

GAUTENG DEPARTMENT OF EDUCATION

SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS SG

POSSIBLE ANSWERS / MOONTLIKE ANTWOORDE SUPP 2007

SECTION A

QUESTION 1A

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
1.12	A	B	C	D
1.13	A	B	C	D
1.14	A	B	C	D
1.15	A	B	C	D

15X2= (30)

1.16 Milk

1.16.1 D

1.16.2 E

1.16.3 A

1.16.4 B

(Comprehension) (4)

1.17 Meat

1.17.1 A, B

1.17.2 E, F

1.17.3 G, D

(Application) (6)

1.18 Colour

1.18.1 B

1.18.2 C

1.18.3 F

1.18.4 A

1.18.5 D

1.18.6 H

(Knowledge) (6)

1.19 Budgeting (Any order)

A

B

C

E

(Explain) (4)

(20)

TOTAL FOR SECTION A: [50]

SECTION B

QUESTION 2

2.1 **Avocado browning**

- Ø Oxidation – exposure to air v
 - Ø Enzyme action – oxidation v
- (2)

Explanation	Meal planning	Syll 2.1
-------------	---------------	----------

2.2 2.2.1 **Type of white fish**

- Hake, halibut, trout, sole, kabeljou (cod), kingklip, monk fish. v
(Not Haddock) (Any 1) (1)

Knowledge	Fish	Syll 2.11
-----------	------	-----------

2.2.2 **Characteristics of fresh fish**

- Ø Eyes: Full round, protruding, clear and shining.
- Ø Gills: Bright pink-red and moist.
- Ø Smell: Typical of fresh fish. v vvv
- Ø Muscle tissue: Firm and elastic. No dent left if pressed.
- Ø Skin: Moist and shiny. Scales must not be coming off.
- Ø Fins: Same colour as skin. (Any 4) (4)

Knowledge	Fish	Syll 2.11
-----------	------	-----------

2.2.3 **Cooking fish**

RULE GIVEN	REASON
A. Cook fish at a low temperature (2)	Fish coagulates at 60°C v Collagen changes to gelatine v
B. Fish shrinks slightly when cooked (1)	Separates from bone, flakes easily v
C. Flesh changes colour (1)	Becomes opaque when cooked v
D. Reasons for not overcooking fish (2)	Fish becomes dry v and tough, loses its delicate flavour v

(6)

Application	Fish	Syll 2.11
-------------	------	-----------

2.3.1 **Function of yeast**

- Ø Raising agent as a result of production of carbon dioxide v
 - Ø Contributes towards flavour v
 - Ø Participates in dough development v
- (3)

Knowledge	Baked products	Syll 2.16
-----------	----------------	-----------

2.3.2 Fermentation process

- Ø Added sugar used as food v
- Ø Yeast then uses sugar obtained from the starch v
- Ø Starch broken down to maltose by diastase v
- Ø Maltose broken down to glucose by maltosev
- Ø Glucose broken down to CO₂ v and alcohol by zymase v (Any 6) (6)

Comprehension	Baked products	Syll 2.16
---------------	----------------	-----------

2.4 Reasons for

- 2.4.1 Paste too stiff Evaporation of water
Overcooking of pastry on stovevv
Incorrect measuring
- 2.4.2 Fat oozes Insufficient egg, emulsion can't take place
Incorrect measuring vv
- 2.4.3 Puffs collapse Too much fat, pastry too soft
Insufficient baking time
Incorrect measuring of ingredients vv
- 3x2= (6)

Explanation	Baked products	Syll 2.17
-------------	----------------	-----------

2.5 Perfect outside characteristics of choux pastry

- Ø Usually irregular on top surface
- Ø Surface smooth and hard
- Ø Walls rigid and tender vv
- Ø Golden brown in colour (Any 2) (2)

Application	Baked products	Syll 2.17
-------------	----------------	-----------

[30]

QUESTION 3**3.1 3.1.1 Pre-mortal factors**

- ✓ Feeding
- ✓ Age
- ✓ Muscle activity and anatomical position vvv
- ✓ Ratio of muscle fibre to connective tissue
- ✓ Marbling
- ✓ Pre-mortal treatment (Any 3) (3)

3.1.2 Post-mortal factors

- ✓ Slaughtering process
- ✓ Cool shrinkage
- ✓ Electrical stimulation
- ✓ Rigor mortis process vvv
- ✓ Ripening
- ✓ Cooking process (Any 3) (3)

Knowledge	Meat	Syll 2.1
-----------	------	----------

3.1.3 Heat transference

- ∅ Conduction v and convection v (2)

Knowledge	Methods of cooking	Syll 2.4
-----------	--------------------	----------

3.1.4 Cuts from hindquarter

- ∅ Sirloin, v wing rib, v rump, v fillet, v (4)

Application	Meat	Syll 2.1
-------------	------	----------

3.2 Vegetables

- 3.2.1 Chilling reduces Vit. C loss. v
- 3.2.2 Vit C is destroyed by alkali. v
- 3.2.3 Vit C is stable to acids. v
- 3.2.4 Vit C lost by peeling (oxidation or Vit C in the peel) v (4)

Explanation	Vegetables	Syll 2.14
-------------	------------	-----------

3.3 **Food spoilage**

FOUR CAUSES	
Mould, yeast	
Oxidation	
Enzyme action	
Withering	vvvv
Insects and rodents	
Mechanical bruising	
Poor storage	
Unhygienic handling	

(Any 4) (4)

PREVENTION	
Store in the fridge, freezer, cool place	
Sealed container	
Handle carefully	vvvv
Do not cut and leave exposed	
Hygienic care	

(Any 4) (4)
4x2= (8)

Explain (4)	Application (4)	Food hygiene	Syll 2.7
-------------	-----------------	--------------	----------

3.4 3.4.1. **Custard – starch – gelatinisation (any order)**

- ✓ Starch granules absorb water and swell
- ✓ Viscosity increases (mixture thickens)
- ✓ Change in colour – shiny and translucent vvvv
- ✓ Obtains a cooked taste (4)

3.4.2 **Two factors affecting gelatinisation**

- ✓ Temperature of heating
- ✓ Stirring - agitation
- ✓ Addition of sugar or acid vv
- ✓ Type of starch
- ✓ General proportions (Any 2) (2)

Comprehension	Cereals	Syll. 2.12
---------------	---------	------------

[30]**TOTAL FOR SECTION B: [60]**

SECTION C

QUESTION 4

4.1 **Egg-white foam**

4.1.1 Egg yolk – contains fat and will retard or prevent foaming. v

4.1.2 Excess sugar – retards the denaturation of egg protein – increases beating time. v (2)

Knowledge	Eggs	Syll 2.10
-----------	------	-----------

4.2 **Goals in meal management**

- o Appetite appeal
- o Good nutrition
- o Low energy value vvv
- o Variety
- o Economical
- o NOT – time saving (Any 4) (4)

Comprehension	Meal planning	Syll 2.1
---------------	---------------	----------

4.3 **Guidelines for setting goals**

- o They must be her own
- o She should write them down vvv
- o They should be realistic and she should be able to reach them
- o Her goal must have a target date
- o The goals she set should be compatible with each other (Any 4) (4)

Explanation	Management process	Syll 1.1
-------------	--------------------	----------

4.4 **Principles of storage with kitchen example
(1 mark for principle, 1 mark for example)**

- o Items stored where they will be used first – dishwashing liquid at the sink.
- o Items used together, stored together – pots and pans stored together, cutlery together.
- o Stored items should be easy to locate at a glance – should be able to see the baking powder at a glance.
- o Frequently used items stored in easy reach – salt etc. easy to reach, knife sharpener, less easy to reach.
- o All items should be easy to reach – baking dishes, cooling racks etc. placed in deep drawers to make taking out easy.
- o Items should be easy to take out without taking other items out first – you should not have to unpack the whole drawer or cupboard to get something out.
- o Heavy equipment should be stored at or near floor level, a large mixer should be stored on or under the counter top, not in a cupboard above your head.
- o Space should be used optimally – get rid of unused items that are taking up space. (10)

Knowledge (5)	Application (5)	Interior	Syll 3.1.1
---------------	-----------------	----------	------------

4.5 **Bathroom safety**

- o Bottom of baths should be textured or have a non-slip mat
- o Baths should have secure handholds
- o Carpets and rugs should be non-slip or fixed to the floor
- o Floor must not be slippery when wet vvv
- o Flooring must be electrically non-conductive
- o No electrical points in bathroom – except for power shaving point which should be close to a mirror
- o Special heater designed for a bathroom should be permanently fixed (Any 4) (4)

Comprehension	Safety	Syll 3.1.1
---------------	--------	------------

4.6 **Lighting in a home excluding colour and texture**

- o Location and natural lighting
- o Shape, and transparency of light shade
- o Low level in entrance and dining room vvv
- o High level of light in kitchen
- o Adequate level for doing things e.g. reading, etc.
- o Well-planned lighting is needed to prevent accidents – e.g. stairs and pathways (Any 3) (3)

Knowledge	Functional design	Syll 3.1.1
-----------	-------------------	------------

4.7 **Keeping a thatched house cool**

- o Thatch is an insulator
- o Wide eaves created by thatch overhang
- o Blinds and sunscreens in the window
- o Curtains
- o Tinted glass
- o Fans vvv
- o Air conditioners (Any 3) (3)

Note: Not ceilings

Applicaition	Functional design	Syll 3.1.1
--------------	-------------------	------------

[30]

TOTAL FOR SECTION C: [30]

SECTION D

QUESTION 5

5.1 5.1.1 **Characteristics of values**

- Ø Values give meaning and sense to life, they change slowly with maturity.
- Ø Values express a person's attitude to nature, people and his God.
- Ø Values determine quality of life and behavioural patterns.
- Ø Values influence actions and decisions. vvvv
- Ø Values are more general and permanent than desires or wishes.
- Ø Values are abstract, complex and involve emotions and feelings.
- Ø Intrinsic values are absolute, extrinsic values are relative. (Any 4) (4)

Comprehension	Management	Syll.1.1.1
---------------	------------	------------

5.1.2 **Preventing mental fatigue**

- Ø Grade 10 learners need to increase their knowledge.
- Ø Have the ability to identify and think through problems, to be able to plan vvvv
- Ø To have the skill to judge, to evaluate or interpret the meaning of a situation
- Ø Note: Skills that are mastered simplify work and reduce mental fatigue (4)

Explanation	Work study	Syll. 1.1.1
-------------	------------	-------------

5.2 **Communication cycle**

- | | | | | |
|----------|---|---|--|-----|
| Sender | v | – | Normav | |
| Receiver | v | – | Lesleyv | |
| Message | v | – | fetch spectacles / glassesv | |
| Feedback | v | – | as soon as she had picked up the beads v | (8) |

Knowledge (4)	Application (4)	Family studies	Syll. 4.3
---------------	-----------------	----------------	-----------

5.3 **Types of light**

- A. Direct lightingv
- B. Indirect lightingv (2)

Comprehension	Functional design	Syll. 3.1.1
---------------	-------------------	-------------

5.4 **Design elements and principles**

<u>Lines:</u>	Horizontal lines – on cupboard NOT vertical or diagonal		
<u>Rhythm:</u>	Repetition of lines on cupboard and lamp shade Repetition blocks on the floor, cushions on couch Repetition of flowers/petals		
<u>Emphasis:</u>	Picture on left wall		
<u>Balance:</u>	Informal balance, couch on right visually balances flowers, cupboard and picture on the left wall		
<u>Proportion:</u>	All parts of the room are in proportion with one another		
<u>Harmony:</u>	Good harmony is found in all parts of this room		
			(Any 4) 4x2= (8)

v v v v	v v v v (if correct)		
Knowledge (4)	Application (4)	Interior	Syll. 3.1.1

5.5 **Proportion**

A.	<u>Poor</u>	The plant is out of proportion to the container The plant is too big for the pot	vv	
B.	<u>Good</u>	The plant is in proportion to the container The pot is the correct size for the plant	vv	(4)

Explanation	Interior	Syll. 3.1.1
-------------	----------	-------------

(30)

QUESTION 6**6.1 Insurance**

- 6.1.1 A. Term insurancev
 B. Whole life policyv
 C. Endowmentv (3)

- 6.1.2 A. Premiumv
 B. Beneficiaryv (2)

Application	Financial planning	Syll. 1.2.2
-------------	--------------------	-------------

6.2 Retirement annuity

- Ø Is tax deductible
- Ø Private pension, therefore not affected by job changes
- Ø Supplements an inadequate pension scheme
- Ø Contributions accumulate until day of retirement
- Ø Contributions can be skipped for a period of time
- Ø Contributions can be stopped – annuity becomes payable
- Ø Once made, contributions cannot be withdrawn, or used as collateral security
- Ø Matures between 55 and 70, unless he is disabled/ chronically ill
- Ø Three different options (Any 4) (4)

Knowledge	Financial planning	Syll. 1.2.2
-----------	--------------------	-------------

6.3 Types of income

- Ø Assured incomev
- Ø Possible incomev
- Ø Uncertain incomev (3)

Knowledge	Financial planning	Syll. 1.2.2
-----------	--------------------	-------------

6.4.1 Fringe benefits

- Ø Recreational facilitiesv
- Ø Paid holidaysv
- Ø Car allowancev (3)

6.4.2 Compulsory deductions

- Ø Unemployment insurance
- Ø Medical aidv
- Ø Income taxv (3)

Application	Financial planning	Syll. 1.2.2
-------------	--------------------	-------------

6.5 **Guidelines to organising time**

- Ø Make lists and plan each day.
- Ø Use her best time for important tasks and take her productivity curve into consideration when planning tasks.
- Ø Do not procrastinate vvv vv
- Ø Learn to consolidate some tasks and simplify others.
- Ø Learn to utilise short periods of time efficiently.
- Ø Also say no when she feels she cannot handle everything. (Any 5) (5)

Explanation	Home and enviro. care	Syll. 1.1.3
-------------	-----------------------	-------------

6.6 **The family and political system**

- 6.6.1 Leadershipv
- 6.6.2 Loyaltyv
- 6.6.3 Decisionsv
- 6.6.4 Compliancev (Any order) (4)

Comprehension	Family studies	Syll. 4.6
---------------	----------------	-----------

6.7 **Unlimited solidarity**

- Ø It will interfere with effective performance of family tasks
- Ø Will interfere with effective leadership in the family vvv
- Ø May interfere with or hamper personality development
- Ø Inhibit the young adult and prevent him from breaking away from home (Any 3) (3)

Knowledge	Family studies	Syll. 4.6
-----------	----------------	-----------

(30)**TOTAL FOR SECTION D: [60]****TOTAL: 200**