

# 2013 Home Economics Standard Grade General Finalised Marking Instructions

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### Part One: General Marking Principles for Home Economics Standard Grade General

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this Paper. These principles must be read in conjunction with the specific Marking Instructions for each question.

- (a) Marks for each candidate response must <u>always</u> be assigned in line with these general marking principles and the specific Marking Instructions for the relevant question. If a specific candidate response does not seem to be covered by either the principles or detailed Marking Instructions, and you are uncertain how to assess it, you must seek guidance from your Team Leader/Principal Assessor.
- (b) Marking should always be positive ie, marks should be awarded for what is correct and not deducted for errors or omissions.

### **GENERAL MARKING ADVICE: Home Economics Standard Grade General**

The marking schemes are written to assist in determining the "minimal acceptable answer" rather than listing every possible correct and incorrect answer. The following notes are offered to support Markers in making judgements on candidates' evidence, and apply to marking both end of unit assessments and course assessments.

# Part Two: Marking Instructions for each Question

	LL LEVEL	E L E M E N T	C	M A R K
Question				
(a) (i) (ii)	Choice of container: <b>C</b> - coolbag trolley  Reasons for choice	HI		1
	Information			
	Castors/wheels			
	<ul> <li>Case Study</li> <li>Chef will demonstrate a variety of starters, main courses, desserts/ courses/dishes</li> <li>As chef has long walk</li> <li>He will have a (long) walk from the car park/ to the demonstration area</li> <li>Chef will have to carry food/equipment</li> </ul> <ul> <li>Explanation</li> <li>saves hurting his hands/ back/arms/straining himself</li> <li>may be heavy</li> <li>make it easier/quicker to transport/move/pull</li> <li>does not need to lift/carry it</li> </ul>			
	Estandable bandle			
	<ul> <li>Chef will demonstrate a variety of starters, main courses, desserts/ courses/ dishes</li> <li>He will have a (long) walk from car park to the demonstration area</li> <li>Chef will have to carry food/equipment</li> <li>So he can pull it along he does not have to lift it may be heavy easier to transport/move/pull</li> <li>saves hurting his hands/back/arms/shoulders/straining himself</li> <li>is comfortable to move/transport/pull</li> </ul>			

	E E M E N	С	M A R
GENERAL LEVEL	T	0	K
Question 1 (a) (ii) (continued)			
80 L capacity/largest/biggest			
Chef will demonstrate a variety of starters, main courses, desserts/ courses/dishes      Chef will have to carry food/equipment      Chef will have to carry space for everything      He will not need another bag      Food will not get squashed			
He will have a (long)     walk from car park/ to     demonstration area     He will have a (long)     everything at one time     will not need another bag			
2 lockable compartments			
Chef is going to a food festival     Chef is going to carry out a cookery demonstration     Chef will demonstrate a variety of starters, main courses, desserts/ courses/ dishes     Chef will have (to carry) food/equipment      Chef is going to carry will not need to replace stolen equipment/food     + give chef peace of mind     nothing will fall out			

GENERAL LEVEL		E L E M E N T	CO	M A R K
Question 1 (a) (ii) (continued)				
Chef is going to a food festival     Chef is going to carry out a cookery demonstration     Chef will demonstrate a variety of starters, main courses, desserts/ courses/dishes     Chef will have (to carry) food     Chef has a long walk     He will have a (long) walk from car park/ to demonstration area	+ allows food to be kept separated + prevents cross-contamination/food poisoning + allows Chef to organise ingredients + keeps the ingredients cool/out of the danger zone/more hygienic/safer + prevents food from going off/wasting food + there may not be refrigeration facilities + prevents food moving/spilling (causing cross-contamination)/ waste + helps meet food hygiene standards			

GENERA	L LEVEL	E L E M E N T	C	M A R
	Anti-bacterial lining  Chef will demonstrate a variety of starters, main courses, desserts/ courses/dishes  Chef will have (to carry) food  Chef is going to a food festival  Chef is going to carry out a cookery demonstration  Anti-bacterial lining  + prevents bacterial growth  + may have raw/cooked foods for demonstrations.  + prevents food spoilage  + helps meet food hygiene standards  + more hygienic			
	ONE MARK for each of three points linking relevant information to the case study.  + ONE MARK for each of three explanations relating to the needs of the Chef.  If the candidate has chosen the wrong container (A or B), then markers should use their professional judgement as follows:  ONE MARK for each of three points linking relevant information to the case study.  + ONE MARK for each of three explanations relating to the needs of the Chef.	ні		6
(iii)	Choice of container for the couple: <b>B</b> – Cool Box	н		1

SENE	ERAL LEVEL	L M E N T	C	M A R K
luest	ion 1			
o) T	Two steps to prevent food spoilage when buying food			
Ī	Step Explanation			
	<ul> <li>Plan your shopping/ journey in advance</li> <li>Buy perishable/chilled/hot food stuffs/meat/dairy last</li> <li>to ensure food stays cool/hot keep food out of danger zone</li> <li>to ensure bacteria does not have time to multiply</li> </ul>			
	<ul> <li>Do not buy food that has passed its use by date</li> <li>Check date marks on food</li> <li>harmful bacteria may start to grow/multiply</li> <li>tells you when the food should be eaten by/is safe to eat</li> <li>to ensure foods are fresh/to prevent food spoilage</li> </ul>			
	<ul> <li>Do not buy tinned food which is bashed/blown/ rusted</li> <li>Ensure the (food) packaging</li> <li>the food may be contaminated (with bacteria)</li> </ul>			
	is not damaged/is intact/eggs not cracked/dirty			
	<ul> <li>Do not buy frozen food which have frozen together in the pack</li> <li>the food may have started to defrost so bacteria may have grown/multiplied</li> </ul>			
	<ul> <li>Do not buy frozen food which has been stored above the load line</li> <li>if food has been refrozen there may be (more) dormant bacteria</li> </ul>			
	<ul> <li>Buy only from shops that are clean and hygienic/where food handlers observe hygiene rules</li> <li>less chance of contamination/cross-contamination</li> </ul>			
	Keep raw meat/fish/dirty veg away from cooked/ready to eat food			
(	ONE MARK for each identified step.			
(	<b>DNE MARK</b> for <b>each</b> of <b>two</b> explanations linking the step to preventing ood poisoning.	KU		

GENERAL LEVEL  Question 1	E L E M E N T	CO	M A R K
<ul> <li>(c) Three symptoms of Food Poisoning</li> <li>nausea</li> <li>(severe) vomiting</li> <li>diarrhoea</li> <li>exhaustion</li> <li>headache</li> <li>fever/(high) temperature</li> <li>tiredness</li> <li>abdominal pain/cramps</li> <li>dizziness</li> <li>loss of appetite</li> <li>muscle pain</li> <li>double vision</li> <li>rash</li> </ul>			
ONE MARK for each of three identified symptoms.	KU		3

	NERAL LEVEL		E L E M E N T	C	M A R K
	stion 2				
(a)	Ir	nformation			
	7-6n	n Power cord			
	Case study	Explanation			
	<ul><li>They have a two storey house</li><li>Mum and Dad work full time</li></ul>	<ul> <li>+ more convenient</li> <li>+ saves time (changing sockets)</li> <li>+ easier to reach stairs</li> </ul>			
	<ul> <li>Family have children/ dog/teenage son/family of five</li> <li>Children play/crawl (on floor)</li> </ul>	es tap water  + no harmful chemicals + safer/will be safe + saves money/costs less/free/they may not have a lot of money + more environmentally friendly			
	<ul> <li>They have a dog</li> <li>Mum and Dad work full time</li> </ul>	<ul> <li>+ saves time buying/changing/ cleaning products/shopping</li> <li>+ saves money/costs less/free/they may not have a lot of money</li> </ul>			
	They have a variety of floor coverings	<ul> <li>+ won't have to buy a range of chemicals</li> <li>+ saves money/costs less/free/they may not have a lot of money</li> <li>+ saves time changing/buying fluid</li> <li>+ saves storage space</li> </ul>			

				I N M M N H	C	
ER.	AL LEVEL			T	0	
tior	n 2 (a) (continued)					
	Futua lau		reten touls			
		Ť	vater tank			
•	Mum and Dad work full	+	will save time refilling			
	time	+	saves refilling often/less effort/ hassle			
•	They have a variety of floor	١.				
	coverings	+	water won't run out quickly			
	· ·	+	may be able to clean the house with 1 tank			
•	Have a two storey house		WILL I LATIN			
•	Teenage son walks dog (in	+	may need a lot of water/steam			
	woods)		to clean up			
	·		·			
Height adjustable handle						
•	There is a mum, dad and	+	can adjust to suit different			
	teenage son/ they are a		heights of user			
	family of five	+	prevents backache			
•	Teenage son walks dog (in	+	More comfortable to use			
	the woods)					
	Cunor he	2010	d ovetem			
_	Family have children/	+	d system helps prevent accidents			
-	teenager son/dog	+	less likely to slip/fall			
	toonagor oon, aog	+	safer			
		+	kills bacteria/more hygienic			
			Table 1 action and 1 action action and 1 action ac			
•	Mum and Dad work full	+	save time waiting for floor to dry			
	time	+	can walk on floor immediately			
•	They have a variety of floor	+	prevents water damage			
	coverings	+	prevents slips/falls			
_	(vounger) obildress	ļ ,	will not get wet			
•	(younger) children crawl/play on floors	+	will not get wet			
	crawi/piay on 110015	+	helps prevent accidents safer			
		+	kills bacteria/more hygienic			
		+				
		+	less likely to slip/fall			

tion 2 (a) (continued)		T	0
Range of c  Have a variety of floor	leaning heads + all floor surfaces can be		
<ul><li> Have a variety of floor coverings</li><li> Family have children/a dog</li></ul>	cleaned with one cleaner + easy to clean whole house + good results		
Teenage son walks dog (in woods)	<ul> <li>+ saves time/money buying other cleaners/equipment</li> <li>+ will allow all spills/hair/fur/paw marks/mud/dirt to be cleaned easily/quickly</li> <li>+ mud can be cleaned up easily/quickly</li> </ul>		
Mum and Dad work full time	easy/faster to clean whole house     saves buying other cleaners		
ONE MARK for each of three poi	ints linking relevant information to the		
	explanations relating to the needs of	н	

GENERA	L LEVEL			E L E M E N T	CO	M A R K
Question :		Name  British Standards Institute Kite Mark  (BSI) Kite Mark	Product has been tested/checked to ensure safety/quality/reliability     Goods are safe/of good quality/reliable     Goods are made to a British standard of safety.			
		Double insulation (symbol)	<ul> <li>Some electrical products (eg hairdryers) do not carry an earth wire, (therefore product should carry this symbol).</li> <li>No earth wire</li> <li>Risk from electric shock from the product is minimal</li> </ul>			
_	MARK for eac	h of <b>two</b> identified labe h of <b>two</b> explanations	els. relating to the identified	KU		4

GEI	NERAL LEVEL	E E M E N T	CO	M A R K
Que	estion 2			
(c)	Action: Phone fire brigade Explanation: May give advice on what to do/they will come to put out fire/prevents fire spreading/save lives/property			
	Action: Get everyone out of the house Explanation: To ensure everyone is safe/ prevents burns/loss of life			
	Action: Close the kitchen door/window/all doors/all windows Explanation: Prevent fuelling fire/fire spreading			
	<b>Action:</b> Turn off the heat (source to the pan). turn off socket <b>Explanation:</b> To prevent the fire from spreading/to try to contain the fire/ to allow the fat to cool down			
	<b>Action:</b> Do not reach over the pan to get at the controls. <b>Explanation:</b> Prevent serious injury from clothing catching fire/prevent being burned			
	<b>Action:</b> Do not attempt to move the pan/leave pan to cool down <b>Explanation:</b> You may get seriously burned/may drop pan/may spread fire/to prevent re-ignition			
	Action: Do not put water anywhere near fire Explanation: This will fuel fire and cause it to become more intense/ get worse/ to prevent burns			
	Action: Place fire blanket/ <u>damp</u> tea towel/cloth/large baking tray/pan lid over pan Explanation: Will cut off the oxygen/put out/suffocate the flames/stop fire spreading			
	ONE MARK for each of two correct actions related to the chip pan. ONE MARK for each of two correct explanations related to the chip pan.	KU		4

FNF	RAL LEVEL	E L E M E N	CO	M A R
uesti				
a) (i)	Yogurt for school canteen – Yogurt B	н		1
(ii	) Information			
	Largest/biggest/most number of flavours/six flavours available/strawberry, cherry, peach, raspberry, pineapple	·,		
	Case Study Explanation			
	<ul> <li>For school canteen/ pupils/staff</li> <li>Needs a range of yogurts</li> <li>Happeal to a wide range of pupils/staff</li> <li>Happeal to a wide range of pupils/staff<!--</td--><td></td><td></td><td></td></li></ul>			
	The catering manager needs to choose (a range) of yogurts      + appeal to a wide range of pupils/staff     + may cater for a number of tastes of pupils/staff     + may encourage pupils to make a healthy choice at lunchtime     + pupils/staff can choose a flavour they would enjoy eating     + adds variety to the menu     + to encourage sales/profit     + repeat business/customer satisfaction			
	Must follow Healthy     Eating guidelines			

GENERAL	LEVEL	E L E M E N T	CO	M A R K
	19p/cheapest/least expensive  The yogurts are for pupils/staff  Is for school canteen  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to choose (a range) of yogurts  The catering manager needs to alarge noney to spend  The catering manager needs to choose (a range) of yogurts  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spend  The catering manager needs to alarge noney to spe			
	Contains real fruit pieces      It is for pupils/staff/ school canteen     The catering manager needs to choose (a range) of yogurts      Contains real fruit pieces      + fruit content may help to meet dietary target for fruit/ total complex carbohydrate      + pupils/staff can purchase a flavour they would enjoy eating      + encourage pupils to make healthier food choices			
	<ul> <li>Must follow healthy eating guidelines</li> <li>The catering manager needs to choose (a range) of yogurts</li> <li>+ fruit content may help to meet dietary target for fruit/total complex carbohydrates</li> <li>+ encourage pupils to make healthier food choices</li> <li>+ may help to meet five-a-day</li> </ul>			

GENERAL LEVEL		E L E M E N T	C	M A R K
No artifice     Is for school canteen/staff/pupils     Must follow healthy eating guidelines	cial flavourings  + so will be suitable for all pupils/staff to enjoy/buy + will prevent pupils from becoming hyperactive/having allergic reactions			
Must follow healthy eating guidelines      It is for pupils/staff/school canteen	+ helps to prevent tooth decay + helps to prevent obesity/ pupils/staff becoming overweight + helps to meet the dietary target for reducing sugar			
<ul> <li>Fat 1-4</li> <li>Must follow healthy eating guidelines</li> <li>It is for pupils/staff/school canteen</li> </ul>	g/lowest/least  + helps to prevent obesity/ pupils/staff becoming overweight/suffering heart disease  + helps to meet dietary target to reduce fat intake			
case study.  ONE MARK for each of three of the school canteen.  If the candidate has chosen the markers should use their professes as follows:  ONE MARK for each of three case study.	e points linking the information to the explanations relating to the needs the wrong yoghurt (A or C), then ressional judgement and award points linking the information to the ree explanations relating to the needs	Н		6

GENERAL L	_EVEL		E L E M E N	CO	M A R
	a) (continued)		-		
	ost suitable yogurt for someon	e who doesn't like fruit: A	н		1
Nutrient	One food source	Function in the body			
Protein	Meat/milk/cheese/eggs/ peas/beans/lentils/nuts/ cereals/quorn/fish	Growth + repair of body tissues			
Vitamin A	oily fish/liver/butter/cheese/ eggs/fish liver oils/ margarine/sardines/meat/ spinach/carrots/green vegetables/peppers/ tomatoes/dried apricot/ mango/milk	<ul> <li>Assist with bone + tooth development</li> <li>Growth in children</li> <li>Good vision in dim light/prevent night blindness</li> <li>Healthy mucous membranes/living of nose, mouth, throat, eyes</li> <li>Antioxidant vitamin/one of the ACE Vitamins/to help prevent coronary heart disease/cancer</li> <li>Helps to resist infection</li> </ul>	KU		4
(c) Ad	dvice to reduce high blood p				
<ul> <li>Maintain a healthy weight (obesity/being overweight increases risk of developing high blood pressure)</li> <li>Increase physical activity/exercise</li> <li>Avoid/reduce stress.</li> <li>Reduce/cut down alcohol consumption/within guideline limit</li> <li>Cut down/reduce/stop smoking</li> <li>Avoid certain drugs/medications</li> <li>Get enough sleep</li> </ul>					
•	Seek medical advice Take prescribed tablets				
	NE MARK for each of three d ducing risk of high blood press	•	KU		3

		L LEVEL		E L E M E N T	CO	M A R K
Que	stion	4				
(a)	(i)	Choice of Jacket: C		н		1
	(ii) Information					
			lim Fit			
		Case Study	Explanation			
		<ul> <li>Is for cycling team</li> <li>Cycling team need jackets</li> <li>Cycling team will be training outdoors/in evenings/all year round/ training</li> <li>External</li> <li>Is for cycling team</li> <li>Cycling team will be</li> </ul>	+ prevents jacket from getting in the way when cycling/ prevents accidents + will be more comfortable + more streamlined/may go faster/enhanced performance   chest pocket + they may carry mobile phones/valuables/map			
		training outdoors/ in evenings/all year round/training	<ul> <li>+ so will be less likely to lose valuables</li> <li>+ may carry food/drink</li> <li>+ easy access when cycling</li> </ul>			
	Lightweight					
		<ul> <li>Is for cycling team</li> <li>Cycling team will be training outdoors/in evenings/all year round/training</li> </ul>	+ allows greater ease of movement (as not heavy) + will not be weighed down (when training) + easy to carry when not needed/required + more comfortable/not too hot in summer			

GENERA	L LEVEL	E L E M E N	C	M A R K
Question 4	Has an adjustable cuff  Cycling team will be training outdoors/ in evenings/all year round/training  Has an adjustable cuff  + so will help keep them warm/ protect from wind + so they will be more comfortable + may prevent draughts going up sleeves + may go faster/more streamlined  Is for cycling team  + may go faster/more streamlined + so they will be more comfortable + can adjust to fit			
	Storm flap			
	Cycling team will be training outdoors/in evenings/all year round/training      + so will help keep them warm/protect from wind + so they will be more comfortable + may prevent draughts			

E N E N	NERAL LEVEL
s H	Reflective panels  Cycling team will be training outdoors/ in evenings/all year round/ training  NEW MARK for each of three points linking the information to the case study.  Hone markers should use their professional judgement and award marks as follows:  ONE MARK for each of three points linking the information to the case study.  ONE MARK for each of three explanations relating to the needs of the cycling team.  If the candidate has chosen the wrong jacket (A or B), then markers should use their professional judgement and award marks as follows:  ONE MARK for each of three points linking the information to the case study.  ONE MARK for each of three explanations relating to the needs of the cycling team.

GENE	RAL LEVEL	E L E M E N T	СО	M A R K
Questi	on 4			
(b)	Advantages of buying the jackets using a credit card  Spreads the cost of buying the jackets Interest free period Payments can be spread over a period of time Enables payment to be made over telephone/Internet If the company buying from goes out of business the credit card company offers financial protection of purchases Protection applies when buying faulty goods where retailer refuses to provide a refund Cash back rewards/incentives may be offered when purchasing on credit card Saves carrying (large sums of) money around/money may be lost or stolen Goods are owned immediately Not able to spend more than credit limit thus preventing debt Do not need to save up/buy now pay later Can take advantage of deals/offers Widely accepted  ONE MARK for each of two detailed advantages applying to use of credit card for this purchase.  Disadvantages of buying the jackets using a credit card	KU		2
	<ul> <li>May be additional expense if interest is added on/not paid off by end of month/bill due date</li> <li>May have high rates of interest/APR (which will make the jackets more expensive)</li> <li>May get into debt (when trying to pay off the jackets)</li> <li>Risk of credit card fraud (if card is lost/cloned/stolen)</li> <li>Some companies may add a surcharge for paying with a credit card</li> <li>Credit limit on card may not allow for this purchase.</li> <li>Have to pay interest if full balance is not settled</li> <li>May have an annual fee</li> <li>Easy to lose track of spending/overspend</li> <li>May forget pin</li> <li>Have to be over 18 to have a credit card</li> </ul> ONE MARK for each of two detailed disadvantages applying to use of credit card.	KU		2
	use of credit card.	KU		2

		AL LEVEL	E L E M E N T	CO	M A R K
Que (c)	estion (i)	4 Sale of Goods Act/Sale and Supply of Goods Act	KU		1
	(ii)	<ul> <li>Jackets must be:</li> <li>Of satisfactory quality</li> <li>Fit for the purpose</li> <li>As described</li> <li>Consumer is entitled to repair or replacement</li> <li>Partial or full refund depending on circumstances</li> </ul> ONE MARK for each of two points related to the Act.	KU		2

GENI	ERA	L LEVEL		E L E M E N T	CO	M A R K
Ques	tion	5				
(a)	(i)	Cook School: B		н		1
	(ii)					
'	('')		rmation			
	Skill Level ilntermediate					
		Case Study	Explanation			
		The young couple/they want to improve their cooking skills  The young couple/they like Thai food	<ul> <li>will be able to expand/build on the skills they have</li> <li>will not be too advanced for them</li> <li>will be able to make/cook/prepare a range of dishes</li> <li>will learn new/more complex skills</li> <li>may be able to prepare new dishes/foods/recipes</li> <li>may be able to prepare new dishes/foods/recipes</li> <li>will be able to expand/build on the skills they have</li> <li>will be able to make/cook/prepare a range of dishes</li> <li>will learn new/more complex skills</li> </ul>			
			riday and Saturday			
		The young couple/they both work full time/ during the week	<ul> <li>+ so will be able to attend Saturday session</li> <li>+ offer courses at times which suit them</li> <li>+ so will not disrupt their schedule</li> <li>+ won't have to take time off work</li> <li>+ can do something together</li> </ul>			

GENERAL		E L E M E N T	C	M A R K
Question	Oriental dish theme  The young couple/they like eating Thai food  The young couple/they want to improve their cooking skills  The young couple/they want to improve their scooking skills  The young couple/they want to improve their scooking skills  The young couple/they want to improve their scooking skills  The young couple/they will enjoy eating foods they have made/new foods/ using new ingredients  The young couple/they will earn skills to help them to prepare a range of Thai foods  The young couple/they will enjoy eating foods they have made/new foods/ using new ingredients  The young couple/they will earn skills to help them to prepare a range of Thai foods  The young couple/they will enjoy eating foods they have made/new foods/ using new ingredients  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they will earn skills to help them to prepare a range of Thai foods  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple/they want to improve their sooking skills  The young couple skills to help them to prepare a range of Thai foods  The young couple skills to help them to prepare a range of Thai foods  The young couple skills to help them to prepare a range of Thai foods  The young couple skills to help them to prepare a range of Thai foods  The young couple skills to help them to prepare a range of Thai foods  The young couple skills to help them to prepare a range of			
	Location town centre  The young couple/they rely on public transport + may be buses/train station close by to allow them to access easily			
	They are a (young) couple     The young couple/they both want to improve cooking skills      Discount offered for more than one person      will be cheaper/both will be able to learn new skills     they may not have much money/saves money			

GENERAL LEVEL	E E M E N T	CO	M A R K
Free cookery book  The young couple/they want to improve their cooking skills  The young couple/they like Thai food  The young couple that you have mean young one that you have mean may try new recipes to afford to buy one/may not have much money  The young couple that you have much money  The young couple that you have much money that young couple that you have much money  The young couple that you have may be able to repeat the dishes at home  The young couple that you will be able to make more dishes at home  The young cideas  The young cideas  The young couple they will be able to make more dishes at home  The young cideas  The young cideas  The young couple they will be able to make more dishes at home  The young cideas  The young couple they will be able to make more dishes at home  The young cideas  The youn	Н		4

	NERA stion	L LEVEL	E L E M E N T	CO	M A R K
(a)	(iii)	Cook school choice: C	HI		1
(b)	` ,	Links- café, busy café, make soup, make soup quickly, make soup for the customers			
	Information				
	Non Stick lining in jug				
		How is it Useful Why it is important			
		Non-stick lining makes     saves time			
		cleaning easier  • helping to meet hygiene regulations/more hygienic			
		<ul> <li>Non-stick lining helps prevent soup sticking</li> <li>soup won't be spoiled/burnt/ less waste</li> <li>saves time cleaning</li> <li>easier to clean/more hygienic</li> </ul>			
		Dishwasher safe jug			
		makes cleaning easier     saving staff time/effort			
		<ul> <li>makes cleaning quicker</li> <li>helping to meet hygiene regulations/more hygienic</li> <li>cafe can get next batch of soup on quickly</li> </ul>			
		Cool touch handle			
		Heat resistant handle/ not hot      Prevents them scalding/ burning hands     prevents accidents/ensures their safety     Prevents having to use/find oven gloves     can serve up soup quickly			

			E E M E	
L LI	EVEL		N T	CO
5 (b)	) (continued)			
	Stainless	steel blade		
•	Stainless steel blade will not rust  Stainless steel blade is easy to clean as cafe may be making more than one soup	<ul> <li>so it will not contaminate the soup</li> <li>will last longer</li> <li>saves money buying a new one</li> <li>so the soup will be safe to sell</li> <li>so the flavour will not be affected.</li> <li>is more hygienic</li> <li>will save time cleaning</li> </ul>		
	-	es soup in 20 minutes		
N	May speed up process of making soup/faster/ quicker  E MARK for each of two points	<ul> <li>saves time using different pieces of equipment</li> <li>can make different varieties/kinds/textures of soup</li> <li>customers won't have to wait long/be happy with the service</li> <li>convenient to make</li> <li>cooked fresh for customers</li> <li>make more money</li> <li>may get more business</li> </ul>		
	<b>E MARK</b> for each of <b>two</b> poil ture is useful to the Café.	nts explaining <b>how</b> the design		
ea.		sons <b>why</b> each point is important.	KU	

GENERAL LEVEL  Question 5	E L E M E N T	C O	M A R K
<ul> <li>Red meat</li> <li>Wholemeal flour</li> <li>Wholemeal bread</li> <li>Green leafy vegetables</li> <li>Beans</li> <li>Nuts</li> <li>Dried fruits</li> <li>Wholegrains such as brown rice</li> <li>(Fortified) breakfast cereals</li> <li>Black pudding</li> <li>Corned beef</li> <li>Treacle</li> <li>Cocoa</li> <li>Plain chocolate</li> <li>Curry powder</li> <li>Eggs</li> </ul>			
Accept Vitamin C and Folic Acid Food sources  ONE MARK for each of two correctly identified foods.	KU		2

# **Standard Grade Home Economics**

# **Coverage of Course Objectives**

Year: 2013 Paper: General

Question		Knowledge and Understanding		Marks	Handling Information		Marks
		CO1	CO2		CO3	CO4	
1	a (i) (ii) (iii)			7	1	1 6	8
	b c	3	4	,			0
2	a b c	4	4	8		6	6
3	a (i)     (ii)     (iii)     b     c	4 3		7	1	1 6	8
4	a (i) (ii)  b c (i) (ii)	4	1 2	7		1 6	7
5	a (i) (ii) (iii) b c	2	4	6	1	1 4	6
Tot	tals	20	15	35	3	32	35

# Standard Grade Home Economics Coverage of Essential Knowledge in Knowledge and Understanding Element

Year: 2013 Paper: General

Question		Indic	ate Marks	S Available	e for each	Sub-Que	stion	
	а	b	С	d	е	f	g	h
1 b(i)				3				
b(ii)				4				
2 b							4	
С					4			
3 b	4							
С		3						
4								
b							3	
С								4
5 b						4		
С	2							
Totals	4	3	2	7	4	4	7	4

[END OF MARKING INSTRUCTION]