

GAUTENG DEPARTMENT OF EDUCATION
SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS SG

SECTION A
QUESTION 1

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

11 x 2 = (22)

1.12 EFFECT OF HEAT

- 1.12.1 E
1.12.2 D
1.12.3 A
1.12.4 C (4)

Explanation

1.15 MANAGEMENT TERMS

- 1.15.1 B
1.15.2 C
1.15.3 E
1.15.4 A (4)

Knowledge

1.16 FINANCIAL TERMS

- 1.16.1 F
1.16.2 C
1.16.3 E
1.16.4 B (4)

Comprehension

1.18 TENDERNESS OF FISH (any order)

- C
E
F (3)

Knowledge

1.13 FOOD SYSTEMS

- 1.13.1 E
1.13.2 D
1.13.3 F
1.13.4 B (4)

Application

1.14 VITAMIN C

- 1.14.1 D
1.14.2 C
1.14.3 E (3)

Comprehension

1.17 DESIGN PRINCIPLE

- 1.17.1 E
1.17.2 D
1.17.3 B (3)

Application

1.19. OPTIMUM SPACE (any order)

- A
B
D (3)

Knowledge

TOTAL FOR SECTION A: [50]

SECTION B**QUESTION 2****2.1 Undesirable effects of over-cooking**

- Proteins denature, toughen, become stringy – finally disintegrate.
- Vitamin C, Vitamin B, and other nutrients destroyed or leached from the food.
- The texture of some foods soften and become mushy and unpalatable.
- Flavours changed or destroyed (lost).
- Colour change – become drab.
- Sugar over caramelizes or burns.
- Food becomes very dry and hard.

√√√ (3)

Comprehension – Syll 2.4 – Methods of cooking

2.2 Planning and Preparation

FIVE FOOD GROUPS	EXAMPLE	ONE CAUSE OF DETERIORATION OF THE EXAMPLE
Meat and Meat alternatives√	Meat, fish, poultry etc. √	Bacteria, mould, enzymes√
Milk and milk products√	Milk, cheese, yogurt etc. √	Bacteria, heat, Maillard's reaction√
Fats and Oils√	Butter, cream, ice-cream etc. √	Heat, oxidation√
Grain and grain products√	Wheat, barley, rice etc. √	Insects, rodents, yeast, mould√
Fruit and vegetables√	Apples, beans etc. √	Mechanical bruising, mould, enzymes, withering√

Knowledge, Comprehension, Explanation – Syll 2.7
Food Hygiene Syll 2.2 – Meal planning

(15)

2.3 Suggestions for single people – meals.

- Buy foods with a long shelf life e.g. eggs, carrots, milk powder etc. √
- Buy foods that are easy to cook in small quantities e.g. chicken pieces, eggs, small cans of fruit √
- Team up with a friend and share fresh foods with short keeping times. √
- Plan ahead so that different meals can be made with the leftovers. √

(4)

Knowledge – Syll 2.1 – Menu planning

2.4 Milk Choice

Note: Learners **should** have **UHT** or **skimmed milk powder**.

Skim milk powder: Fat and moisture removed – powder sealed in packaging

Reason: Easier to transport – less space – easy to mix

OR

UHT: Milk taken to very high temperature. 140°C for 2 – 4 secs, chilled immediately and packed in sterile containers.

Reason: Needs no fridge space until opened

1 mark for choice – UHT or skim milk

2 marks for process – should be more or less right.

1 mark for reason – because fridge space is limited. Only put in fridge when opened or made up.

(4)

Higher Cognitive – Syll 2.9 – Dairy products
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2.5 The skin is formed on top of heated milk as the result of

- Milk albumen and milk globulin co-agulate and rise to the surface of the milk
- Fats[√] and mineral salts (calcium)[√] also rise to the top If he throws the skin away he is throwing a good part of the nutrients away.

(4)

(30)

Higher Cognitive – Syll 2.9 – Dairy products
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QUESTION 3

3.1 Frozen fish – thawed

- 3.1.1. Large drip loss – Frozen slowly/defrosted and refrozen/big ice crystals formed √√ (2)
- 3.1.2 Freezer burn – Not packaged properly – moisture comes into contact with frozen fish. Packaging not sealed or torn. √√ (2)
- 3.1.3 Changes in lipids – High fatty acid content sensitive to oxidation – went rancid. √√ (2)

Knowledge – Syll 2.11 – Fish

3.2 Changes in ripening fruit

- Change in colour – Synthesis of pigments / breaking down of chlorophyll.
- Texture softens – Protopectin changes to pectin.
- Starch changes to sugar – Fruit becomes sweeter
- Organic acids decrease – Less tart
- Volatile substances develop – Flavour and smell develops √√√ (3)

Comprehension – Syll 2.14 – Fruit

3.3 Aim in cooking vegetables

- To make cellulose softer (**not** digestible)
- To cook starch and make it digestible
- To retain maximum nutritional value
- To preserve natural colour
- To improve flavour and make them more palatable
- To add variety to the diet √√√√ (4)

Comprehension – Syll 2.14 – Vegetables

3.4 Mayonnaise

An emulsion is formed when two immiscible liquids √ (vinegar and oil) mix together. An emulsifier surrounds the droplets – lowers the surface - tension√ – the liquids combine to form a stable emulsion√. In mayonnaise – egg yolk contains a high proportion of lecithin, which is the emulsifier√. (4)

Higher Cognitive – Syll 2.10 – Eggs

3.5 Lemon Meringue Pie

- 3.5.1 Soft peak stage √
- 3.5.2 Retard foam formation or will not beat up √
- 3.5.3 Increased beating time / will take longer √ (3)

Identification / application – Syll 2.10 – Eggs

3.6 Cheese Sauce

- 3.6.1 Flour has less thickening power when exposed to dry heat/spoil appearance of sauce.√ (1)
- 3.6.2 Stir continuously to prevent lumps or burning√ (1)
- 3.6.3 Gelatinization √ (1)
- 3.6.4 Starch molecules absorbs liquid – swells and bursts √
 Viscosity increases (thickens)√
 Colour changes to shiny (not translucent)√
 Develops a cooked taste √ (4)
- 3.6.5 Gelation → retrogradation → syneresis (not necessarily in order) (3)
 √ √ √ (30)

Knowledge – Syll 2.8 – Cereal

TOTAL FOR SECTION B: [60]

SECTION C**QUESTION 4****4.1. Rump and stewing steak****4.1.1 Best cooking method for stewing steak**

Stewing steak contains a high percentage, of connective tissue√, which needs a low temperature and a long cooking√ period to soften the meat√ – (change connective tissue to gelatine) √

(4)

High Cognitive – Syll 2.12 – Meat

4.1.2 Meat Analogues

- Capacity to absorb large quantities of fat and moisture, expanding considerably and more portions per dish.
- Absorb flavour and sauce of other food ingredients
- Instant food - no preparation required, therefore no waste e.g. bones and fat
- They do not shrink during the cooking process
- Are not effected by freezing / thawing cycle
- Exceptionally long shelf life
- Tasty and nutritious supplement to meat, if used correctly provides a high quality meal. √√√

(4)

Knowledge – Syll 2.12 – Meat

4.2

Three Pre-mortal	Two Post-mortal
Feeding, age, muscle activity / anatomical position Ratio of muscle fibre to connective tissue, marbling, premortal treatment √√	Slaughtering process Cool-shrinkage, electrical stimulation, rigor-mortis process, ripening, cooking process √

Knowledge – Syll 2.12 – Meat

(5)

4.3 Good functional design

- Eating area part of open plan kitchen – good
- Space has been utilized for maximum value
- Not sufficient space for 6 people to be together in the lounge – poor
- Bathroom comes off kitchen
- No place for anyone to do a hobby
- No space for storing recreational equipment
- Arrangement of furniture doesn't allow free movement
- Illumination – bedroom – bed lamps
- Ventillation – plenty of doors – good √√√√

(6)

Higher Cognitive – Syll 3.1.1 – Functional design

4.4 Storage space

- Items used together should be stored together and where they will be used first.
- Items should be easy to locate at a glance and be easy to remove without removing other items
- Frequently used items should be stored in easy reach and grasp
- Heavy equipment should be stored at or near floor level
- All space should be utilised for optimum efficiency and allow for future needs
- Store suitcases under beds or on √√√√ (5)

Knowledge — Syll 3.1.1 – Interior design
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4.5 4.5.1 Keeping chalet cool

- Insulation e.g. thatching
- Wide eaves
- Awning and blinds
- Ventilation – open doors and windows
- Curtains
- Fans
- Airconditioning √√√ (3)

4.5.2 Keep chalet warm

- Electric heater
- Insulate roof – fibreglass, loose filling (thatching)
- Insulate windows and doors – weather stripping round windows and doors.
- Double glass.
- Lined curtains and blinds
- Thick floor coverings e.g. carpets √√√ (30)

Comprehension – Syll 3.1.1 – Interior design
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TOTAL FOR SECTION C: [30]

SECTION D**QUESTION 5****5.1 Time**

- Make lists and plan each day.
- Use your best time for important tasks and take your productivity curve into consideration.
- Beware of procrastination.
- Simplify big tasks and consolidate small tasks.
- Learn to say NO.
- Learn to utilize short periods of time.

√√√√ (5)

Comprehension – Syll 1.1.2 – Home Care

5.2 5.2.1 Colour scheme

Analogous colour scheme√

(1)

5.2.2

DESIGN PRINCIPLE	MOTIVATION
Emphasis	Big picture of lion
Rhythm	Repetition of dots and lines
Informal balance	Big picture on one side of door balances visually with 2 small on the other side.
Radial balance	Mat on floor

Any two√√

√√

Higher Cognitive – Syll 3.1.1 – Interior

(4)

5.3 5.3.1 Kitchen shape – Corridor√

- Characteristic – Utilize two opposite walls
 – Doors at each end
 – Corridor = 2,5 m wide√

(1)

(1)

5.3.2 A. Stove√, B. Fridge√, C. Sink√

(3)

Application – Syll 3.1.1 – Interior

5.4 5.4.1 Deductions

- Pension
- Medical Aid
- UIF
- Income Tax
- Group Insurance

√√ (2)

Knowledge – Syll 1.2.3 – Financial Management

5.4.2 Additional (Fringe) Benefits

- Paid vacation (leave)
- Housing subsidy
- Company car
- Recreational facilities
- Educational facilities
- Retirement fund
- Paid sick-leave

√√ (2)

5.4.3 Non-money income

- Services from property
- Home production
- Public services – swimming pool
 - library
 - transport public

√√ (2)

Knowledge – Syll 1.2.3 – Financial management

5.5 Belonging to a group

- Develop loyalty
- Become independent
- Develop a sense of belonging
- Have status in your own right
- Develop own standards based on own values.

√√√ (3)

Comprehension – Syll 4.7 – Family studies

5.6 5.6.1 Basic causes of conflict

- Inability to communicate
- Chronic financial problems
- Changes in family structures
- Undesirable friendships and relationships
- Abuse - physical and emotional
- Alcohol or drug abuse
- Annoying habits
- Failure to take responsibility

√√√√ (4)

Knowledge – Syll 4.7 – Family studies

5.7 Ways of achieving solidarity

- Interaction and communication strengthen family ties
- Meeting of expectations leads to feeling of faithfulness
- Family rituals (traditions) e.g. birthday, jokes, history, stories and secrets
- Family possessions e.g. heirlooms
- Expressions of affection

√√√ (3)
(30)

Explanation – Syll 4.7 – Family studies

QUESTION 6

6.1 Characteristics of values

- Values give meaning and sense to life
- Express attitude to nature, other people and God
- Determine a person's quality of life and behavioural patterns
- Values influence actions and decisions
- Values are more general and permanent than wishes
- Values are abstract, complex, involved emotions and change slowly and gradually with maturity.
- Intrinsic values are absolute, extrinsic values

√√√√ (5)

Knowledge – Syll 5.1.1 – Management process

6.2 Guidelines to setting goals

- Goals and objectives should be your own
- Goals should be written down
- Goals should be realistic and attainable
- Goals should have a target date
- Goals are compatible moet bymekaar aansluit.

√√√ (3)

Knowledge – Syll 5.1.1 – Management Process

6.3 Resources

HUMAN RESOURCES	NON-HUMAN RESOURCES
6.3.2√	6.3.1√
6.3.5√	6.3.3√
	6.3.4√

(5)

Comprehension – Syll 5.11 – Management process

6.4 6.4.1 Steps in decision-making process

Any SIX examples ✓✓✓✓✓✓

STEP	CASE STUDY EXAMPLE
Identify problem	Nursery school needs ramps
Gather information	Research
Identify alternatives	Metal / fibre glass etc
Explore consequences	Fibre glass broke etc
Make a choice	Metal, 2 sizes – enamel paint R50.00 each
Technique to implement choice	Ask an engineering company to make them
Evaluation	One year later

Higher Cognitive – Syll 1.1.1 – Decision making

(6)

6.4.2 Decision making

- a) Level
Extensive decision level ✓ (1)
- b) Type
Technical decision ✓ (1)
- c) Central decision
To make ramps for the nursery school ✓ (1)
- d) Two satellite decisions
Material to make them/ paint, height, cost ✓✓ (2)

Application – Syll 1.1.1 – Decision Making

6.5 Type of demand

Emotional	Physical	Mental
A, E✓✓	C, D✓✓	B, F✓✓

(6)

Application Syll 1.14 – Work study

(30)

TOTAL FOR SECTION D: [60]

TOTAL: 200

GAUTENGSE DEPARTEMENT VAN ONDERWYS

SENIORSERTIFIKAAT-EKSAMEN

HUISHOUDKUNDE SG

AFDELING A
VRAAG 1

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

11 x 2 = (22)

1.12 EFFEK VAN HITTE

- 1.12.1 - E
1.12.2 - D
1.12.3 - A
1.12.4 - C (4)

Verduideliking1.13 VOEDSELSTELSELS

- 1.13.1 - E
1.13.2 - D
1.13.3 - F
1.13.4 - B (4)

Toepassing1.14 VITAMIEN C

- 1.14.1 - D
1.14.2 - C
1.14.3 - E (3)

Begrip1.15 BESTUURSTERME

- 1.15.1 - B
1.15.2 - C
1.15.3 - E
1.15.4 - A (4)

Kennis1.16 FINANSIËLE TERME

- 1.16.1 F
1.16.2 C
1.16.3 E
1.16.4 B (4)

Begrip1.17 ONTWERPBEGINSEL

- 1.17.1 E
1.17.2 D
1.17.3 B (3)

Toepassing1.18 SAGTHEID VAN VIS (enige volgorde)

- C
E
F (3)

Kennis1.19. OPTIMALE RUIMTE (enige volgorde)

- A
B
D (3)

Kennis**TOTAAL VIR AFDELING A: [50]**

AFDELING B**VRAAG 2****2.1 Ongewenste effekte van oorgaarmaak**

- Proteïene denatureer, word taai en draderig – sal disintegreer.
- Vitamien C, Vitamien B en ander nutriënte word vernietig of lek uit die voedsel.
- Die tekstuur van sommige voedselsoorte versag en word pap en onsmaklik.
- Geure verander of word vernietig (gaan verlore)
- Kleur verander – word onaantreklik.
- Suiker oorkarameliseer of brand.
- Voedsel word baie droog en hard.

√√√

(3)

Begrip – Sill 2.4 – Gaarmaakmetodes

2.2 Beplanning en voorbereiding

VYF VOEDSELGROEPE	VOORBEELD	EEN GEMENE REDE VIR BEDERF
Vleis en Vleisalternatiewe√	Vleis, vis, pluimvee, ens.√	Bakterieë, skimmels, ensieme√
Melk en melkprodukte√	Melk, kaas, jogurt, ens.√	Bakterieë, hitte, Maillard se reaksie√
Vette en Olie√	Botter, room, roomys, ens.√	Hitte , oksidasie√
Graan en graanprodukte√	Koring, gort, rys, ens.√	Insekte, knaagdier, gis, skimmels√
Vrugte en groente√	Appels, boontjies, ens.√	Meganiese kneusing, skimmels, ensieme, verlepping√

Kennis, Begrip, Verduideliking – Sill 2.7 – Voedselhigiëne Sill 2.2 – Maaltydbeplanning
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(15)

2.3 Aanbevelings vir enkelpersone - maaltye

- Koop voedsel met 'n lang rakleef tyd bv. eiers, wortels, melkpoeier, ens.√
- Koop voedsel wat maklik in porsies gaargemaak kan word bv. hoenderporsies, eiers, klein blikke vrugte ens.√
- Deel vars produkte met 'n kort rakleef tyd met 'n vriend .√
- Beplan vooruit sodat verskillende maaltye met die oorskietkos voorberei kan word.√

(4)

Kennis – Sill 2.1 – Spyskaartbeplanning

2.4 Keuse van melk

Nota: Leerders behoort **UHT of afgeroomde melkpoeier** te hê.

Afgeroomde poeiermelk: Vet en vog verwyder – poeier verseël in verpakking

Rede: Maklik vervoer – klein spasie – maklik aangemaak

OF

UHT Melk word tot 'n baie hoë temperatuur verhit, 140° C vir 2 – 4 sekondes, onmiddellik verkoel en in steriele houers verpak.

Rede: Benodig nie yskasruimte totdat dit oopgemaak is nie.

1 punt vir keuse = UHT of afgeroomde melkpoeier

2 punte vir proses – moet min of meer korrek wees

1 punt vir rede – omdat yskasruimte beperk is. Word slegs in yskas geplaas wanneer dit oop- of aangemaak is

(4)

Hoër Kognitief – Sill. 2.9 – Suiwelprodukte

2.5 Die vel word gevorm bo-op verhitte melk as gevolg van

- Melkalbumien en melkglobulien wat koaguleer en styg na die oppervlak van melk.
- Vette[√] en mineraalsoute (kalsium)[√] styg ook na bo.
Indien hy die vel weggooi, gooi hy 'n groot deel van die nutriënte weg.

(4)

Hoër Kennis – Sill 2.9 – Suiwelprodukte

(30)

VRAAG 3

3.1 **Bevrore vis – ontdooi**

- 3.1.1. Groot drup verlies – Stadig bevries/ontdooi en hervries/groot yskristalle vorm. √√ (2)
- 3.1.2 Vriesbrand – Nie behoorlik verpak – vog kom in kontak met bevrore vis. Verpakking nie behoorlik verseël nie of geskeur. √√ (2)
- 3.1.3 Verandering in lipiede / vette – Hoë vetsuurinhoud sensitief vir oksidasie – word galsterig. √√ (2)

Kennis – Sill 2.11 – Vis

3.2 **Veranderinge in rypwordende vrugte**

- Verandering in kleur – Sintese van pigmente / afbreek van chlorofil.
- Tekstuur versag – Protopektien verander in pektien
- Stysel verander na suiker – Vrugte word soeter.
- Organiese sure verminder – Minder vrank
- Vlugtige bestanddele ontwikkel – Geur en reuk ontwikkel √√√ (3)

Begrip – Sill 2.14 – Vrugte

3.3 **Doel met gaarmaak van groente**

- Om sellulose sagter te maak (**nie** verteerbaar **nie**)
- Om stysel te kook en verteerbaar te maak
- Om maksimum voedingswaarde te behou
- Om natuurlike kleur te behou
- Om geur te verbeter en dit smaakliker te maak
- Om afwisseling by die dieet by te voeg √√√√ (4)

Begrip – Sill 2.14 – Groente

3.4 **Mayonnaise**

'n Emulsie ontstaan wanneer twee onmengbare vloeistowwe√ (asyn en olie) saam gemeng word. 'n Emulsifiseerder omring die druppels – verlaag die oppervlakspanning√ – die vloeistowwe kombineer om 'n stabiele emulsie√ te vorm. In mayonnaise – eiergeel bevat 'n hoë proporsie lesitien wat 'n emulsifiseerder is√. (4)

Hoër Kognitief – Sill 2.10 – Eiers

3.5 **Suurlemoen meringue-tert**

- 3.5.1 Sagtepunt-stadium√
- 3.5.2 Vertraag skuimvorming of sal nie klits nie√
- 3.5.3 Verleng klitstyd/ sal langer neem√ (3)

Toepassing – Sill 2.10 – Eiers

3.6 Kaassous

- 3.6.1 Meel het minder verdikkingskrag wanneer dit aan droë hitte blootgestel word/bederf voorkoms van die sous.√ (1)
- 3.6.2 Roer gedurig om klonte of aanbrand te voorkom.√ (1)
- 3.6.3 Gelatinisering√ (1)
- 3.6.4 Stysel molekules absorbeer vloeistof – swel en bars√
 Viskositeit verhoog (verdik) √
 Kleur word helder (nie deursigtig) √
 Ontwikkel 'n gaar smaak√ (4)
- 3.6.5 Jellering → retrogradering → sinerese (nie noodwendig in selfde volgorde) (3)
- Kennis – Sill. 2.8 – Grane (30)

TOTAAL VIR AFDELING B: [60]

AFDELING C**VRAAG 4****4.1. Kruis en stowebeesvleis****4.1.1 Beste gaarmaakmetode vir stowebiefstuk**

Stowebiefstuk bevat 'n hoë persentasie bindweefsel ✓, wat 'n lae temperatuur en 'n lang gaarmaakperiode ✓ benodig om die vleis sag te maak ✓ – (verander bindweefsel na gelatien) ✓

(4)

Hoër Kognitief – Sill 2.12 – Vleis

4.1.2 Vleisanaloë

- Vermoë om groot hoeveelhede vet en vog te absorbeer, sit aansienlik uit en gee meer porsies per gereg.
- Absorbeer geur en sous van ander voedselbestanddele.
- Kitsvoedsel – geen vooraf voorbereiding nie, daarom geen afval bv. bene en vet nie
- Dit krimp nie gedurende die gaarmaakproses nie.
- Word nie deur vries-ontdooi-siklus benadeel nie.
- Besondere lang rakleefyd.
- Voedsame en smaaklike vleisaanvuller, indien korrek gebruik, verskaf dit 'n hoëgehalte maaltyd. ✓✓✓✓

(4)

Kennis – Sill 2.12 – Vleis

4.2

Drie Voordoodse	Twee Nadoodse
Voeding, ouderdom, spieraktiwiteit/ anatomiese posisie Verhouding van spiervesels tot bindweefsel, marmering (deurstalling), voordoodse behandeling ✓✓✓	Slagtingsproses Koelkrimping, elektriese stimulasie, rigor mortis-proses, rypwording, kookproses ✓✓

Kennis – Sill 2.12 – Vleis

(5)

4.3 Goeie funksionele ontwerp

- Eetarea deel van die oopplan-kombuis – goed
- Ruimte ten beste benut
- Nie genoeg ruimte vir 6 mense om saam in die sitkamer te wees nie – swak
- Badkamer loop uit die kombuis uit
- Geen plek vir enige een om 'n stokperdjie te beoefen nie
- Geen ruimte om ontspanningstoerusting te stoor nie
- Rangskikking van meubels laat nie vrye beweging toe nie
- Beligting – slaapkamer – bedlampies
- Ventilاسie – baie deure – goed ✓✓✓✓✓

(6)

Hoër Kognitief – Sill 3.1.1 – Funksionele ontwerp

4.4 Stoorplek

- Items wat saam gebruik word, moet saam gebêre word en waar dit eerste gebruik gaan word.
- Items moet met een oogopslag gesien kan word en maklik uitgehaal kan word, sonder om ander items te moet verwyder.
- Goed wat dikwels gebruik word moet binne maklike bereik wees
- Swaar toestelle moet na aan die vloer gebêre word.
- Alle ruimte moet optimaal benut word en toelaat vir toekomstige behoeftes.
- Bêre koffers ens. onder beddens of bo-op kaste. ✓✓✓✓✓ (5)

Kennis – Sill 3.1.1 – Interieur

4.5 4.5.1 Hou chalet koel

- Isolering bv. dekking
- Breë oorhange
- Sonskerms en blindings
- Ventilasio – oop deure en vensters
- Gordyne
- Waaiers
- Lugreëling ✓✓✓ (3)

4.5.2 Isoleer chalet teen koue

- Elektriese verwarmers
- Isolering in dak – veselglas, los vulsel (dekking)
- Isoleer vensters en deure – weerstroke rondom vensters en deure.
- Dubbelglas
- Gevoerde gordyne en blindings
- Dik vloerbedekkings bv. matte ✓✓✓ (3)

Begrip – Sill 3.1.1 – Interieur

(30)

TOTAAL VIR AFDELING C: [60]

AFDELING D**VRAAG 5****5.1 Tyd**

- Maak lysies en beplan elke dag.
- Gebruik jou beste tyd vir belangrike take en neem jou produktiwiteitskromme in ag.
- Moenie uitstel nie.
- Vereenvoudig take en konsolideer klein take.
- Leer om NEE te sê.
- Leer om kort tydies nuttig te gebruik.

√√√√√

(5)

Begrip – Sill 1.1.2 – Huis en omgewingsorg
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5.2 5.2.1 Kleurskema

Analoë kleurskema√

(1)

5.2.2

ONTWERPBEGINSEL	MOTIVERING
Nadruk√	Groot prent van leeu√
Ritme√	Herhaling van stippels en lyne√
Informele balans√	Groot prent aan een kant van deur balanseer visueel met die 2 klein prente aan die ander kant.√
Straalbalans√	Mat op vloer√

Enige twee√√

√√

Hoër Kognitiewe – Sill 3.1.1 – Interieur
--

(4)

5.3 5.3.1 Kombuisvorm – Gang-tipe kombuis√

- Kenmerk
- Twee teenoorstaande mure word benut/
 - Deure aan weerskante
 - Gang = 2.5 m breed

√

(1)

5.3.2 A. Stoof√, B. Yskas√, C. Opwasbak√

(3)

Toepassing – Sill 3.1.1 – Illusie van ruimte
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5.4.1 Aftrekkings

- Pensioen
- Mediese fonds
- WVF
- Inkomstebelasting
- Groepversekering

√√

(2)

Kennis – Sill 1.2.3 – Finansiële bestuur
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5.4.2 Byvoordele

- Betaalde verlof
 - Behuisingsubsidie
 - Maatskappymotor
 - Ontspanningsfasiliteite
 - Opvoedkundige fasiliteite
 - Aftreefonds
 - Betaalde siekverlof
- √√ (2)

5.4.3 Nie-geldelike inkomste

- Nut van eie besittings
 - Tuisproduksie
 - Openbare dienste – swembad
– biblioteek
– openbare vervoer
- √√ (2)

Kennis – Sill 1.2.3 – Finansiële bestuur
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5.5 Aan 'n groep behoort

- Ontwikkel lojaliteit
 - Word onafhanklik
 - Ontwikkel 'n gevoel van behoort
 - Het status in eie reg
 - Ontwikkel standarde gebaseer op eie waardes
- √√√ (3)

Begrip – Sill 4.7 – Gesinstudie

5.6 Basiese oorsake van konflik

- Onvermoë om te kommunikeer
 - Kroniese geldelike probleme
 - Veranderinge in struktuur van gesin
 - Ongewenste vriendskappe en verhoudings
 - Mishandeling – fisies en emosioneel
 - Alkohol en dwelmmisbruik
 - Irriterende gewoontes
 - Onvermoë om verantwoordelikheid te aanvaar
- √√√√ (4)

Kennis – Sill 4.7 – Gesinstudie

5.7 Maniere waarop eenheid verkry kan word

- Interaksie en kommunikasie tussen gesinslede
 - Voldoen aan verwagtinge wat tot vertroue lei
 - Gesintradisies bv. vakansie, verjaardae, troues, begrafnisse en verskei gesinsbyeenkomste
 - Gesinsimbole bv. fotos, vakansies, grappies, stories, gebeure, geskiedenis
 - Gesinsbesittings bv. erfstukke
 - Uitinge van gevoelens
- (3)
(30)

Verduideliking – Sill 4.7 – Gesinstudie

VRAAG 6

6.1 Eienskappe van waardes

- Waardes gee sin en betekenis aan die lewe.
- Druk houding teenoor natuur, ander mense en God uit.
- Bepaal 'n persoon se lewenskwaliteit en gedragspatrone.
- Waardes beïnvloed handeling en besluite.
- Waardes is algemener en permanenter as wense.
- Waardes is abstrak, kompleks, betrek emosies en verander stadig en geleidelik, namate 'n mens volwasse raak.
- Intrinsieke waardes is absoluut, ekstrinsieke waardes is relatief ✓✓✓✓✓ (5)

Kennis – Sill 5.1.1 – Bestuursproses

6.2 Riglyne wanneer mikpunte gestel word

- Doelstellings en doelwitte moet jou eie wees.
- Doelwitte moet neergeskryf word.
- Doelwitte moet realisties en bereikbaar wees.
- Doelwitte moet 'n teikendatum hê.
- Doelwitte moet bymekaar aansluit. ✓✓✓ (3)

Kennis – Sill 5.1.1 – Bestuursproses

6.3 Hulpbronne

MENSLIKE HULPBRONNE	NIE-MENSLIKE HULPBRONNE
6.3.2✓	6.3.1✓
6.3.5✓	6.3.3✓
	6.3.4✓

(5)

Begrip – Sill 5.1.1 – Bestuursproses

6.4 6.4.1 Stappe in besluitnemingsproses

Enige SES voorbeelde ✓✓✓✓✓

STAP	VOORBEELD UIT GEVALLESSTUDIE
Identifiseer probleem	Kleuterskool benodig opritte
Versamel inligting	Navorsing
Identifiseer alternatiewe	Metaal/veselglas ens
Ondersoek gevolge	Veselglas breek ens
Neem 'n besluit	Metaal, 2 groottes – emaljeverf R50,00 elk
Tegniek om keuse te implementeer	Vra 'n ingenieursmaatskappy om dit te maak
Evaluering	'n Jaar later....

(6)

Hoër Kognitief – Sill 1.1.1. – Besluitneming

6.4.2 **Besluitneming**

- a) Vlak –
Ekstensiewe vlak van besluitneming√ (1)
- b) Tipe –
Tegniese besluit√ (1)
- c) Sentrale besluit
Om opritte te maak vir kleuterskool√ (1)
- d) Twee satelliet-besluite
Materiaal om dit te maak/verf/hogte/koste√√ (2)

Toepassing – Sil 1.1.1. – Besluitneming

6.5 **Tipe eise**

Emosioneel	Fisies	Verstandelik
A, E√√	C, D√√	B, F√√

(6)

(30)

Toepassing – Sill 1.14 – Werkstudie

TOTAAL VIR AFDELING D: [60]

TOTAAL: 200

EINDE