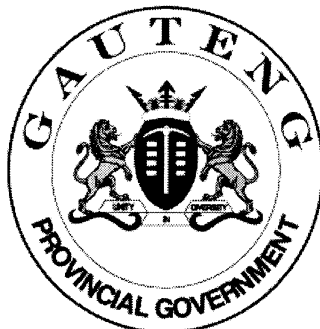


SENIOR CERTIFICATE EXAMINATION



**FEBRUARY / MARCH
2007**

HOME ECONOMICS

SG

HOME ECONOMICS SG



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14 pages

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GAUTENG DEPARTMENT OF EDUCATION

SENIOR CERTIFICATE EXAMINATION

HOME ECONOMICS SG

TIME: 3 hours

MARKS: 200

INSTRUCTIONS:

- ALL the questions are **COMPULSORY**.
 - Start **each question** on a **new page**.
 - Number your answers exactly as the questions are numbered.
 - Write neatly and legibly.
 - Answer **Question 1A** (1.1 – 1.15) (multiple-choice questions) on the **answer sheet** on the **inside cover** of your **answer book**.
 - Answer **Question 1B** (1.16 – 1.19) 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	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

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 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	<input checked="" type="checkbox"/>
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- 1.1 Identify the methods of **heat transference** that take place when a potato is cooked on a **braai**.
- A. Radiation and conduction
 - B. Conduction and convection
 - C. Conduction and evaporation
 - D. Evaporation and conduction
- 1.2 The **Maillard reaction** takes place between _____ in the presence of **heat**.
- A. proteins and fats
 - B. proteins and minerals
 - C. carbohydrates and proteins
 - D. carbohydrates and minerals
- 1.3 Foods most likely to cause **food poisoning** are _____.
- A. undercooked kebabs, garlic bread, carrot mould
 - B. bread rolls, lettuce, half-cooked tomatoes
 - C. grated cheese, grape juice, cabbage salad (coleslaw)
 - D. ham roll, stuffed eggs, thick milkshake
- 1.4 The brown discolouration of an avocado pear can be **prevented** by _____.
- A. inactivating the enzyme
 - B. adding salt or smoking it
 - C. freezing to control the mould growth
 - D. peeling to remove any micro-organisms

- 1.5 When **cornflour** is used to **thicken** gravy, a **translucent sol** forms as a result of _____ in the cornflour.
- A. the high content of protein
 - B. concentric starch molecules
 - C. straight-chain type amylose molecules
 - D. branched chains of amylopectin molecules
- 1.6 Identify the food most likely to cause **milk to curdle** if used in a cream soup.
- A. Peas
 - B. Carrots
 - C. Potatoes
 - D. Tomatoes
- 1.7 A **baked custard** is cooked in a **bain-marie** to _____.
- A. gelatinise the milk proteins
 - B. prevent the cream from curdling
 - C. ensure that the sugar does not caramelize
 - D. allow the even coagulation of egg protein
- 1.8 The making of a **fish soufflé** is based on the ability of _____.
- A. egg to form a soft peak foam
 - B. milk to emulsify oil and water
 - C. fish to combine a variety of ingredients
 - D. starch to absorb large quantities of water
- 1.9 **Sarcoplasm** consists of _____.
- A. blood and emulsified fats
 - B. meat juices and glycogen
 - C. flavour substances and actomyosin
 - D. a variety of nutrients in a watery medium
- 1.10 When baking sweet potatoes in the oven, the **starch** will _____.
- A. swell and gelatinise
 - B. coagulate and caramelize
 - C. dextrinise and denature
 - D. deaminise and shrink
- 1.11 Which of the following will make a **large** room look **smaller**?
- A. Several mirrors placed on the wall
 - B. Limit the amount of furniture and accessories
 - C. Sofa and chairs supported off the floor on slender legs
 - D. Heavy furniture placed in a formal arrangement away from the walls

- 1.12 A family interacts with the **economic system** when they _____.
- A. give labour in exchange for money and make good consumer choices
 - B. participate in community activities and keep the environment clean
 - C. read the newspaper to keep up to date with current affairs
 - D. vote in the elections and report suspicious activities
- 1.13 Which combination of answers is correct with reference to **SOYA**?
- 1 It is, per gram, more expensive than meat.
 - 2 It has a high concentration of saturated fats.
 - 3 Expands considerably and absorbs flavours when cooking.
 - 4 Contains no waste that should be removed before cooking.
- A. 1 and 2
 - B. 1 and 3
 - C. 2 and 3
 - D. 3 and 4
- 1.14 Excess **nutrient loss** occurs during food preparation as a result of _____.
- 1 grilling food under an infra-red element
 - 2 soaking limp lettuce leaves in salt water to make them crispy
 - 3 exposing meat to a high temperature when boiling it
 - 4 cooking food in the microwave and allowing standing time
- A. 1 and 2
 - B. 1 and 3
 - C. 2 and 3
 - D. 3 and 4
- 1.15 Which explanations of the characteristics of **resources** are correct?
- 1 All resources are interchangeable.
 - 2 Resources are linked to psychomotor values.
 - 3 Standards must be maintained at a high level.
 - 4 The value of each resource should be assessed.
- A. 1 and 3
 - B. 2 and 3
 - C. 2 and 4
 - D. 1 and 4

15 x 2 = (30)

QUESTION 1B

- 1.16 Match the correct **process** in **Column B** to the **method** of processing milk in **Column A**. Write only the question numbers (1.16.1–1.16.4) **below one another** in your **answer book** and then the relevant letter (A – G) of your choice next to the question number, e.g. 1.16.5 – H.

COLUMN A METHOD	COLUMN B PROCESS
1.16.1 Homogenised milk	A. Milk is heated to 104°C – 113°C for 15 – 20 minutes.
1.16.2 UHT milk	B. Milk is heated in evaporating pans to increase the concentration.
1.16.3 Sterilisation	C. Full-cream milk is heated until 50% of the water has evaporated, and sugar is added.
1.16.4 Evaporation	D. Milk is forced through fine openings under pressure.
	E. Milk is heated to 140°C for 2 – 4 seconds.
	F. Milk is passed between heated rollers, and most of the water is evaporated.
	G. One third of the cream has been removed to make butter.

(4)

- 1.17 Match **TWO examples** in **Column B** with the **term** in **Column A**. Write the question numbers (1.17.1-1.17.3) **below one another** in your **answer book** and then the relevant letter (A – H) of your choice next to the question number, e.g. 1.17.4 – I.

COLUMN A TERM	COLUMN B TWO EXAMPLES
1.17.1 Meat alternative	A. Eggs
1.17.2 Meat analogue	B. Lentils
1.17.3 Meat extender	C. Apple cubes
	D. Thick beef gravy
	E. Soya bean mince
	F. Textured vegetable protein
	G. Bread crumbs in meat balls
	H. Mushrooms with pepper sauce

(6)

- 1.18 Match an **example** in **Column B** with a **colour scheme** in **Column A**. Write the question numbers (1.18.1 – 1.18.6) **below one another** in your **answer book** and then the relevant letter (A – I) of your choice next to the question number e.g. 1.18.7 – J.

COLUMN A		COLUMN B	
COLOUR SCHEME		EXAMPLE	
1.18.1	Triad	A.	Red and green
1.18.2	Neutral	B.	Red, yellow, blue
1.18.3	Analogous	C.	White, grey, black
1.18.4	Complementary	D.	Red, pink, maroon
1.18.5	Monochromatic	E.	Orange, green, yellow
1.18.6	Split complementary	F.	Blue, blue-green, green
		G.	Orange, red, green
		H.	Yellow, yellow-purple, white
		I.	Blue-green, orange, blue-purple

(6)

- 1.19 Select from the list below **FOUR** points that are **good budgeting practices**. Write down the question number (1.19) and the **FOUR** letters (A – H) of your choice **below one another** in your **answer book**.

GOOD BUDGETING PRACTICES	
A.	Calculate all expected expenses.
B.	Expenditure must not exceed income.
C.	Record actual income and expenditure.
D.	Take on extra work to earn more money.
E.	Keep money in savings for emergencies.
F.	Don't waste money on unnecessary luxuries.
G.	Ensure you can give the children the things they want.
H.	Be careful till the last week of the month, then see what's left.

(4)

(20)

TOTAL FOR SECTION A: [50]

SECTION B**QUESTION 2**

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

Amanda plans to make Thai stir-fry and rice for her husband's birthday supper. As a surprise she decides to have Avocado Ritz (avocado filled with shrimps in a mayonnaise base) as a starter and Fruit Mousse and custard for dessert.

- 2.1 Explain why the **cut** avocado would have gone **brown** if she made it early and left it to stand for a few hours before serving. (2)
- 2.2 Amanda found that the shrimps were too expensive and she substituted it with a **firm white fish**.
- 2.2.1 Recommend a fish she could use. (1)
- 2.2.2 Describe FOUR **characteristics** that Amanda would look for to ensure the fish she bought **was fresh**. (4)
- 2.2.3 Amanda does not know how to **cook** the fish. Copy the table below in your answer book and give the reason for each of the rules given.

RULE GIVEN	REASON
A. Cook fish at a low temperature. (2)	(6)
B. Fish shrinks slightly when cooked. (1)	
C. Flesh changes colour when cooked.(1)	
D. Reasons for not over-cooking fish (2)	

- 2.3 Amanda made bread rolls to serve with the starter. She used the recipe on the side of the flour packet for the rolls. (3)
- 2.3.1 List THREE **functions** of **yeast**. (3)
- 2.3.2 Describe the **fermentation process** that takes place when the dough is left to prove. (6)
- 2.4 While the oven was still hot from making the bread rolls, Amanda made some **cream puffs** for the next day. They were a failure. Explain why the following occurred:
- 2.4.1 The paste was **too stiff**. (2)
- 2.4.2 **Fat oozed out** of the pastry during cooking in the oven. (2)
- 2.4.3 The puffs **collapsed** when they were removed from the oven. (2)
- 2.5 Identify TWO **characteristics** of the **outside** of a PERFECT **choux pastry** product. (2)

[30]

QUESTION 3

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

- 3.1 The **beef** for the stir-fry was not **very tender**.
- 3.1.1 List THREE **premortal** factors that may affect the tenderness of the meat. (3)
- 3.1.2 List THREE **postmortal** factors that may affect the tenderness of the meat. (3)
- 3.1.3 Identify TWO methods of **heat transference** that take place during the stir-fry method of cooking. (2)
- 3.1.4 Identify FOUR **cuts of meat** from the hindquarter that would be suitable for stir-frying. (4)
- 3.2 **Vitamin C** is easily **destroyed** during the preparation and cooking of vegetables. Explain the reason for each of the following precautionary measures:
- 3.2.1 **Store** vegetables in a **cool place** or **in the fridge**.
- 3.2.2 Never add **bicarbonate of soda** to green vegetables.
- 3.2.3 **Lemon juice** can be used on a prepared salad.
- 3.2.4 Use **unpeeled** vegetables where possible. (4)
- 3.3 Vegetables **spoil easily** if not handled properly. List FOUR **causes** AND explain how to **prevent** the deterioration during storage. (8)
- 3.4 The custard was made using commercial **custard powder**.
- 3.4.1 Describe the changes that take place when **moist heat** is applied to **starch**. (4)
- 3.4.2 Identify TWO factors that may **affect** the **gelatinisation** of the custard. (2)

[30]

TOTAL FOR SECTION B: [60]

SECTION C**QUESTION 4**

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

- 4.1 Comment on the **effect** of the following on the quality of **egg-white foam**:
- 4.1.1 Part of the **egg yolk** fell into the bowl with the egg whites. (2)
- 4.1.2 **Excess** sugar was added at the beginning of beating of the egg whites. (2)
- 4.2 Amanda applied the **principles of management** to the choice of the **food**. Identify the **GOALS** she would have wanted to achieve when **selecting dishes**. (4)
- 4.3 Explain FOUR **guidelines** that Amanda should keep in mind when **setting goals**. (4)
- 4.4 When Amanda moved into a new house, she had to decide WHERE to store all her kitchen equipment. List FIVE **storage principles** AND **apply** the information (give examples) to the kitchen. (10)
- 4.5 The **bathroom** has many potential **safety hazards**. Recommend FOUR **precautions** that could prevent accidents in the bathroom. (4)
- 4.6 Explain THREE important aspects to bear in mind when **lighting** is planned in a house, excluding the aspect of colour and texture. (3)
- 4.7 Identify THREE methods that could be used to keep a **thatched** house **cool** during the hot summer months. (3)

[30]**TOTAL FOR SECTION C: [30]**

SECTION D**QUESTION 5**

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

5.1

Instilling values, attitudes and beliefs, as well as teaching skills, forms an important part of the new Grade 10 syllabus.

5.1.1 List FOUR characteristics of values. (4)

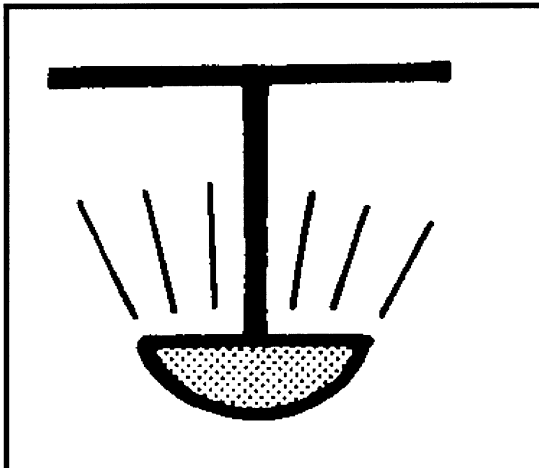
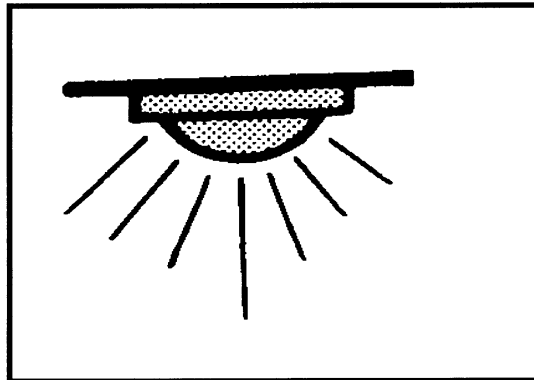
5.1.2 Name FOUR skills a Grade 10 learner can develop in order to prevent **mental fatigue**. (4)

5.2

Norma asked Lesley to fetch her glasses from the bedroom upstairs. Lesley said she could not at that moment as she had dropped a bottle of beads into her lap but would go and fetch them as soon as she had picked up all the beads.

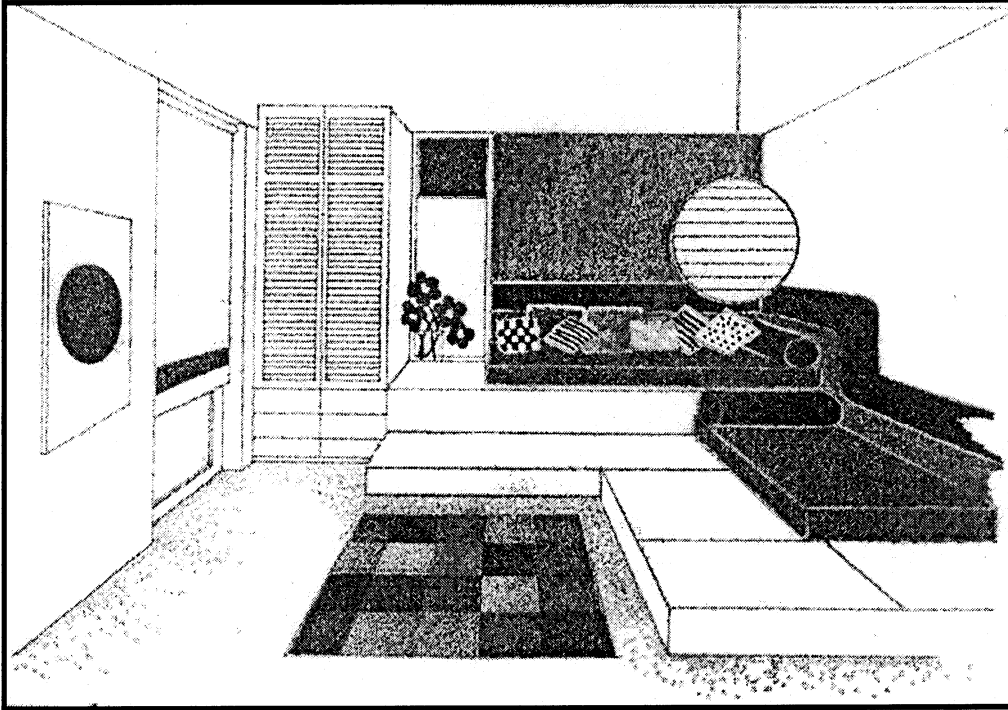
The case study uses the **communication cycle** to transfer information. List FOUR parts of the cycle **with** examples from the case study. (8)

5.3 Identify the **types of electrical light** (A - B) in the pictures below.



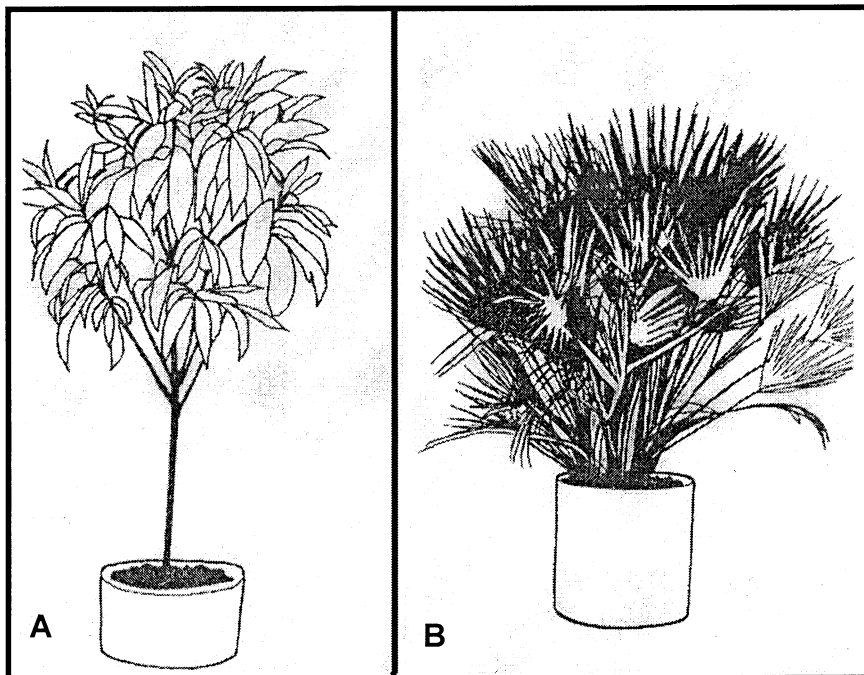
(2)

- 5.4 Carefully study the room below and choose **FOUR design elements or principles** present in the picture. Clearly state **HOW** each one is obtained.



(8)

- 5.5 The **proportion** is **POOR** in sketch **A** and **GOOD** in sketch **B**. Explain this statement.

(4)
[30]

QUESTION 6

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

- 6.1 6.1.1 Identify the **insurance policy** described in the statements below:
- A. Provides protection for the dependants of the insured for a specific period.
 - B. The policy is only paid out on the death of the policy holder.
 - C. The insured is protected for the duration of the policy. When it matures, the policy holder is paid out. (3)
- 6.1.2 Identify the **insurance term** used for
- A. the payment made at regular times to the insurance company.
 - B. the person who will receive the benefits of the policy. (2)
- 6.2 List FOUR **characteristics** of a retirement annuity. (4)
- 6.3 Name THREE different **types of income**. (3)
- 6.4 From the list below select
- 6.4.1 THREE **fringe benefits** that may be offered to employees.
 - 6.4.2 THREE **compulsory deductions** from a monthly salary.

Unemployment insurance
Recreational facilities
Paid holidays
Car allowance
Investments
Medical Aid
Income Tax
Bursaries
Royalties
Interest
Tips

- 6.5 Working, running a home and looking after children places a huge demand on a woman's time. Suggest FIVE **guidelines** that will help her to organise her **time** in the best way possible. (5)

- 6.6 The **family and the political system** are in continual interaction with one another. Write down the question numbers 6.6.1 – 6.6.4 and give the interchanges between them.

	-----6.6.1-----	
	-----6.6.2-----	
FAMILY	----- 6.6.3 -----	POLITICAL SYSTEM
	-----6.6.4-----	

(4)

- 6.7 It is not always good to have **unlimited expression of solidarity in a family** as it may have a negative effect. Explain why this statement is true. (3)

TOTAL FOR SECTION D: [30]
[60]

TOTAL: 200