

GAUTENG DEPARTMENT OF EDUCATION

SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS HG

TIME: 3 hours

MARKS: 300

INSTRUCTIONS:

- ALL the questions are **COMPULSORY**.
- Number your answers exactly as the questions are numbered.
- Please write neatly and clearly.
- Begin **EACH QUESTION** on a **new page**.
- Answer **Question 1A** (multiple-choice questions) (1.1 – 1.17) of Section A on the **answer sheet** on the **inside cover** of your **answer book**.
- Answer **Question 1B** (1.18 – 1.27) 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

SECTION A

QUESTION 1A
MULTIPLE-CHOICE QUESTIONS

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

NB: Where more than one cross appears in any 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	B
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1.1 If **boiling** is the cooking method being used, the water must be **boiling** before the food is added, because _____.

- 1 the cooking time will be shortened
- 2 micro-organisms will be destroyed
- 3 nutrients will be better preserved
- 4 heat will be transmitted throughout the food

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

1.2 Which **TWO** of the following dairy products are suitable for a **slimmer's diet**?

- 1 Sweetened strawberry yoghurt
- 2 Cottage cheese
- 3 Fresh homogenised milk
- 4 Skimmed milk

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

- 1.3 A family with a low income will usually find that the most **affordable protein** will be _____.
- A. legumes and chicken
 - B. condensed milk and mince meat
 - C. pasteurised full-cream milk and lean pork
 - D. powdered milk and legumes
- 1.4 Fish that is going to be **deep fried** has a **batter** covering to _____.
- A. improve the texture of the fish
 - B. protect it against high temperature
 - C. reduce the moisture content of the fish
 - D. ensure it is completely cooked through
- 1.5 Choose TWO reasons from the list below that best explain the **necessity** of manufacturing **meat analogues**.
- 1 Animal proteins are expensive.
 - 2 To reduce the cooking time.
 - 3 If there is a shortage of meat.
 - 4 Plant proteins are more nutritious.
- A. 1 and 2
 - B. 1 and 3
 - C. 2 and 4
 - D. 3 and 4
- 1.6 A frozen lasagne, prepared with a white sauce as the top layer, was **watery** and **had fine cracks** on the surface after it was defrosted and then reheated. This is an example of _____.
- A. denaturing
 - B. gelatinisation
 - C. syneresis
 - D. dextrinisation
- 1.7 **Marbling** in meat means _____.
- A. to insert fat strips into meat
 - B. to distribute fat between the muscle fibres
 - C. to distribute sarcoplasm between the muscle fibres
 - D. to soak meat in a mixture of vinegar, oil and herbs

1.8 The following ingredients are used to prepare a moulded lemon pudding:

gelatine, water, lemon juice, sugar and egg white

When the pudding was unmoulded the next day, it had **not set**. A possible reason for this could be that _____.

- A. too much sugar was added
 - B. the gelatine was hydrated for too long
 - C. too little lemon juice was used
 - D. the mould was left for too long in the fridge
- 1.9 When making choux paste, **lumps will not form** when the flour is added to the boiling water and shortening because the _____.
- A. water evaporates very quickly
 - B. starch gelatinises or forms a gel
 - C. shortening forms a layer around each starch granule
 - D. batter is stirred fast so that it forms a ball
- 1.10 To improve the **eating quality** of stale bread, _____
- A. store the bread in an airtight container, then use it for toast
 - B. sprinkle the bread lightly with water and steam
 - C. sprinkle the bread with water and reheat to 50° C or more
 - D. wrap the bread in a damp cloth and place it in the freezer
- 1.11 For a married couple with an average income and three school-going children, the **basic needs** with the highest priority are _____ and security needs.
- A. physical
 - B. social
 - C. self-actualisation
 - D. ego (esteem)
- 1.12 Which of the activities below are carried out during the **implementation** (carrying through) **phase** of the **management process**?
- A. Plans are put in place and controlled.
 - B. Resources are allocated and goals achieved.
 - C. Standards are set and goals achieved.
 - D. Resources are determined and activities are organised.

- 1.13 The **decision** of HOW TO FIX a broken zip on a pair of trousers is a / an _____ decision.
- A. social
 - B. technical
 - C. political
 - D. economical
- 1.14 Which of the following statements should be borne in mind when **planning the lighting** in a home?
- A. Bright light is needed over the work surfaces in the kitchen and the needlework room.
 - B. Indirect lighting is needed at stairs to prevent accidents.
 - C. Use a dimmer light in a room with dark walls because dark colours reflect light.
 - D. Fluorescent lighting is generally regarded as sociable in the lounge and dining room.
- 1.15 A red carpet, striped orange and red-orange curtains, a red-orange duvet and red cushions depict a **colour harmony** known as a / an _____ colour scheme.
- A. triad
 - B. analogous
 - C. monochromatic
 - D. split-complementary
- 1.16 One way to ensure **solidarity** in a family is _____.
- A. to sit and talk around the dinner table, and then have family prayers
 - B. for each one to go his own way but to be available whenever there is a crisis
 - C. never to work together on the same task but stand together in difficult times
 - D. to avoid physical contact, e.g. hugging, at all times

16x2=(32)

QUESTION 1B

Answer this section in your answer book.

- 1.17 Choose **TWO statements** in **Column B** that best suit the **classification of cooking methods** in **Column A**. Write only the question numbers (1.17.1 – 1.17.3) **below one another** in your **answer book** and then the **TWO** letters (A – F) of your choice next to the relevant number, e.g. 1.17.4 – G.

COLUMN A CLASSIFICATION		COLUMN B STATEMENTS	
1.17.1	Moist-heat cooking method	A.	Rice is cooked in boiling water.
1.17.2	Dry-heat cooking method	B.	Frozen vegetables are cooked in cooking bags.
1.17.3	Combination cooking methods	C.	Food is cooked in hot oil that completely covers it.
		D.	Snoek is cooked over glowing coals.
		E.	Dried fruit pudding is cooked in a small amount of liquid.
		F.	The vegetable mixture is stir-fried.

(6)

- 1.18 Choose from **Column B** the **change in meat** associated with the **heating process** in **Column A**. Write only the question numbers (1.18.1 – 1.18.6) **below one another** in your **answer book** and then the letter (A – H) of your choice next to the relevant number, e.g. 1.18.7 – I.

COLUMN A HEATING PROCESS		COLUMN B CHANGE IN MEAT	
1.18.1	Heating of fat	A.	Maintain tenderness
1.18.2	Moist heat applied to tough meat	B.	Coagulation of protein on the surface
1.18.3	Application of continuous high heat	C.	Sarcoplasm becomes hard
1.18.4	Dry heat causes colour changes in meat	D.	Collagen changes to gelatine
1.18.5	Correct cooking methods	E.	Melts
1.18.6	Searing at the beginning of the cooking process	F.	Maillard's reaction
		G.	Great weight loss / shrinkage
		H.	Ripening

(6)

- 1.19 You have prepared a **cornflour mould**. During the preparation, gelatinisation takes place. Choose from the list in **Column B** the **answers** that best match the **questions** 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 – D) of your choice next to the relevant number, e.g. 1.19.6 – E.

COLUMN A QUESTIONS		COLUMN B ANSWERS	
1.19.1	Name TWO changes that take place during gelatinisation.	A. Granules swell. B. Granules harden. C. Viscosity of mixture decreases. D. Viscosity of mixture increases.	(2)
1.19.2	Select TWO methods to separate starch granules before thickening takes place.	A. Mix with baking powder. B. Mix with grains of sugar. C. Mix with a little cold milk. D. Mix with a little hot milk.	(2)
1.19.3	Lemon juice is added instead of lemon flavouring. Predict TWO consequences for the cornflour mixture.	A. Viscosity decreases. B. Viscosity increases. C. Firmness of cooked mixture increases. D. Firmness of cooked mixture decreases.	(2)
1.19.4	Give ONE reason for limiting the amount of sugar when making the cornflour mould.	A. A large amount of sugar encourages the swelling of the starch granules. B. More liquid is available for the starch granules to absorb. C. Will result in a very soft gel.	(1)
1.19.5	The cornflour mould was left in the fridge for three days. Name the process that took place.	A. Gelation B. Retrogradation C. Syneresis	(1)

- 1.20 Choose the **dish** in **Column B** that is an example of the **use of eggs** in **Column A**. Write only the question numbers (1.20.1 – 1.20.6) **below one another** in your **answer book** and then the letter (A – I) of your choice next to the relevant number, e.g. 1.20.7 – J.

COLUMN A USE OF EGGS		COLUMN B EXAMPLE OF A DISH	
1.20.1	Thickening agent	A.	Curried eggs
1.20.2	Binding agent	B.	Baked fish
1.20.3	Coating	C.	Mayonnaise
1.20.4	Foam formation	D.	Fried fish
1.20.5	Emulsifying agent	E.	Egg custard
1.20.6	Clarifying	F.	Creamed spinach
		G.	Consommé
		H.	Meat loaf
		I.	Sponge cake

(6)

- 1.21 Choose the **changes that occur in red cabbage** during the cooking process in **Column B** that best suit the **application** in **Column A**. Write only the question numbers (1.21.1 – 1.21.5) **below one another** in your **answer book** and then the letters (A – F) of your choice next to the relevant number, e.g. 1.21.6 – G. The marks indicate how many **changes** need to be given in each case.

COLUMN A APPLICATION		COLUMN B CHANGES IN RED CABBAGE		
1.21.1	Addition of bicarbonate of soda	A.	Destroys ascorbic acid	(3)
		B.	Makes cellulose firmer	
		C.	Brightens red colour	
		D.	Causes colour to change to a dull-red	
		E.	Softens the cellulose	
		F.	Vitamin C is not destroyed	
1.21.2	Addition of salt	A.	Softens the cellulose	(1)
		B.	Makes the cellulose firm and crisp for the preservation of pickles	
		C.	Intensifies the colour	
1.21.3	Addition of an acid	A.	Destroys vitamin C	(2)
		B.	Brightens red colour	
		C.	Causes colour to change to a dull-red	
		D.	Makes texture of cellulose firmer	
1.21.4	Using a lid	A.	Shortens cooking time	(3)
		B.	Increases cooking time	
		C.	More volatile flavour substances are lost	
		D.	Increases the loss of vitamins	
		E.	Fewer volatile flavour substances are lost	
		F.	Reduces the loss of vitamins as a result of oxidation	
1.21.5	Cooking for too long	A.	Sulphur compounds decompose and give off an unpleasant taste and smell.	(1)
		B.	Delays the decomposition of sulphur	
		C.	Improves the colour	

- 1.22 Choose the **statement** in **Column B** that best describes the **need** in **Column A**. Write only the question numbers (1.22.1 – 1.22.5) **below one another** in your **answer book** and then the letter (A – G) of your choice next to the relevant number, e.g. 1.22.6 – H.

COLUMN A NEED		COLUMN B STATEMENT	
1.22.1	Physiological	A.	The parents did not vote in the election.
1.22.2	Safety	B.	The daughter celebrated the end of the exams by having a braai with her friends.
1.22.3	Social	C.	Before going on holiday, the father had the car thoroughly serviced.
1.22.4	Ego (Esteem)	D.	The family interrupted their journey to the Kruger Park to use the toilet facilities.
1.22.5	Self-actualisation	E.	The mother forces her daughter to wear long skirts so that her knees and legs are not visible.
		F.	The mother strives towards improving her skill in fabric painting because she wants to win the fabric painting competition.
		G.	The parents force their daughter to work hard for an A-average in matric so that they can boast (brag) to their friends.

(5)

- 1.23 Select from the list below **FOUR changes** that take place when **a plum ripens**. Write down the question number (1.23) and the **FOUR** letters (A – H) of your choice **below one another** in your **answer book**.

CHANGES IN PLUMS DURING THE RIPENING PROCESS	
A.	The sugar content in the fruit decreases.
B.	Organic acids reduce and the fruit becomes sweeter.
C.	The pigment, anthocyanin, is synthesised.
D.	Volatile substances and flavour develop.
E.	Pectin changes to protopectin and the fruit becomes firmer.
F.	Sun-ripened plums have a lower vitamin A and C content than plums ripened in the shade.
G.	Protopectin changes to pectin and the plum becomes sweeter.
H.	The colour changes to red as a result of the breakdown of chlorophyll.

(4)

- 1.24 Select from the list below **FOUR factors** that **contribute towards the physical demands** on a worker. Write down the question number (1.24) and the **FOUR** letters (A – H) of your choice **below one another** in your **answer book**.

FACTORS THAT CONTRIBUTE TO PHYSICAL DEMANDS	
A.	Not knowing how to put a zip in
B.	Cutting the grass around the house using garden shears
C.	Does not enjoy cleaning toilet bowls
D.	Hanging all the curtains in the house in one day
E.	Not knowing how to determine if a cake is properly cooked
F.	Washing the same clothes again and again and again
G.	Standing and making doughnuts all day
H.	Work surfaces that are not at elbow level when sitting down to work

(4)

- 1.25 Select **FOUR** aspects from the list below that form part of the **planning stage of the management process**. Write down the question number (1.25) and the **FOUR** letters (A – H) of your choice **below one another** in your **answer book**.

PLANNING STAGE OF THE MANAGEMENT PROCESS	
A.	Determine needs.
B.	Clarify goals.
C.	Set standards.
D.	Implement plans.
E.	Consider resources.
F.	Check consequences.
G.	Organise the sequence of actions.
H.	Evaluate end results.

(4)

- 1.26 Study the following statement.

The family has a responsibility towards the community and interacts with the different systems in the community.

Redraw the table in your answer book.

ECONOMIC SYSTEM	COMMUNITY SYSTEM	POLITICAL SYSTEM
(2)	(3)	(2)

Analyse the statements that follow on the next page. Write down the letters (A – G) in the correct columns in the table.

INTERACTION OF THE FAMILY AND ITS ENVIRONMENT

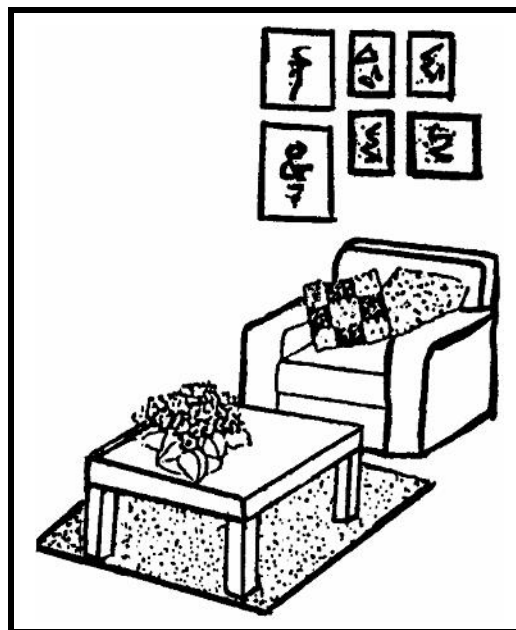
- A. Girls should also do a year of compulsory military training.
- B. More parents should make themselves eligible for serving on the school governing body.
- C. Most South Africans adhered to the new firearms law and handed in their unlicensed weapons.
- D. Our family started a campaign against littering in our community.
- E. The Daniels family is worried about how the new petrol price will affect them.
- F. Women in South Africa spend more than R200 million on consumer products every year.
- G. Our neighbourhood needs more volunteers to support the underprivileged.

1.27 Analyse the sketch below and choose **FOUR statements** from the list that give the correct information about the way in which **design elements and principles** are shown. Write down the question number (1.27) and the **FOUR** letters (A – H) of your choice **below one another** in your **answer book**.

APPLICATION OF DESIGN ELEMENTS AND PRINCIPLES

- A. Rhythm is achieved by the repetition of form.
- B. The grouping of pictures portrays informal balance.
- C. Radial and formal balance gives a feeling of stability.
- D. Stark geometric shapes are arranged in formal balance.
- E. Rectangular shapes give a feeling of stability and security.
- F. The space between the pictures is small and shows good proportion.
- G. Good proportion – the table in front of the chair is the same height as the seat of the chair.
- H. Harmony of line and shape is good.

4x2=(8)



TOTAL FOR SECTION A: [100]

SECTION B

QUESTION 2

Start Question 2 on a new page in your answer book.

2.1 2.1.1 Name TWO **causes** of **food spoilage** EXCLUDING bacteria. (2)

2.1.2 Name FOUR **methods** of protecting food against food spoilage. (4)

2.2 A mixed salad was made during the practical cookery lesson. The following ingredients were used:

spinach leaves, avocado blocks, banana slices, sliced green apples, spring onions and chopped tomatoes

2.2.1 Identify THREE ingredients that will change to an **unattractive brown** colour after being cut. (3)

2.2.2 Explain what may **cause** the browning process to occur. (2)

2.2.3 Explain how the ingredients in Question 2.2.1 should be treated to **prevent browning**. (2)

Fish provides variety in a menu as it can be served in many ways.

2.3 Suggest FIVE ways in which **fish** can be **served**. (5)

2.4 Explain the **effect** of **heat** on **fish**. (4)

- 2.5 **Columns A and B** in the table below represent the **recommended diet plan** for a **teenager** for **one day** and **Column C** indicates the number of portions eaten during the day **BEFORE DINNER** in the evening.

COLUMN A	COLUMN B	COLUMN C
Basic food groups	Recommended daily portions	Number of portions already eaten
Milk and milk products	2	2
Meat and meat alternatives	2	1
Fruit and vegetables		
• Rich in Vitamin A	1	
• Rich in Vitamin C	1	
• Other	2	2
Grain and grain products	4	3
Fats and oils	4	3

**M E N U
D I N N E R**

Chicken Pie

Rice

Carrots Beetroot

Steamed Pudding

Note: Each dish in the menu represents one portion eaten at dinner that evening.

Redraw the table **below** in your answer book and complete it by answering the following questions in tabular format.

DISH	2.5.1 BASIC FOOD GROUP	2.5.2 PORTIONS	2.5.3 SHORTAGE OF PORTIONS (MOTIVATION)
Chicken pie			
Rice			
Steamed pudding			
Carrots			
Beetroot			

Evaluate the **given** dinner menu with regard to the following:

- 2.5.1 The **basic food groups** included (6)
- 2.5.2 The **number of portions** included for each food group (6)
- 2.5.3 The **shortage of food portions** for the day. Substantiate your answer. (6)

[40]

P.T.O.

QUESTION 3

Start Question 3 on a new page in your answer book.

3.1 Study the recipe below and answer the questions that follow.

SWISS ROLL	
INGREDIENTS	METHOD
3 eggs, separated 1 ml vanilla essence 12,5 ml lemon juice	<ul style="list-style-type: none"> • Beat egg yolks, vanilla essence and lemon juice well together.
125 ml flour 2 ml baking powder 1 ml salt	<ul style="list-style-type: none"> • Sift dry ingredients, flour, baking powder and salt three times. • Lightly fold the dry ingredients into the egg yolk mixture using a metal spoon or suitable piece of equipment.
25 ml milk	<ul style="list-style-type: none"> • Fold the milk into the mixture.
	<ul style="list-style-type: none"> • Stiffly beat the egg whites in a large mixing bowl. • Lightly fold the beaten egg whites into the mixture. • Pour mixture into a prepared Swiss roll tin. • Bake for 10 – 12 minutes till cooked.

- 3.1.1 Air is a **physical method** that will allow the Swiss Roll to rise. Identify THREE ways in which **air was incorporated** into this mixture. (3)
- 3.1.2 Name a **different method** that is also used to **allow** the mixture **to rise** and give an **example** from the recipe. (2)
- 3.1.3 The egg white is beaten to the **stiff-peak stage**. List FOUR **characteristics** of this egg white foam stage. (4)
- 3.1.4 Explain **why** the beaten egg white foam is **lightly folded** in. (2)
- 3.1.5 Explain the following **phenomena** that take place when full-cream **milk is boiled**.
- (a) A **skin** forms on **top** of the milk. (6)
- (b) A **deposit / precipitation** is visible at the **bottom** of the pot. (2)

- 3.2 3.2.1 Name the **thickening process** involved in eggs. (1)
- 3.2.2 Explain the **changes** that take place during the **thickening process** in eggs. (3)
- 3.3 3.3.1 List THREE **rules** that should be followed to **decrease** the **setting time** of gelatine dishes. (3)
- 3.3.2 Explain the effect of **raw pineapple** on gelatine mixtures. (3)
- 3.4 Explain how to prevent lumps from forming during the preparation of **starch** dishes. (3)

VANILLA SOUFFLÉ

Method:

1. Melt butter in pan. Add the flour and mix well while heating.
2. Remove mixture from stove and add milk gradually.
3. Replace on stove and heat until mixture is thick and cooked. Stir continuously.
4. Remove from stove. Beat egg yolks and sugar together. Add beaten egg yolk mixture and mix well.

- 3.5 The cooking of a **starch mixture** that is **thickened** with **egg** can be problematic. With reference to the above recipe, explain the **reasons** for **this problem** and suggest ways as to **how** the problem can be overcome. (8)
- [40]

TOTAL FOR SECTION B: [80]

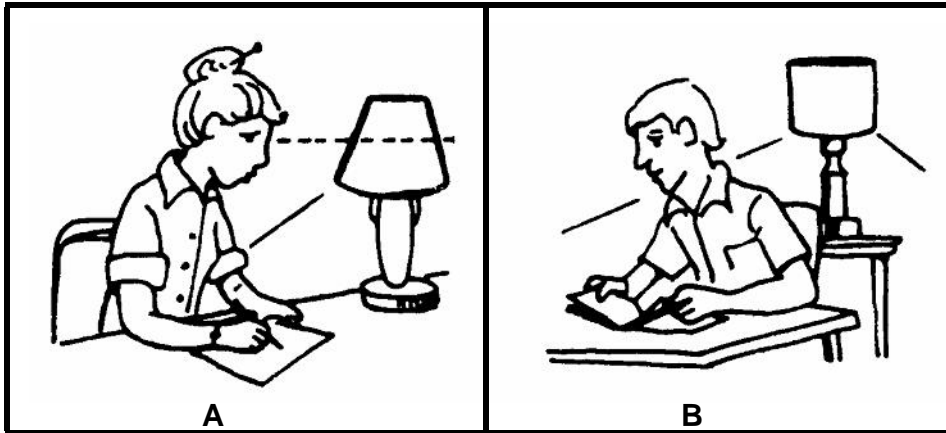
SECTION C

QUESTION 4

Start Question 4 on a new page in your answer book.

- 4.1 Below are **mistakes** that are often made when using the **microwave cooking method**. Determine the outcome of each of the following:
- 4.1.1 The thin ends of meat are placed facing outwards and the thick ends towards the inside (1)
 - 4.1.2 Different sizes of food in the same container (1)
 - 4.1.3 Too many layers of food (on top of one another) (1)
 - 4.1.4 Container too full of sauce (1)
- 4.2 Explain how the following **pre-mortal factors** influence the **tenderness AND taste of meat**.
- 4.2.1 Age (2)
 - 4.2.2 Muscle activity (2)
- 4.3 4.3.1 Explain the **heat transference process** that takes place during the **baking of bread** in the oven, with reference to **radiation, convection and conduction**. (5)
- 4.3.2 Explain how **Maillard's reaction** causes the **browning of bread**. (3)
- 4.4 Explain how a **set gelatine mould** can be successfully turned out. (5)
- 4.5 4.5.1 Name FIVE **guidelines** which can be applied when **work is divided** among family members. (5)
- 4.5.2 Explain how a homemaker can **draw up a schedule** for cleaning her house according to the **principles of good management**. (7)

- 4.6 Analyse the sketches below and explain why **lamp A** gives **sufficient light** for **studying**, while **lamp B** does not give **sufficient light**.



(7)

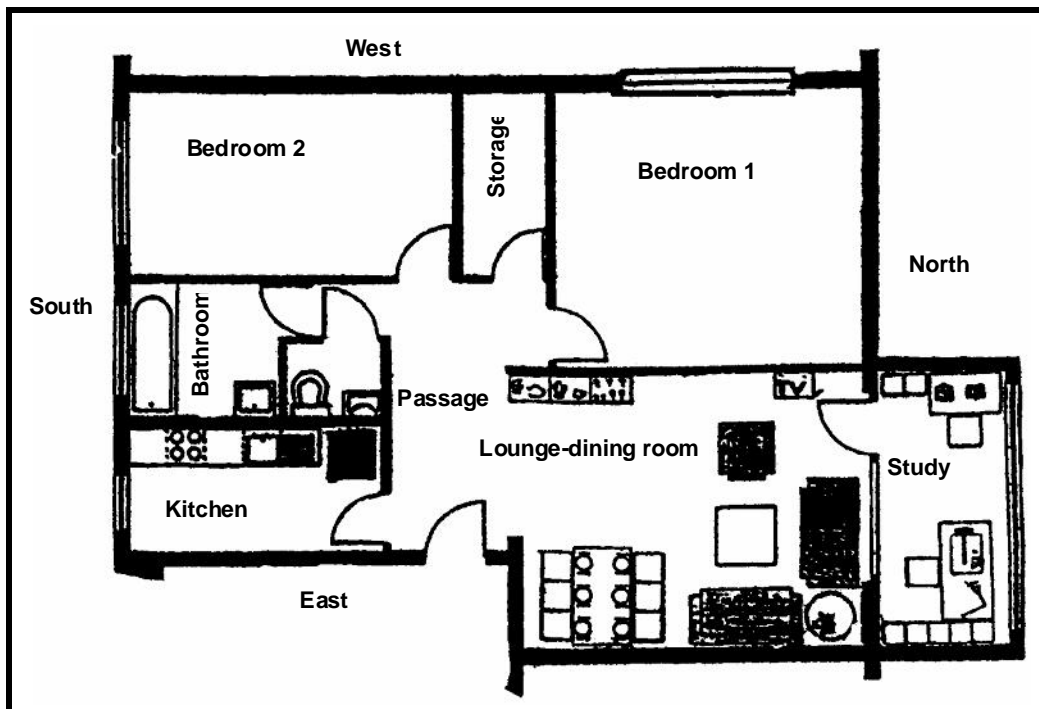
TOTAL FOR SECTION C: [40]

SECTION D

QUESTION 5

Start Question 5 on a new page in your answer book.

- 5.1 Study the floor plan of a flat given below, then answer the questions that follow.



- 5.1.1 Identify the **kitchen shape** and give **TWO disadvantages** of this layout. (3)

- 5.1.2 Identify the **THREE areas** around which the kitchen **activities** are centred. (3)
- 5.1.3 Discuss the **arrangement** of these areas to **ensure effective work performance**. (3)
- 5.1.4 Discuss the **requirements** for **suitable wall** and **floor finishings** in a **kitchen**. (5)
- 5.1.5 Bedroom 2 faces SOUTH. Give an **analogous** colour scheme suitable for this room. (3)
- 5.1.6 Suggest **SIX safety rules** that could prevent **accidents** in the **bathroom**. (6)
- 5.1.7 Bedroom 1 faces WEST. Say why the **temperature** in the room should be **regulated** and give **THREE** methods to achieve this. Refer **ONLY** to the **WINDOWS**. (4)
- 5.2 Describe the **socialisation** process during **adolescence**. (3)
- 5.3

goals, needs, resources, standards and values

Analyse the case study below. Which of the **above-mentioned terms** from the management process are **indirectly** referred to in the case study? Name them and identify **ONE** reference from the case study.

The most exciting school subject is Home Economics. It teaches us how to decide what is important and what is not. Most of the ovens do not work and there is no hot water. We have to take turns to bake and we have to work through break, because the kitchen must be clean for the next class. The educator wants us all to have enough practical experience. We wish we had six microwave ovens and a dishwasher, and then all our problems would be solved.

5x2=(10)
[40]

QUESTION 6

Start Question 6 on a new page in your answer book.

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

Dawn and Adam earn R24 000 and R18 000 respectively per year. Both are given yearly bonuses. Adam's company subsidises the bond on their house. Dawn has a subsidised car because she often has to travel. They cannot afford a gardener and look after the vegetable and herb garden themselves. Dawn likes to read and often visits the library.

Redraw the table below in your answer book and analyse Dawn and Adam's **total monthly income** in terms of the headings in the table. (7)

MONEY INCOME	NON-MONEY INCOME	FRINGE BENEFITS

6.2

Dawn and Adam received three reminders this year that the payments on their furniture were in arrears. They ignored them because they had no money.

To **avoid this situation** which may influence their credit rating in the future, give them **FOUR guidelines** on how to **set up a budget**. (4)

6.3 Dawn has no insurance. Explain what **general rules** she should bear in mind when she wants to **take out insurance**. (3)

6.4

Dawn does not have someone to help her in the house and has to work hard to keep the house neat. Her vacuum cleaner is broken and she has to sweep the carpets with a broom. She doesn't like the feeling of sand between her fingers and therefore wears gloves when working in the garden. She has trouble making straight rows in the vegetable garden.

Using the table below, identify **FOUR examples** from the **case study** with **reference** to the following **EMOTIONAL** demands.

DEMANDS	EXAMPLES
Work methods	
Lack of skills	
Lack of good equipment	
Strenuous work	

 (4)

6.5

Dawn has visitors but realises there is no milk for tea. There is creamer, but it is not nice in rooibos tea, besides which it has a high fat content. She could borrow from her neighbour, but she is not home and Dawn does not know when she will return. It is too far to the shops and it is very hot. She has fruit juice, but not everyone may like fruit juice. She decides that, because it is so hot, she will serve the fruit juice with ice. The visitors enjoy the ice-cold fruit juice.

Redraw the table below in your answer book. Illustrate each step in the **decision-making process** with **relevant examples** from the **case study** above.

STEPS IN DECISION-MAKING PROCESS	EXAMPLE FROM CASE STUDY	
Identify the problem		(1)
Identify alternatives		(4)
Consider the alternatives		(4)
Make a final decision		(1)
Evaluate the result		(1)
		(11)

6.6 Classify each of the following statements according to the **level of decision-making**.

6.6.1 Dawn and Adam decide to go to Durban on holiday because their families always went there.

6.6.2 Dawn wants to lose weight. She first evaluated all the slimming options before making a decision about which option to follow.

6.6.3 Dawn decided to sell the vegetables and herbs to her colleagues. She did a quick survey to see if it would be worth her while. (3)

6.7 Dawn and Adam received advice on how to deal with **conflict constructively**. Suggest what **advice** they may have been given. (4)

6.8 Both Dawn and Adam work so they share the household responsibilities. Explain the advantages of **shared responsibilities**. (4)

[40]

TOTAL FOR SECTION D: [80]

TOTAL: 300

END