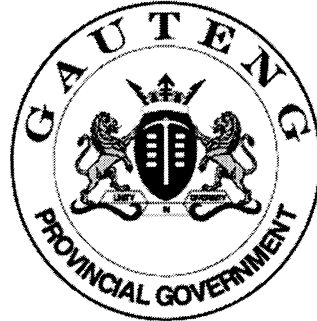


**SENIOR CERTIFICATE
EXAMINATION
SENIORSERTIFIKAAT-EKSAMEN**



**FEBRUARY / FEBRUARIE
MARCH / MAART**

2005

HOME ECONOMICS

HUISHOUDKUNDE

SG

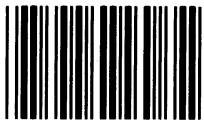
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**14 pages
14 bladsye**



X05



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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 genommer is.
- Begin **elke vraag** van **elke afdeling** op 'n nuwe bladsy.
- Beantwoord **Vraag 1A** (1.1 – 1.11) (meervoudige keusevrae) van Afdeling A op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek**.
- Beantwoord **Vraag 1B** (1.12 – 1.19) van Afdeling A, sowel as Afdelings B, C en 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 – 1.11) (multiple-choice questions) of Section A on the **answer sheet** on the **inside cover** of your **answer book**.
- Answer **Question 1B** (1.12 – 1.19) 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 aan deur 'n kruis (X) oor die ooreenstemmende letter op die **antwoordblad** aan die **binnekant van die omslag** van jou **antwoordboek** te trek.

LW: Waar daar meer as een kruis by enige antwoord voorkom, sal daar **geen punte** vir daardie antwoord toegeken word nie.

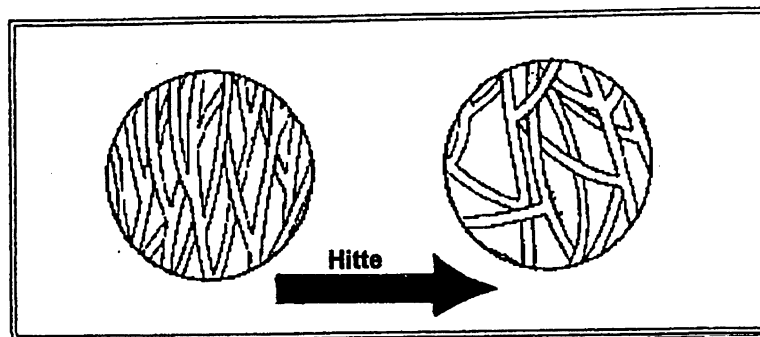
VOORBEELD: Mikrogolwe is _____ golwe.

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

ANTWOORD:

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

- 1.1 'n Maal wat die beste voorsien in die **voedingsbehoefes** van 'n **aktiewe tienerseun** is _____ .
- A. vrugte, hawermoutpap en melk, kaasomelet, volgraanrolletjie
 - B. gebakte appel, mielievlokkies met room, koffie
 - C. vrugtesap, roosterbrood met margarien en konfyt, koffie
 - D. lemoensap, koringvlokkies met afgeroomde melk, aartappelpoffertjies, tee
- 1.2 Watter een van die volgende is **nie** veroorsaak deur ensiemaksie **nie**?
- A. Stolling van melk deur die byvoeging van rennien
 - B. Verkleuring van geskilte aartappels
 - C. Die rypwording van cheddarkaas
 - D. Gisfermentasie in brood
- 1.3 Die skets hieronder beeld _____ uit.
- A. gelatinisering van stysel wanneer 'n mielieblomvorm gaargemaak word
 - B. denaturering van proteïenmolekules in oorgaer roereier
 - C. afbreking van die gelatieneketting wanneer rou, gerasperde pynappel bygevoeg word
 - D. retrogradering van 'n gegelatiniseerde stysel na jellering van 'n suurlemoenmeringue-tert



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

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

NB: 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"/>
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1.1 A meal that best provides for **the nutritional needs** of an **active teenage boy** is _____ .

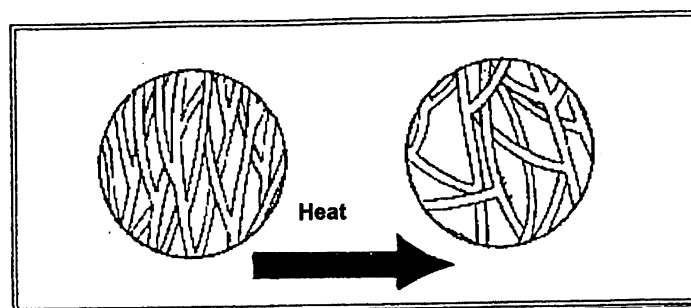
- A. fruit, oats porridge and milk, cheese omelette, whole-wheat roll
- B. baked apple, cornflakes with cream, coffee
- C. fruit juice, toast with margarine and jam, coffee
- D. orange juice, wheat flakes with skimmed milk, potato fritters, tea

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 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 Watter van die volgende geregte **sal** as gevolg van gelatien in hulle samestelling **stol**?
- A. Hoenderdruipvet en suurlemoenjellie
 - B. Kitspoeding en kaassous
 - C. Gebakte vla en sjokolademousse
 - D. Pietersieliesous en maalvleis
- 1.5 Wanneer chouxdeeg gemaak word, sal die meel **nie klonte maak** wanneer dit by die warm smeer-en-watmengsel gevoeg word nie, omdat _____ .
- A. die styselgranules onoplosbaar in water is
 - B. die smeer 'n laag rondom elke styselgranule vorm
 - C. 'n nie-viskosesuspensie gevorm word
 - D. die gesmelte smeer in die styselkorrels geabsorbeer is
- 1.6 Watter een van die volgende beligtingstelsels 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 met 'n dempskakelaar
 - B. Fluoresserende buisligte bokant die werkoppervlakke en 'n kollig in die hoek
 - C. 'n Fluoresserende buis in die middel van die plafon en 'n enkele gloeilamp langs dit
 - D. 'n Fluoresserende plafonlig en 'n fluoresserende buislig by die werkoppervlakke
- 1.7 **Menslike** hulpbronne sluit in _____ .
- A. tyd en energie
 - B. ruimte en 'n stoorplek
 - C. arbeidsbesparende apparaat en vaardighede
 - D. funksionele werkoppervlakke en geld
- 1.8 Die **basiese komponente** van 'n werksarea sluit in _____ .
- A. werkoppervlakke, elmboogruimte en meubels
 - B. werkoppervlakke, stoorruimte en toerusting
 - C. toerusting, werkruimte en goeie beligting
 - D. stoorruimte, meubels en goeie ventilasie
- 1.9 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

- 1.4 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
- 1.5 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
- 1.6 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
- 1.7 **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
- 1.8 The **basic components** of a work area include _____ .
- A. work surface, elbow room and furniture
 - B. work surface, storage space and equipment
 - C. equipment, working space and good lighting
 - D. storage space, furniture and good ventilation
- 1.9 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

1.10 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 staan
- D. helderkleurige ontwerpe teen die mure

1.11 'n Gesin ondersteun die **politieke stelsel** wanneer sy lede _____ .

- A. hulle eie identiteite 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 waardestelsel ontwikkel en nuwe lede sosialiseer

11x2= (22)

VRAAG 1B

1.12 Pas 'n **effek van hitte** uit **Kolom B** by die **tipe proteïenvoedsel** in **Kolom A**. Skryf slegs die vraagnommers (1.12.1 – 1.12.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A – F) van jou keuse langs elke nommer bv. 1.12.5 – G. (4)

KOLOM A	KOLOM B
TIPE PROTEÏENVOEDSEL	EFFEK VAN HITTE
1.12.1 Vleis	A. Verander na 'n ondeursigtige, wit kleur
1.12.2 Melk	B. Nie-ensimatiese verbruining vind plaas
1.12.3 Eiers	C. Vet smelt en skei
1.12.4 Kaas	D. Laktalbumien koaguleer om 'n vlokkige neerslag te vorm
	E. Kollageen verander na gelatien
	F. Verander van 'n sol na 'n jel

1.13 Kies 'n **voedselitem** in **Kolom B** wat die beste pas by die **voedselsisteam** in **Kolom A**. Skryf slegs die vraagnommers (1.13.1 – 1.13.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A – F) van jou keuse langs elke nommer bv. 1.13.5 – G. (4)

KOLOM A	KOLOM B
VOEDSELSISTEEM	VOEDSELITEM
1.13.1 Skuim	A. Mengelslaai
1.13.2 Tydelike emulsie	B. Perskesap
1.13.3 Permanente emulsie	C. Brood
1.13.4 Ware oplossing	D. Franse slaaisous
	E. Geklitste eierwit
	F. Mayonnaise

1.10 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

1.11 A family supports the **political system** when its members _____ .

- A. establish their own identities 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 socialise new members

11x2= (22)

QUESTION 1B

1.12 Select an **effect of heat** from **Column B** to match the **type of protein food** in **Column A**. Write only the question numbers (1.12.1 – 1.12.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.12.5 – G. (4)

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

1.13 Select a **food item** in **Column B** that best matches the **food system** in **Column A**. Write only the question numbers (1.13.1 – 1.13.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.13.5 – G. (4)

COLUMN A	COLUMN B
FOOD SYSTEM	FOOD ITEM
1.13.1 Foam	A. Tossed salad
1.13.2 Temporary emulsion	B. Peach juice
1.13.3 Permanent emulsion	C. Bread
1.13.4 True solution	D. French salad dressing
	E. Beaten egg white
	F. Mayonnaise

- 1.14 Pas die **toepassing van die feit** in **Kolom B** by die korrekte **Vitamiene C**-feite in **Kolom A**. Skryf slegs die vraagnommers (1.14.1 – 1.14.3) **onder mekaar** in jou antwoordboek neer en dan die letter (A – E) van jou keuse langs elke nommer bv. 1.14.4. – F. (3)

KOLOM A	KOLOM B
VITAMIE C-FEITE	TOEPASSING VAN DIE FEITE
1.14.1 Vitamiene C gaan verlore gedurende storing	A. Moenie vrugte en groente week nie
1.14.2 Verkoeling verminder Vitamiene C-verlies	B. Moenie groente laat oorkook nie
1.14.3 Vitamiene C is stabiel in sure	C. Stoor vrugte in 'n koel plek
	D. Koop in klein hoeveelhede
	E. Gebruik suurlemoen sap oor mengelslaai

- 1.15 Pas die **stap in elke stadium** in **Kolom B** by die **stadiums in die bestuursproses** in **Kolom A**. Skryf slegs die vraagnommers (1.15.1 – 1.15.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A – F) van jou keuse langs elke nommer bv. 1.15.5 – G. (4)

KOLOM A	KOLOM B
STADIUMS IN DIE BESTUURSPROSES	STAP IN ELKE STADIUM
1.15.1 Inset	A. Bepaal wat bereik is
1.15.2 Beplanning	B. Duidelike, spesifieke en goed gedefinieerde waardes
1.15.3 Implementering	C. Stel standaarde en bepaal en wys hulpbronne toe
1.15.4 Uitset	D. Bepaal waardes, doelwitte en behoeftes
	E. Aktualisering en kontrolering om by veranderinge aan te pas om sukses te kan verseker
	F. Verhoging van primêre motiveringsvlakke

- 1.16 Pas die **beskrywing van 'n finansiële term** in **Kolom B** by die korrekte finansiële **term** in **Kolom A**. Skryf slegs die vraagnommer (1.16.1 – 1.16.4) **onder mekaar** in jou antwoordboek neer en dan die letter (A – F) van jou keuse langs elke nommer bv. 1.16.5 – G. (4)

KOLOM A	KOLOM B
FINANSIËLE TERM	BESKRYWING VAN 'N FINANSIËLE TERM
1.16.1 Pensioen	A. Die sleutel daartoe om behoeftes binne die beperking van die begroting te bevredig
1.16.2 Reële inkomste	B. Transaksies tussen die verbruiker en die markplek
1.16.3 Nie-geldelike inkomste	C. Tasbare inkomste deur lone en salarisse
1.16.4 Ekonomiese siklus	D. Goeie gebruik van geld om die waarde te rek
	E. Tuisproduksie, diens van toerusting en eie eiendom
	F. 'n Som geld wat oor die jare opgebou het en waar beide die werkgewer en werknemer bygedra het

- 1.14 Match the **application of the facts** in **Column B** with the correct **Vitamin C** facts in **Column A**. Write only the question numbers (1.14.1 – 1.14.3) **below one another** in your answer book and then the letter (A – E) of your choice next to each number e.g. 1.14.4 – F. (3)

COLUMN A	COLUMN B
VITAMIN C FACTS	APPLICATION OF THE FACTS
1.14.1 Vitamin C is lost during storage	A. Do not soak fruit and vegetables
1.14.2 Chilling reduces Vitamin C loss	B. Do not over-cook vegetables
1.14.3 Vitamin C is stable in acids	C. Store fruit in a cool place
	D. Buy in small quantities
	E. Use lemon juice on tossed salad

- 1.15 Match the **step in each stage** in **Column B** to the **stages of the management process** in **Column A**. Writing only the question numbers (1.15.1 – 1.15.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.15.5 – G. (4)

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

- 1.16 Match the **description of a financial term** in **Column B** with the correct **financial term** in **Column A**. Write the question numbers (1.16.1 – 1.16.4) **below one another** in your answer book and then the letter (A – F) of your choice next to each number e.g. 1.16.5 – G. (4)

COLUMN A	COLUMN B
FINANCIAL TERM	DESCRIPTION OF FINANCIAL TERM
1.16.1 Pension	A. The key to satisfying needs within the limitations of the budget
1.16.2 Real income	B. Transactions between the consumer and the market place
1.16.3 Non-money income	C. Tangible income through wages and salaries
1.16.4 Economic cycle	D. Good use of money to stretch its value
	E. Home production, service from equipment or property one owns
	F. A sum of money that was built up over the years where both employer and employee contributed

- 1.17 Kies die korrekte verband tussen die **ontwerpbeginsel** in **Kolom B** en die **toepassing** van daardie beginsel in **Kolom A**. Skryf slegs die vraagnommers (1.17.1 – 1.17.3) **onder mekaar** in jou antwoordboek neer en dan die letter (A – E) van jou keuse langs elke nommer bv. 1.17.4 – F. (3)

KOLOM A		KOLOM B	
TOEPASSING		ONTWERPBEGINSEL	
1.17.1	Bypassende kussings word gebruik op die bed en die stoel in die slaapkamer	A	Formele balans
1.17.2	'n Mens se aandag word onmiddellik getrek deur die mooi skildery teen die muur	B	Informele balans
1.17.3	Die stoel aan die een kant van die vertrek het dieselfde visuele gewig as die skryftafel aan die ander kant van die vertrek	C	Harmonie van kleur
		D	Nadruk
		E	Ritme

- 1.18 Kies uit die onderstaande lys, **DRIE faktore wat die sagtheid van vis sal beïnvloed**. Skryf die vraagnommer (1.18) en die **DRIE** letters (A – F) van jou keuse **onder mekaar** in jou antwoordboek neer. (3)

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

- 1.19 Kies uit die onderstaande lys **DRIE riglyne vir die optimale gebruik van leefruimte**. Skryf die vraagnommer (1.19) en die **DRIE** letters (A – F) van jou keuse **onder mekaar** in jou antwoordboek neer. (3)

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

[50]

TOTAAL VIR AFDELING A: [50]

- 1.17 Select the correct link between the **design principle** in **Column B** and the **application** of that principle in **Column A**. Write only the question numbers (1.17.1 – 1.17.3) **below one another** in your answer book and then the letter (A – E) of your choice next to each number e.g. 1.17.4 – F. (3)

COLUMN A		COLUMN B	
APPLICATION		DESIGN PRINCIPLE	
1.17.1	Matching cushions are used on the bed and the chair in the bedroom	A.	Formal balance
1.17.2	A person's attention is immediately drawn to the beautiful painting on the wall	B.	Informal balance
1.17.3	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
		D.	Emphasis
		E.	Rhythm

- 1.18 Select from the list below, **THREE factors that will influence the tenderness of fish**. In your answer book, write the question number (1.18) and the **THREE** letters (A – F) of your choice **below one another**. (3)

FACTORS THAT WILL INFLUENCE 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 degradable connective tissue

- 1.19 Select from the list below, **THREE guidelines aimed at the optimum use of living space**. In your answer book, write the question number (1.19) and the **THREE** letters (A – F) of your choice **below one another**. (3)

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 storage space under beds
E	Install fully automatic electrical equipment
F	Sliding doors allow for good traffic lanes

[50]

TOTAL FOR SECTION A: [50]

AFDELING B**VRAAG 2**

- 2.1 Identifiseer DRIE **ongewenste effekte** van oorgaarmaak van voedsel. (3)
- 2.2 Ses vriende gaan saam op vakansie.

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

Hulle het tyddeel bespreek by 'n afgeleë wildplaas in die berge. Dit gaan versigtige voedselbeplanning, aankoop, storing en voorbereiding verg.

Om hulle te help om hulle **behoorlik te beplan**, teken die onderstaande tabel in jou antwoordboek oor en vul die vereiste inligting in.

VYF VOEDSELGROEPE	VOORBEELD	EEN OORSAAK VAN BEDERF VAN DIE VOORBEELD

 (15)

- 2.3 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 vir haar alleen te kook. Stel VIER maniere voor hoe sy die probleem kan oorkom. (4)
- 2.4 Ruimte in die yskas is beperk. Mary stel voor dat hulle **UHT-melk** koop. Neo wil weet of dit **gepasteuriseer** is, terwyl James aandui dat hy by die huis altyd **gehomogeniseerde** melk koop. Phalesa wil **afgeroomde melkpoeier** saamneem. Kies die **mees toepaslike** melkprodukt wat die beste keuse sal wees om saam te neem. Verduidelik kortliks die **proses** toegepas op die gekose melk. Gee 'n **rede** vir jou keuse. (4)
- 2.5 Thabo hou nie van die **velletjie** wat vorm bo-op **verhitte melk** nie en gooi dit altyd weg. Verduidelik aan hom hoe **voedsaam** dié velletjie is. (4)

[30]

SECTION B**QUESTION 2**

- 2.1 Identify **THREE undesirable effects** of over-cooking on food. (3)
- 2.2 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 the 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.

To help them with the **proper planning**, 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)

- 2.3 Neo has her own flat and lives alone. She often **snacks as a substitute for meals** as she finds cooking for only herself too much work. Suggest **FOUR** ways in which she could overcome this problem. (4)
- 2.4 Fridge space is limited. Mary suggested that they buy **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**.
Select the **most suitable** milk product to take along. Briefly explain the **process** applied to your chosen milk. Give a **reason** for your choice. (4)
- 2.5 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)

[30]

VRAAG 3

- 3.1 James en Thabo het gaan visvang en met hope salm terugkeer, veel meer as wat hulle in een maal sou kon eet. Hulle **bevries** die res, maar nie juis met goeie gevolge nie! 'n Week later het hulle dit **ontdooi** vir aandete en die volgende veranderinge waargeneem. Verduidelik waarom die volgende veranderinge plaasgevind het.
- 3.1.1 Groot hoeveelheid drupvogverlies (2)
- 3.1.2 Slegte vriesbrand (2)
- 3.1.3 Veranderinge in die lipiede (vette) (2)
- 3.2 Mary koop heelwal vrugte, sommige het sy groen gekoop om te verseker dat nie al die vrugte op dieselfde tyd ryp sal word nie. Noem DRIE **veranderinge** wat sal plaasvind soos wat die **vrugte ryp word**. (3)
- 3.3 Mary het ook 'n groot verskeidenheid groente gekoop wat sy op verskillende maniere wil gaarmaak. 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 slaai. Mayonnaise skei nie, omdat dit 'n **emulsifiseermiddel** bevat. **Verduidelik** hierdie stelling met verwysing na die bestanddele in mayonnaise. (4)
- 3.5 Mary het een aand vir nagereg 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 kon wees, indien sy die eiergeel nie verwyder het nie. (1)
- 3.5.3 Mary het al die suiker aan die **begin** van die klitsproses bygevoeg. Hoe sou dit die **eindresultaat** beïnvloed het? (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 medium hitte vir een minuut – MOENIE verbruin nie.
4. Voeg die melk geleidelik by, roer die heel tyd.
5. Kook vir drie minute, roer voortdurend.
6. Verwyder van stoof, koel af en voeg kaas en smaakmiddels by.
7. Gooi oor vis, garneer met pietersielie dien onmiddellik op.

- 3.6.1 Verduidelik waarom die meel in stap 3 **nie verbruin** moet word nie. (1)

QUESTION 3

- 3.1 James and Thabo went fishing and came back with lots 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 bought a lot of fruit. Some was green to ensure that not all the fruit ripened 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 vegetables**. (4)
- 3.4 Plenty of mayonnaise was taken along for salads. Mayonnaise does not separate because it has an **emulsifying agent** in it. **Explain** this statement by referring to the ingredients in mayonnaise. (4)
- 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 seasoning
50 ml grated cheese
parsley to garnish

METHOD

1. Melt 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 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 plaasvind gedurende hierdie proses. (4)
- 3.6.5 Sous wat oorgebly het, is in die yskas geplaas. Twee dae later het 'n velletjie gevorm met krake in en was dit waterig. Identifiseer **DRIE stadiums** wat die **witsous deurgegaan** het. (3)
- [30]**
- TOTAAL VIR AFDELING B: [60]**

AFDELING C

VRAAG 4

- 4.1 Kruisskyf en stowebiefstuk was ingesluit op hulle aankopelys.
- 4.1.1 Verduidelik waarom **stowe** die beste **gaarmaakmetode** vir stowebiefstuk sal wees. (4)
- 4.1.2 Indien die vriende nie vleis kon saamneem nie, kon hulle 'n analoog saamneem. Noem **VIER voordele van vleisanaloë**. (4)
- 4.2 Teken die onderstaande tabel in jou antwoordboek oor en beantwoord die daaropvolgende vraag.

VOORDOODSE FAKTORE	NADOODSE FAKTORE

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

- 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 Leftover sauce was put in 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)
- TOTAL FOR SECTION B: [30]**
[60]

SECTION C

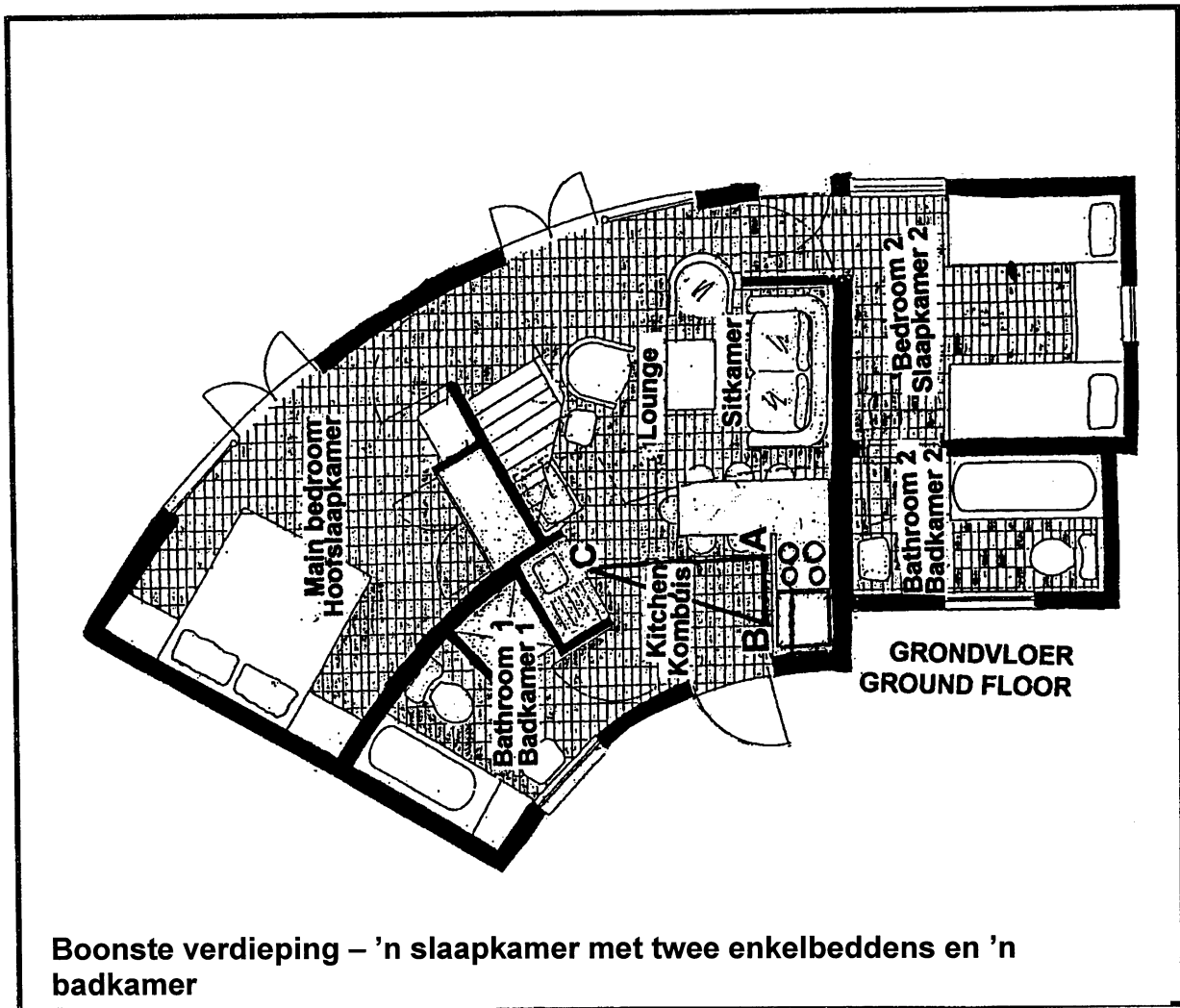
QUESTION 4

- 4.1 Rump steak and stewing steak were included on their shopping list.
- 4.1.1 Explain why **stewing** would be the best **method of cooking** for the stewing steak. (4)
- 4.1.2 If the friends were not able to take meat along, they could have taken an analogue. List **FOUR advantages of meat analogues**. (4)
- 4.2 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)

4.3 Die uitleg van 'n chalet word in die onderstaande vloerplan geïllustreer.



Bestudeer hierdie vloerplan en besluit of die **ontwerp funksioneel** is vir die ses vriende gedurende hulle verblyf. (6)

4.4 **Stoorplek** is 'n groot probleem in hierdie chalet. Gee raad aan die groep oor effektiewe benutting van beskikbare ruimte gedurende hulle verblyf. (5)

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

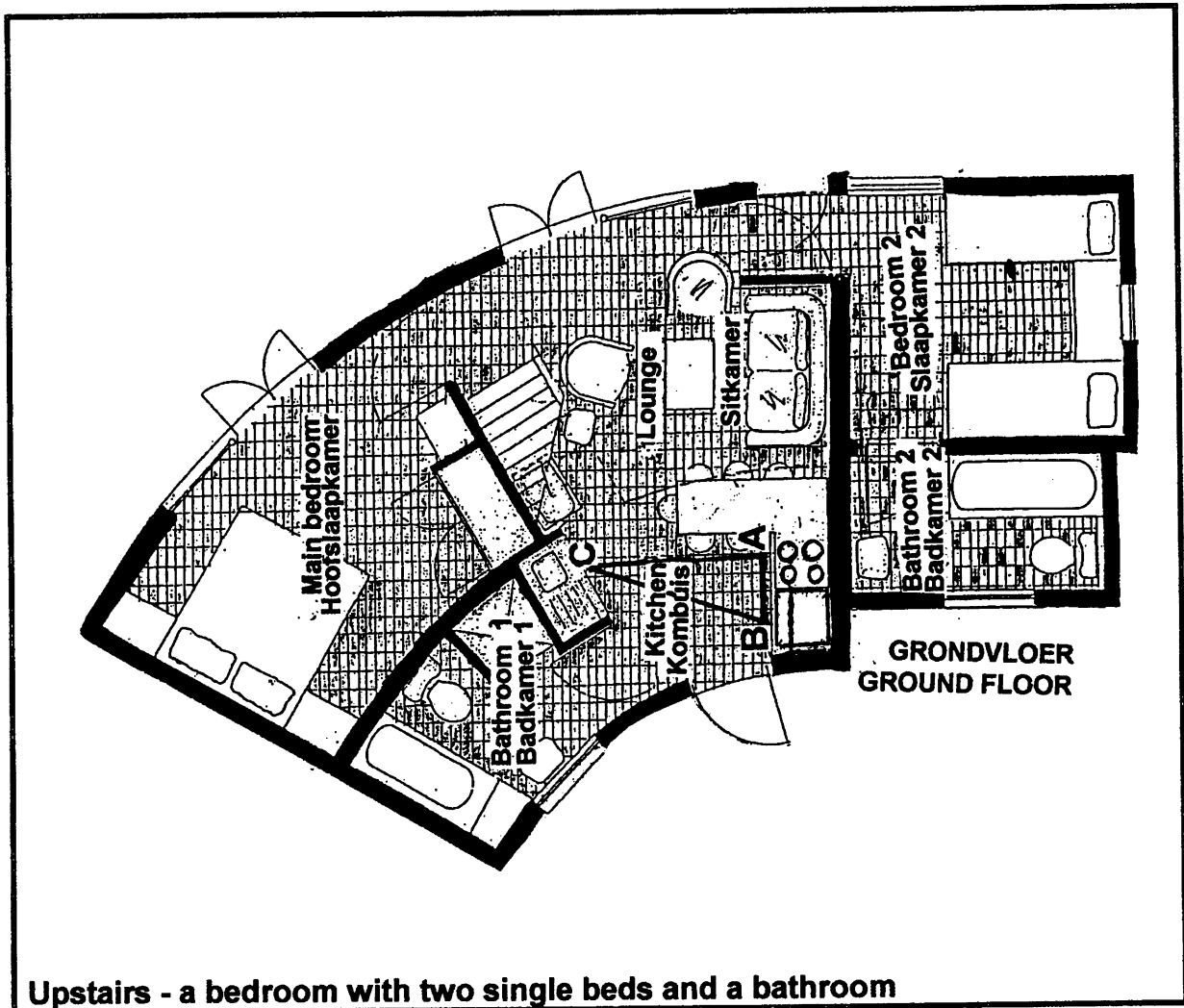
4.5.1 **koel** in somer gehou kan word. (3)

4.5.2 **warm** in winter gehou kan word. (3)

[30]

TOTAAL VIR AFDELING C: [30]

4.3 The layout of a chalet is illustrated in the floor plan below.



Upstairs - a bedroom with two single beds and a bathroom

Study the floor plan and decide whether it is **functional in its design** for the six friends during their stay. (6)

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

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

4.5.1 **cool** in summer. (3)

4.5.2 **warm** in winter. (3)

[30]

TOTAL FOR SECTION C: [30]

AFDELING D

VRAAG 5

- 5.1 Neo bieg aan John dat sy nie regtig met haar werk kan byhou nie en vra om 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 geïnteresseerd in die binnenshuise versiering van die sitkamer van die chalet en bestudeer dit krities.

Die sitkamer se mure is bleekgeel, die bybehore roomkleurig en strooikussings oranje. Die gordyne is ook roomkleurig met dowwe oranje kolle tussen helder geel-oranje skuins 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 ingang.

- 5.2.1 Identifiseer die kleurskema in die vertrek. (1)
- 5.2.2 Teken die tabel in jou antwoordboek oor en beantwoord die vraag wat volg.

ONTWERPBEGINSEL	MOTIVERING

- Identifiseer EN verduidelik TWEE **ontwerpbeginsels** wat teenwoordig is in hierdie sitkamer. (4)
- 5.3 5.3.1 Identifiseer die **kombuisvorm** en gee EEN **kenmerk** van hierdie kombuisvorm. (2)
- 5.3.2 Identifiseer die **toerusting** gemerk **A, B, C** wat die werksentrum in dié kombuis uitmaak. (3)
- 5.4 John het 'n uitstekende werk en ontvang 'n goeie salarispakket aan die einde van elke maand.
- 5.4.1 Noem TWEE **aftrekkings** wat sy maatskappy elke maand van sy salaris kan maak. (2)
- 5.4.2 Noem TWEE **byvoordele** wat sy maatskappy hom elke maand kan gee. (2)
- 5.4.3 Noem TWEE voorbeelde van **nie-geldelike inkomste** wat hy en Mary elke maand kan gebruik om hulle inkomste aan te vul. (2)
- 5.5 Die vriendskap tussen hierdie jong mense is belangrik vir hulle sosiale ontwikkeling. Noem DRIE **voordele om aan 'n portuurgroep te behoort**. (3)
- 5.6 In 'n bespreking oor hulle gesinne, was hulle verras om te ontdek dat hulle ALMAL met **dieselfde basiese konflik** in hulle eie gesinne moes hanteer.
- Stel DRIE **basiese oorsake** van konflik in 'n gesin voor. (3)
- 5.7 Noem DRIE maniere waarop **eenheid** in 'n gesin kan word. (3)

[30]

b.o

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 her to **manage her time better**. (5)
- 5.2 Phalesa is very interested in the interior decoration of the lounge in the chalet and studies it critically.

The walls of the lounge are pale yellow, the furnishings cream, and orange scatter cushions. 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 in the lounge. (1)
- 5.2.2 Redraw the table below in your answer book and answer the question that follows.

DESIGN PRINCIPLE	MOTIVATION

- Identify AND explain TWO **design principles** represented in this lounge. (4)
- 5.3 5.3.1 Identify the **kitchen's shape** and give ONE **characteristic** of this kitchen shape. (2)
- 5.3.2 Identify the **equipment** labelled **A, B, C** that makes up the work centre in this kitchen. (3)
- 5.4 John has an excellent job and receives a good pay package at the end of each month.
- 5.4.1 Name TWO **deductions** that his company could take off his salary every month. (2)
- 5.4.2 Name TWO **fringe benefits** that his company could be giving him every month. (2)
- 5.4.3 Indicate TWO examples of **non-money incomes**, he and Mary may be using every month to supplement their income. (2)
- 5.5 The friendship between these young people is important in their social development. List THREE **advantages of belonging to a peer group**. (3)
- 5.6 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.
- Suggest THREE **basic causes** of conflict in a family. (3)
- 5.7 Name THREE ways in which **solidarity** (unity) can be achieved in a family. (3)

[30]

P.T.O.

VRAAG 6

- 6.1 Noem VYF kenmerke 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 onderstaande tabel in jou antwoordboek oor en beantwoord die vrae wat volg.

MENSLIKE HULPBRONNE	NIE-MENSLIKE HULPBRONNE

Bestudeer die onderstaande lys en **klassifiseer** elke **hulpmiddel** volgens sy **tipe**. Skryf SLEGS die nommers (6.3.1 – 6.3.5) 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 doelbereiking 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 hulpmiddel van spieraktiwiteite en denkprosesse (5)
- 6.4 Lees die onderstaande gevallestudie en beantwoord die daaropvolgende vrae:

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 RESULTATE

Veselglas en plastiek het gebreek, 50 cm was te hoog en spuitverf wou nie kleef nie. Die eindproduk is deur 'n ingenieursfirma van metaal gemaak.

Vier opritte was 20 cm en vier was 30 cm hoog. Dit is geverf met 'n helder emaljeverf en het elk R50,00 gekos. 'n Jaar later is hulle geïnspekteer en bevind dat dit 'n baie groot sukses was al, hoewel almal weer geverf moes word.

QUESTION 6

- 6.1 List FIVE characteristics of **values**. (5)
- 6.2 James wants to become 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

Read the list below and **classify** each **resource** according to its **type**. Write ONLY the numbers (6.3.1 – 6.3.5) under the correct heading in the table.

- 6.3.1 A resource that enables a 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 activities and mental processes (5)
- 6.4 Study 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 conducted on 20 cm, 30 cm and 50 cm high ramps and different coverings were looked at for durability. Each prototype was priced.

THE RESULTS

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 Teken die onderstaande tabel in jou antwoordboek oor en beantwoord die vrae wat volg.

BESLUITNEMINGSTAP		VOORBEELD UIT GEVALLESTUDIE
1	Identifiseer die probleem	
2	Samel inligting in	
3	Identifiseer alternatiewe	
4	Ondersoek gevolge	
5	Neem 'n besluit	
6	Tegniek om keuse te implementeer	
7	Evaluering	

Die stappe van die besluitnemingsproses is hierbo genoem. Lees die gevallestudie versigtig en **identifiseer 'n voorbeeld** vir enige SES stappe.

(6)

6.4.2 Verstrek die volgende uit die bostaande gevallestudie:

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

6.5 Teken die onderstaande tabel in jou antwoordboek oor en beantwoord die vrae wat volg.

(2)

EMOSIONEEL	FISIES	VERSTANDELIK

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

(6)

- 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

[30]

TOTAAL VIR AFDELING D: [60]

TOTAAL: 200

EINDE

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

	DECISION-MAKING STEP	EXAMPLE FROM CASE STUDY
1	Identify problem	
2	Gather information	
3	Identify alternatives	
4	Explore consequences	
5	Make a decision	
6	Technique to implement choice	
7	Evaluation	

The steps of the decision-making process have been listed above. Read the case study carefully and **identify an example** for any SIX steps.

(6)

6.4.2 Provide the following from the above 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 Redraw the table below in your answer book 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) under the correct heading.

(6)

- 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

[30]

TOTAL FOR SECTION D: [60]
TOTAL: 200