en gooi dit altyd weg. Verduidelik aan hom hoe **voedsaam** die velletjie is.

(4)

[40]

VRAAG 3

3.1 James en Thabo het gaan visvang en keer met baie salms terug, heelwat meer as wat hulle op een slag kan eet. Hulle **vries** die res, maar het dit blykbaar nie suksesvol gedoen nie. 'n Week later toe hulle dit vir aandete **ontdooi** neem hulle die volgende veranderinge waar. Verduidelik waarom die veranderinge plaasgevind het:

3.1.1 Groot hoeveelheid drupverlies

(2)

3.1.2 Erg vriesbrand

(2)

3.1.3 Veranderinge in die lipiede (vette)

(2)

2.4 Six friends are going on holiday together.

Mary and John – Married	Expecting their first child
Neo (23) and Phalesa (21)	Neo – Nursery school teacher Phalesa – Studying interior design at Technikon
James (18) and Thabo (18)	Friends since primary school – love fishing.

They have booked timeshare at a remote game farm in the mountains. This will require careful food planning, purchasing, storage and preparation.

2.4.1 To help them to plan properly, redraw the table below in your answer book and fill in the required information.

FIVE FOOD GROUPS	EXAMPLE	ONE CAUSE OF DETERIORATION OF THE EXAMPLE

(15)

2.4.2 Neo has her own flat and lives alone. She often **snacks as a substitute for meals** as she finds cooking only for herself too much trouble. Suggest FOUR ways in which she could overcome this problem. (4)

2.4.3 Fridge space is limited. Mary suggested buying **UHT** milk. Neo wanted to know if it had been **pasteurised**, and James said that at home he always bought **homogenised** milk. Phalesa wanted to take **skim milk powder**.

To make a choice, BRIEFLY explain the **process** of THREE of the suggested milks and give an **advantage** of each. Conclude by stating which milk would be the **best** one to take along. Give a **reason** for your choice. (8)

2.4.4 Thabo dislikes the **skin** that forms on the top of **heated milk** and always throws it away. Explain to him how **nutritious** the skin is. (4)

[40]

QUESTION 3

3.1 James and Thabo went fishing and came back with a lot of salmon, far more than they could eat in one meal. They **froze** the excess, but did not seem to do a very good job! A week later they **defrosted** it for supper and noticed the following changes. Explain why these changes took place:

3.1.1 A large amount of drip loss (2)

3.1.2 Bad freezer burn (2)

3.1.3 Changes in the lipids (fats) (2)

- 3.2 Mary koop heelwat vrugte, sommige is groen gekoop om te verseker dat alles nie op een slag ryp word nie. Noem DRIE **veranderinge** wat sal plaasvind soos wat die **vrugte rypword**. (3)
- 3.3 Mary het ook 'n groot verskeidenheid groente gekoop wat sy van voorneme is om op verskillende maniere gaar te maak. Stel voor VIER **doelwitte** wat sy in ag moet neem met die **kook van die groente**. (4)
- 3.4 Hulle het baie mayonnaise saam geneem vir slaaie. *Mayonnaise skei nie omdat dit 'n emulsifiseringsmiddel bevat.* **Evalueer** hierdie stelling met verwysing tot die hoofbestanddele wat in mayonnaise aangetref word. (8)
- 3.5 Mary het een aand vir nagereg 'n Suurlemoenmeringue-tert met 'n dik meringue laag gemaak.
- 3.5.1 Tot watter **stadium** sou sy die eierwit geklits het? (1)
- 3.5.2 Van die **eiergeel** het in die bak geval, maar sy het gou alles uitgeskep. Voorspel wat die gevolg sou wees indien die eiergeel nie verwyder was nie. (1)
- 3.5.3 Mary het al die suiker aan die **begin** van die klitsproses bygevoeg. Hoe sou dit die **eindresultaat** beïnvloed? (1)
- 3.6 Bestudeer die onderstaande resep en beantwoord die vrae wat volg:

KAASSOUS

15 ml margarien
15 ml meel
150 ml melk

1 ml smaakmiddel
50 ml gerasperde kaas
pietersielie om te garneer

METODE

1. Smelt die margarien en verwyder van die hitte.
2. Voeg meel by, meng goed en plaas terug op stoof.
3. Kook oor matige hitte vir een minuut – **MOENIE** verbruin nie.
4. Voeg die melk geleidelik by, roer die heelyd.
5. Kook vir drie minute, roer voortdurend.
6. Verwyder van die stoof, laat afkoel en voeg kaas en smaakmiddels by.
7. Gooi oor vis. Garneer met pietersielie. Bedien dadelik.

- 3.6.1 Verduidelik waarom die meel in stap 3 **nie verbruin** moet word nie. (1)
- 3.6.2 Verduidelik waarom dit nodig is om **voortdurend te roer** terwyl die sous kook. (1)
- 3.6.3 Noem die **proses** wat in stap 4 en 5 plaasvind. (1)
- 3.6.4 Noem VIER **veranderinge** wat gedurende hierdie proses plaasvind. (4)

- 3.2 Mary bought a lot of fruit. Some was green, to ensure it did not all ripen at the same time. State **THREE changes** that will take place as the **fruit ripens**. (3)
- 3.3 Mary also bought a large variety of vegetables which she intends to cook in different ways. Suggest **FOUR aims** she should consider when **cooking the vegetables**. (4)
- 3.4 Plenty of mayonnaise was taken for salads. *Mayonnaise does not separate because it has an **emulsifying agent** in it.* **Evaluate** this statement with reference to the main ingredients found in mayonnaise. (8)
- 3.5 For dessert one evening, Mary made Lemon Meringue Pie with a thick meringue layer.
- 3.5.1 To which **stage** would she have beaten the egg-white? (1)
- 3.5.2 Some **yolk** fell into the bowl, but she quickly scooped **all** of it out. **Predict** what the result would have been if the yolk had not been removed. (1)
- 3.5.3 Mary added all the sugar at the **beginning** of the beating process. How would this have effected the **end result**? (1)
- 3.6 Study the recipe below and answer the questions that follow:

CHEESE SAUCE

15 ml margarine
15 ml flour
150 ml milk

1 ml seasonings
50 ml grated cheese
parsley to garnish

METHOD

1. Melt the margarine and remove from heat.
2. Add flour, mix well and return to stove.
3. Cook over medium heat for one minute – DO NOT brown.
4. Gradually add the milk, stirring all the time.
5. Cook for three minutes, stirring continuously.
6. Remove from stove, cool and add cheese and seasonings.
7. Pour over fish, garnish with parsley. Serve immediately

- 3.6.1 Explain why the flour is **not to be browned** in step 3. (1)
- 3.6.2 Explain why it is necessary to **stir all the time** while the sauce is cooking. (1)
- 3.6.3 Name the **process** taking place in step 4 and 5. (1)
- 3.6.4 Mention **FOUR changes** that take place during this process. (4)

- 3.6.5 Sous wat oorgebly het, is in die yskas geplaas. Twee dae later het 'n velletjie gevorm met krake in en dit was waterig. Identifiseer DRIE **stadiums** wat die **witsous deurgegaan** het. (3)
- 3.7 Die vriende weet dat brood nie beskikbaar is nie en neem bestanddele saam om self brood te bak. Noem een funksie van **elk** van die gegewe bestanddele in brooddeeg.
- 3.7.1 Gis
- 3.7.2 Sout
- 3.7.3 Water (3)
- 3.8 Terwyl die oond aan was, het Mary roompoffertjies, van choupasta gemaak. Lys DRIE eienskappe van choupasta wat behoorlik gebak is. (3)

TOTAAL VIR AFDELING B: [40]
[80]

AFDELING C

VRAAG 4

- 4.1 Kruisskyf en stowebiefstuk was ingesluit op hulle aankope lys. Beveel 'n gaarmaakmetode vir **elke snit** aan en gee redes vir jou keuse met verwysing na die **bindweefsel** inhoud van **elke snit**. (8)
- 4.2 4.2.1 Identifiseer die gaarmaak**medium** wat vir elke snit in Vraag 4.1 gebruik is. (2)
- 4.2.2 Noem die **hitte oordrag**metode wat in die gaarmaakmetode van elke snit in Vraag 4.1 plaasgevind het. (2)
- 4.3 'n Fout is gemaak en die korrekte gekose metode vir elke snit is op die **verkeerde** snit toegepas! Voorspel TWEE gevolge vir elke vleissnit. (4)
- 4.4 Trek die onderstaande tabel oor in jou antwoordboek en beantwoord die vraag wat volg.

VOORDOODSE FAKTORE	NADOODSE FAKTORE

Noem DRIE **voordoodse** en TWEE **nadoodse** faktore wat die sagtheid van vleis beïnvloed. (5)

- 3.6.5 Left over sauce was put into the fridge. Two days later it had a skin with cracks in it and it was watery. Identify **THREE stages the white sauce went through**. (3)
- 3.7 The friends knew bread was not available, and took ingredients to make bread. Name **ONE** function of **each** of the given ingredients in the bread dough.
- 3.7.1 Yeast
- 3.7.2 Salt
- 3.7.3 Water (3)
- 3.8 While the oven was on, Mary baked cream puffs, made from choux pastry. List **THREE** characteristics of choux pastry that has been well baked. (3)
- TOTAL FOR SECTION B: [40]**
[80]

SECTION C

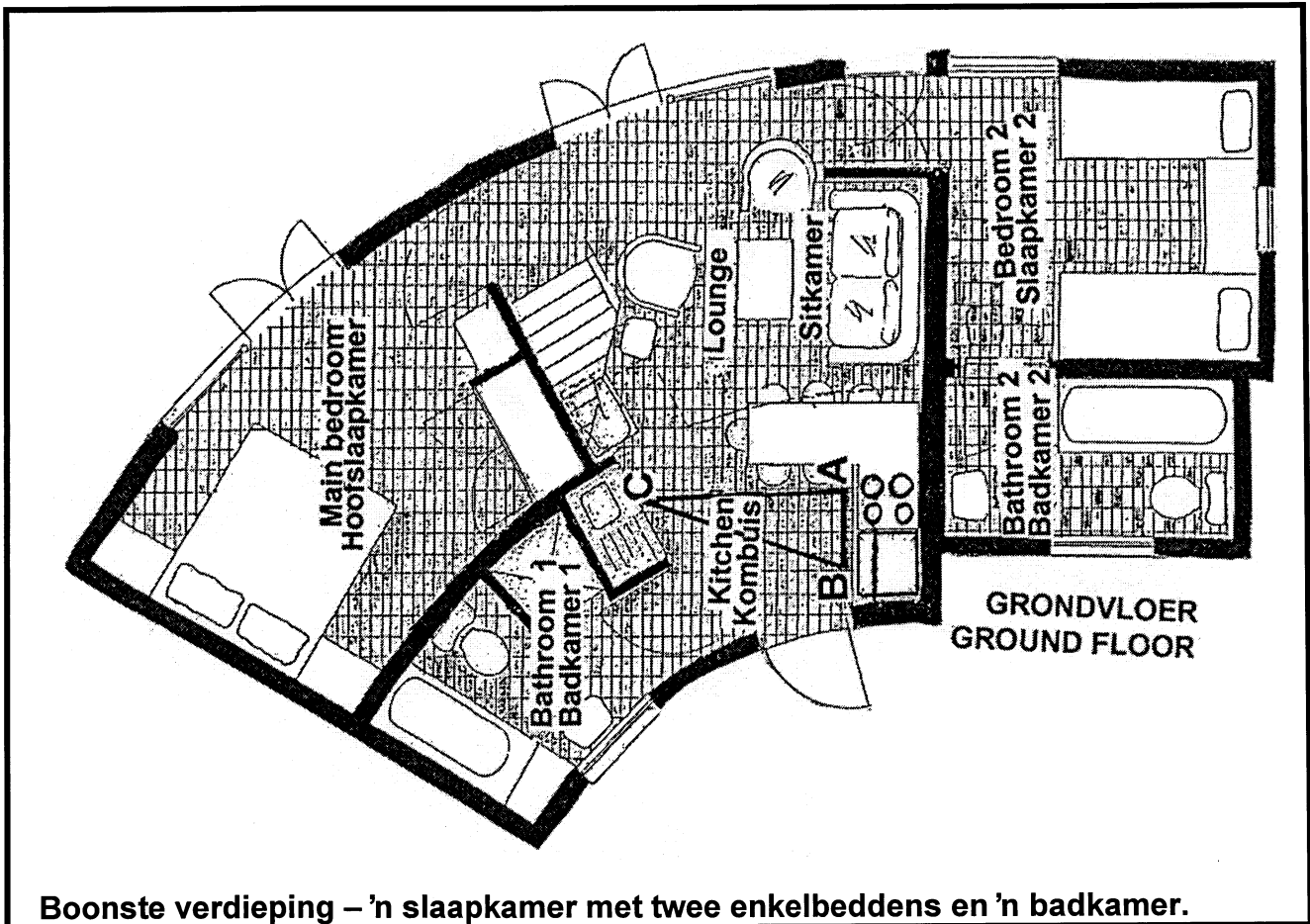
QUESTION 4

- 4.1 Rump steak and stewing steak were included on their shopping list. Recommend a cooking method for **each cut** and substantiate your choice with reference to the **connective tissue** content of **each cut**. (8)
- 4.2 4.2.1 Identify the cooking **medium** that was used for each cut mentioned in Question 4.1. (2)
- 4.2.2 Name the method of **heat transference** that took place in the cooking method of each cut in Question 4.1. (2)
- 4.3 A mistake was made and the method correctly chosen for each cut was applied to the **wrong one!** Predict **TWO** results for each cut of meat. (4)
- 4.4 Redraw the table below in your answer book and answer the question that follows.

PRE-MORTAL FACTORS	POST-MORTAL FACTORS

Name **THREE pre-mortal** and **TWO post-mortal** factors that will influence the tenderness of meat. (5)

4.5 Die uitleg van 'n chalet word in die vloerplan hieronder illustreer.



Ontleed of die vloerplan beskou kan word as funksioneel in ontwerp vir die ses vriende gedurende hulle verblyf. (6)

4.6 **Bergplek** is 'n groot probleem in hierdie chalet. Gee raad aan die groep vriende oor hoe om die **beskikbare ruimte** **effektief** te **benut** gedurende hulle verblyf. (5)

4.7 Gedurende die winter word dit baie koud in die berge, maar in die somer is dit bloedig warm. Verduidelik hoe die chalet

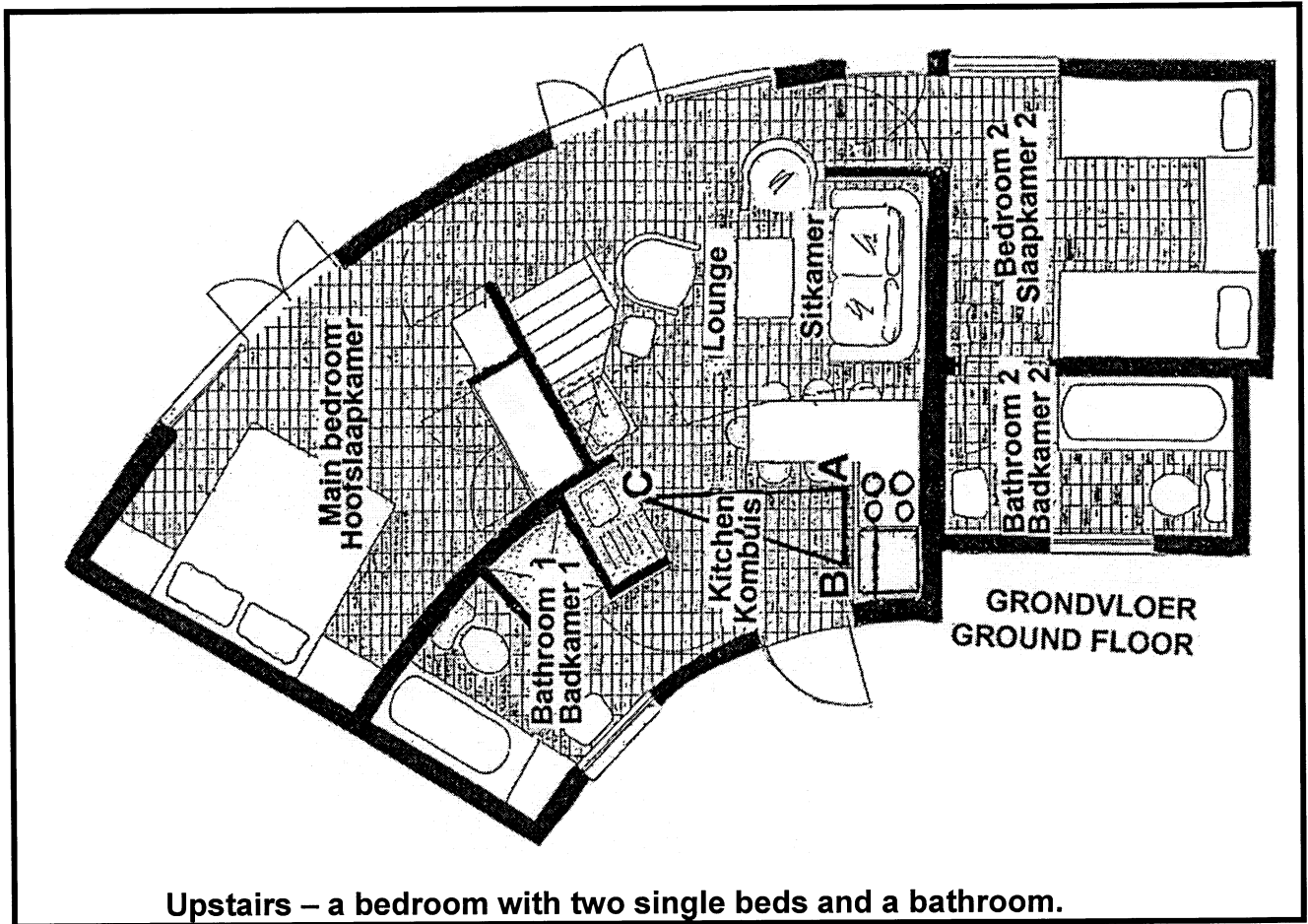
4.7.1 koel in die somer en (3)

4.7.2 warm in die winter gehou kan word. (3)

4.8 Noem TWEE **tipes beligting** wat die chalet verlig. (2)

TOTAAL VIR AFDELING C: [40]

4.5 The layout of a chalet is illustrated in the floorplan below.



Analyse whether this floor plan could be considered to be **functional in its design** for the six friends during their stay. (6)

4.6 **Storage** is a big problem in this chalet. Advise the group of friends how to **use the available space effectively** during their stay. (5)

4.7 It gets really cold in the winter in the mountains, but is blazing hot in summer. Explain how the chalet can be kept

4.7.1 cool in summer. (3)

4.7.2 warm in winter. (3)

4.8 Name **TWO types of lighting** that illuminate the chalet. (2)

TOTAL FOR SECTION C: [40]

AFDELING D

VRAAG 5

- 5.1 Neo bieg aan John dat sy nie regtig by haar werk tred hou nie en vra hulp om haar tyd te bestuur. Stel VYF **riglyne** voor wat John aan haar kan gee om haar **tyd beter te bestuur**. (5)
- 5.2 Phalesa is baie geïntereeserd in die binnenshuise versiering van die sitkamer van die chalet en bestudeer dit krities.

Die mure van die sitkamer is bleekgeel, die bybehore roomkleurig en die strooikussings oranje. Die gordyne is ook roomkleurig met dowwe oranje kolle tussen helder geel-oranje diagonale lyne. 'n **Groot** skildery van 'n leeu is op die een muur met twee kleiner prente van leeuwepies op die muur aan die ander kant van die deur. 'n Ronde sisalmat met 'n sonpatroon en stralende sonstrale lê in die ingangsportaal.

- 5.2.1 Identifiseer die **kleurskema** wat in die sitkamer gebruik is. (1)
- 5.2.2 Teken die tabel hieronder in jou antwoordboek oor en beantwoord die vraag wat volg.

ONTWERPBEGINSEL	MOTIVERING

Daar is verskeie **ontwerpbeginsels** in hierdie vertrek geïllustreer. Regverdig hierdie stelling deur VIER ontwerpbeginsels in die vertrek te identifiseer EN motiveer jou antwoord. (8)

- 5.3 Bestudeer die vloerplan van die chalet in Vraag 4.5 en bepaal of die looppaai **effektief** is. Gee redes vir jou antwoord. (2)
- 5.4 5.4.1 Identifiseer die **kombuisvorm** en gee EEN **eienskap** van hierdie kombuisvorm. (2)
- 5.4.2 Identifiseer die **toerusting** gemerk **A, B, C** wat die **werksentrum** in die kombuis uitmaak. (3)
- 5.5 John het 'n goeie werk en ontvang 'n goeie salarispakket aan die einde van elke maand.
- 5.5.1 Noem DRIE **aftrekkings** wat sy maatskappy elke maand van sy salaris kan aftrek. (3)
- 5.5.2 Noem DRIE **byvoordele** wat sy maatskappy hom elke maand kan gee. (3)
- 5.5.3 Dui DRIE voorbeelde van **nie-geldelike inkomste** aan wat hy en Mary elke maand kan gebruik om hulle inkomste aan te vul. (3)

SECTION D

QUESTION 5

- 5.1 Neo confides in John that she is not really coping at work and asks for help in managing her time. Suggest FIVE **guidelines** that John could give Neo to help **manage her time better**. (5)
- 5.2 Phalesa is very interested in the interior design of the lounge in the chalet and studies it critically.

The walls of the lounge are pale yellow, the furnishings cream, and scatter cushions orange. The curtains are also cream with faint orange spots between brighter yellow-orange diagonal lines. A **large** painting of a lion is on one wall with two smaller pictures of lion cubs on the wall on the other side of the door. A round sisal mat with a sun pattern and radiating sun rays lies at the entrance.

- 5.2.1 Identify the **colour scheme** used in the lounge. (1)
- 5.2.2 Redraw the table below in your answer book and answer the question that follows.

DESIGN PRINCIPLE	MOTIVATION

- There are several **design principles** illustrated in this room. Justify this statement by identifying FOUR design principles in the room AND motivate your answer. (8)
- 5.3 Study the floorplan of the chalet in Question 4.5 and determine if the traffic lanes are **effective**. Motivate your answer. (2)
- 5.4 5.4.1 Identify the **kitchen shape** and give ONE **characteristic** of this shape kitchen. (2)
- 5.4.2 Identify the **equipment** labelled **A, B, C** that makes up the **work center** in this kitchen. (3)
- 5.5 John has an excellent job with a good pay package at the end of each month.
- 5.5.1 Name THREE **deductions** that his company could take off his salary every month. (3)
- 5.5.2 Name THREE **additional benefits** that his company could be giving him every month. (3)
- 5.5.3 Indicate THREE examples of **non-money income**, he and Mary may be using every month to supplement their income. (3)

- 5.6 Die vriendskap tussen hierdie jong mense is belangrik in hulle sosiale ontwikkeling. Noem DRIE **voordele om aan 'n portuurgroep te behoort**. (3)
- 5.7 In 'n bespreking oor hulle gesinne, was hulle verras om te ontdek dat hulle ALMAL dieselfde basiese konflik in hulle eie gesinne moet hanteer.
- Elkeen het besef dat oplossings deur **opbouwende struweling** gevind was. Noem DRIE reëls vir opbouwende struweling. (3)
- 5.8 Noem VIER maniere waarop eenheid in 'n gesin verkry kan word. (4)
[40]

VRAAG 6

- 6.1 Noem VYF eienskappe van **waardes**. (5)
- 6.2 James wil 'n dokter word. Verduidelik die **riglyne** wat hy sal moet onthou wanneer hy sy **doelwitte** stel. (3)
- 6.3 Teken die tabel in jou antwoordboek oor en beantwoord die vrae wat volg.

MENSLIKE HULPMIDDELS	NIE-MENSLIKE HULPMIDDELS

Bestudeer die lys hieronder en **klassifiseer** elke **hulpmiddel** na aanleiding van sy **tipe**. Skryf SLEGS die nommer (6.3.1 – 6.3.7) onder die korrekte opskrif in die tabel.

- 6.3.1 'n Hulpmiddel wat 'n gesin in staat stel om materiële goedere en dienste te koop.
- 6.3.2 'n Hulpmiddel wat gebruik word om die moontlikheid van doeltreffendheid te evalueer.
- 6.3.3 Die hulpmiddel wat die grense van eiendom bepaal.
- 6.3.4 Voorbeelde van hierdie hulpmiddel is openbare dienste, bv. biblioteke.
- 6.3.5 Die hulpbron van spieraktiwiteit en denkprosesse.
- 6.3.6 Elkeen het 24 ure in 'n dag.
- 6.3.7 'n Hulpmiddel wat toelaat dat 'n taak entoesiasties aangepak word. (7)

- 5.6 The friendship between these young people is important in their social development. List **THREE advantages of belonging to a peer group**. (3)
- 5.7 In a discussion about their families, they were amazed to realise that they had ALL had to deal with the same basic conflict in their own families.
Each realized that it was through **constructive quarrelling** that solutions were found. List **THREE** rules for constructive quarrelling. (3)
- 5.8 Name **FOUR** ways in which solidarity (unity) can be achieved in a family. (4)
[40]

QUESTION 6

- 6.1 List **FIVE** characteristics of **values**. (5)
- 6.2 James wants to be a doctor. Explain what **guidelines** he should remember when he sets his **goals**. (3)
- 6.3 Redraw the table below in your answer book and answer the questions that follow.

HUMAN RESOURCES	NON-HUMAN RESOURCES

Study the list below and **classify** each **resource** according to its **type**. Write **ONLY** the number (6.3.1–6.3.7) under the correct heading in the table.

- 6.3.1 A resource that enables the family to buy material goods and services.
- 6.3.2 A resource that is used to evaluate the possibility of meeting a goal.
- 6.3.3 The resource that determines the boundaries of properties.
- 6.3.4 Examples of this resource are public services, e.g. libraries.
- 6.3.5 The resource of muscular activity and mental processes.
- 6.3.6 Every one has 24 hours in a day.
- 6.3.7 A resource that allows a task to be tackled enthusiastically. (7)

6.4 Lees die gevallestudie hieronder en beantwoord die vrae wat volg.

ONTWERPOPDRAAG

'n Kleuterskool benodig agt opritte waaroor die kinders met hulle fietse kan ry. Die maatskappy wat kwoteer om die opritte te bou, doen baie navorsing oor:

- ❖ hoe hoog dit moet wees.
- ❖ die materiaal wat gebruik kan word om dit mee te maak.
- ❖ hoe om dit teen die omgewing te beskerm.
- ❖ en hoeveel dit sal kos.

Hulle het veselglas, staal en plastiek oorweeg. Toetse is gedoen op opritte wat onderskeidelik 20 cm, 30 cm en 50 cm hoog was en daar is ook gekyk na die duursaamheid van verskillende bedekkings. Elke prototipe se prys is bereken.

DIE RESULTAAT

Veselglas en plastiek het gebreek, 50 cm was te hoog en die spuitverf wou nie kleef nie. Die eindproduk is deur 'n ingenieursfirma van staal gemaak. Vier opritte was 20 cm en vier was 30 cm hoog. Dit was gevef in 'n helder emaljeverf en het R50,00 elk gekos. Een jaar later is dit geïnspekteer en daar is gevind dat dit 'n baie groot sukses was, alhoewel almal weer gevef moes word.

6.4.1 Trek die tabel in jou antwoordboek oor en beantwoord die vraag wat volg.

BESLUITNEMINGSTAP	VOORBEELD UIT GEVALLESTUDIE

Bepaal enige VYF **stappe** van die **besluitnemingsproses** wat toegepas is EN gee 'n **voorbeeld van elke stap** uit die gevallestudie. (10)

6.4.2 Na aanleiding van die **gevallestudie**:

- (a) Identifiseer die **vlak van besluitneming**. (1)
- (b) Noem die **tipe** besluit wat geneem is. (1)
- (c) Identifiseer die **sentrale** besluit. (1)
- (d) Identifiseer TWEE **satelliet**besluite. (2)

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

DESIGN BRIEF

A nursery school needs eight ramps for the children to ride their bikes over. The company quoting on the ramps does a lot of research on:

- ❖ how high they should be
- ❖ the material that could be used to make them
- ❖ how to protect them from the environment
- ❖ and how much they will cost

They considered fibre glass, steel and plastic. Tests were done on 20 cm, 30 cm and 50 cm high ramps and different coverings were looked at for durability. Each prototype was priced.

THE RESULT:

Fibre glass and plastic broke, 50 cm was too high, and spray paint did not stick.

The end product was made by an engineering company and was made of metal. Four ramps were 20 cm and four were 30 cm high. They were painted in bright enamel paint and cost R50.00 each.

One year later they checked on them and found them to have been a great success although they all needed painting.

6.4.1 Redraw the table in your answer book and answer the question that follows.

DECISION-MAKING STEP	EXAMPLE FROM CASE STUDY

Determine any FIVE **steps** of the **decision making process** that has been applied AND give an **example for each step** from the case study. (10)

6.4.2 According to the **case study**:

- (a) Identify the **level of decision** making. (1)
- (b) Name the **type** of decision that was made. (1)
- (c) Identify the **central** decision. (1)
- (d) Identify TWO **satellite** decisions. (2)

6.5 Verduidelik hoe die volgende faktore die **skoonmaakske-dule** van 'n huis sal beïnvloed.

6.5.1 Gesinsituasie (2)

6.5.2 Ligging van die huis (2)

6.6 Trek die volgende tabel in jou antwoordboek oor en beantwoord die vrae wat volg.

EMOSIONEEL	FISIES	VERSTANDELIK

Dui aan of die volgende eise, **emosioneel**, **fisies** of **verstandelik** is. Skryf SLEGS in die letter (A–F) onder die korrekte kolom.

- A. 'n Gebrek aan naaldwerkvaardighede
- B. Die vermoë om vinnig te dink
- C. Werkposisie wanneer stryk
- D. Momentum wanneer vee
- E. Studeerwerk is 'n tydrowende taak
- F. Onvoldoende kennis oor begroting

(6)
[40]

TOTAAL VIR AFDELING D: [80]

TOTAAL: 300

6.5 Explain how the following factors will influence the **cleaning schedule** of a house.

6.5.1 Family situation (2)

6.5.2 Location of the house (2)

6.6 Redraw the table below and answer the question that follows.

EMOTIONAL	PHYSICAL	MENTAL

Indicate whether the following demands are **emotional, physical** or **mental**. Write **ONLY** the letter (A–F) in the correct column.

- A. A lack of sewing skills
- B. The ability to think quickly
- C. Work position when ironing
- D. Momentum when sweeping
- E. Studying is a time-consuming task
- F. Insufficient budgeting knowledge

(6)
[40]

TOTAL FOR SECTION D: [80]

TOTAL: 300