



EXAMINATIONS COUNCIL OF ESWATINI

Junior Certificate Examination

CANDIDATE
NAME

CENTRE
NUMBER

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NUMBER

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CONSUMER SCIENCE

540/02

Paper 2

October/November 2020

Candidates answer on the Question paper.

2 hours

No additional Materials are required.

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on the spaces provided

Write in **blue** or **black** pen.

You may use an HB pencil for any diagrams.

Do not use staples, paper clips, highlighters, glue or correction fluid.

Do **not** open this Question Paper until you are told to do so.

This Question Paper contains **TWO SECTIONS**, A and B.

Answer **two** Questions from each section

SECTION A - NUTRITION, FOOD PREPARATION AND HOME MANAGEMENT

SECTION B - CLOTHING & TEXTILES AND LAUNDRY

For Examiners Use	
SECTION A	
SECTION B	
TOTAL MARKS	

This document consists of **13** printed pages and **3** blank pages

SECTION A

This Section consists of Nutrition, Food Preparation and Home Management.

There are **three** Questions in this Section. Answer only **two** Questions.

QUESTION 1

(a) Define these terms:

(i) Meal pattern

.....
.....[1]

(ii) Obesity

.....
..... [1]

(b) The Table below indicates the nutrients required for different family members. Complete the table by stating the reasons why these nutrients are required.

An example has been done for you.

Family member	Nutrient required	Reason
(i) Toddler	Calcium	For strong bones and teeth
(ii) Invalid	Complete protein
(iii) Teenage girl	Iron
(iv) Manual worker	Sodium

[3]

(c) Give the causes of the following diet related disorders?

(i) Enlargement of the thyroid gland.....

(ii) Wounds fail to heal properly[2]

(d) How can tough cuts of meat be tenderised at home?

.....
.....
.....[3]

(e) Describe in **three** points how freshness is determined when choosing fish.

.....
.....
.....[3]

(f) Explain **two** reasons for large holes in yeast bread.

.....
.....
.....
.....[4]

(g) Describe **two** signs of freshness in root vegetables.

.....
.....
.....[2]

(h) Identify **one** reason for controlling the following pests:

Housefly

.....
.....

Bedbugs

.....
.....[2]

(i) Explain how to care for a pot made of cast iron.

.....
.....
.....
.....[4]

[TOTAL MARKS 25]

QUESTION 2

(a) Which nutrients are required to correct the following conditions?

(i) enlargement of the thyroid glands[2]

(ii) wounds fail to heal properly[2]

(b) Mention **two** fat soluble vitamins found in green leafy vegetables.

.....
.....[2]

(c) State **two** healthy eating guidelines for people with hypertension.

.....
.....[2]

(d) Suggest **two** causes of a close, heavy texture in cakes.

.....
.....
.....[2]

(e) Explain **two** factors to consider when serving meals for a toddler.

.....
.....
.....[2]

(f) Differentiate between fermentation and neutralisation.

.....
.....
.....
.....[4]

(g) Discuss, with reasons, **two** ways of incorporation air into flour mixtures.

.....
.....
.....
.....[4]

(h) State reasons for the following techniques in food preparation:

(i) Drying potato chips before frying

.....
.....[1]

(ii) Adding milk gradually and stirring when making a sauce

.....
.....[1]

(ii) Baking blind when preparing a flan

.....
.....[1]

(i) State the functions of the following parts of a sink.

Tap.....

Plug.....[2]

(j) Differentiate between roughening and warping of wood.

.....
.....
.....[2]

[TOTAL MARKS 25]

QUESTION 3

(a) Define the term *dietary need*.

.....
.....[1]

(b) Offals are good sources of protein. List **three** other nutrients supplied by offals.

.....
.....[3]

(c) Mention **two** ways of heat-treating milk.

.....
.....[2]

(d) State **two** symptoms caused by lack of chlorine in the body.

.....
.....[2]

(e) The following is a list of dishes that can be served in meals: mutton curry, green salad, fruit salad, roasted peanuts. Select the dish from the above list that matches with the following courses:

Main course
Dessert
Accompaniment.....[3]

(f) Describe **three** characteristics of a well-decorated dining table.

.....
.....
.....
.....[3]

(g) Describe the brine method of testing the freshness of an egg.

.....
.....
.....
.....[2]

(h) Explain one reason for observing each of the following rules in pastry making:

(i) Rolling lightly

.....
.....[1]

(ii) Relaxing the pastry before baking

.....
.....[1]

(i) How are flees prevented in the home? Give **two** ways.

.....
.....
.....[2]

(J) Describe the procedure for cleaning a coal stove.

.....
.....
.....
.....
.....
.....[5]

[TOTAL MARKS 25]

SECTION B

This Section consists of Clothing & Textiles and Laundry.

There are **three** Questions in this Section. Answer only **two** Questions.

QUESTION 4

(a) Define a yarn.

.....
[1]

(b) Name **two** types of pockets found on the following articles:

A girl's tunic.....

A boy's school shirt.....[2]

(c) Which article can be produced by knitting using the abbreviation **P2 tog.** ?

.....[1]

(d) Give **three** properties of woollen fabrics that make them suitable for making clothes for children.

.....

[3]

(e) Match the type of needle in column **A** with its use in column **B** using arrows. An example has been given for you.

Column A

Column B

Sharps

Long and suitable for darning

Darning

Short for general sewing

Crewels

Long for all purpose sewing

Between

Medium length for embroidery

[3]

(f) What is the difference between a shaped facing and a crossway facing?

.....
.....
.....
.....[2]

(g) Mention the suitable washing method for the following garments:

Garment

Washing method

Woollen blazer

Baby's nappies[2]

(h) Mention **three** reasons for softening hard water.

.....
.....
.....
.....[3]

(i) Describe the method of removing an ink stain from a bag made of linen.

.....
.....
.....[2]

(j) Discuss **three** points on the care of plastic laundry basins.

.....
.....
.....
.....
.....
.....
.....[6]

[TOTAL MARKS 25]

QUESTION 5

(a) Define the following terms:

(i) Warp threads

.....
.....[2]

(i) Weaving

.....
.....[2]

(b) List **two** ways of finishing hem edges.

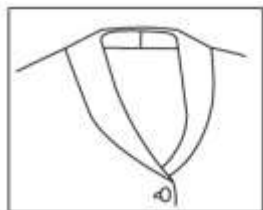
.....
.....[2]

(c) State a hand stitch used for each of the processes below:

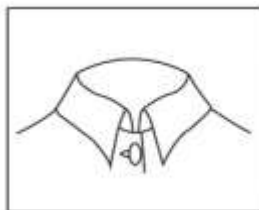
(i) Sewing interfacing onto a facing.....

(ii) Neatening raw seam edges.....[2]

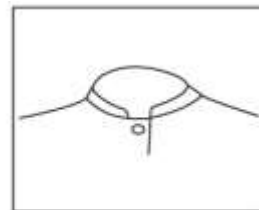
(d) Refer to the diagrams below to answer the questions that follow:



A



B



C

(i) Name the different types of collars in the diagrams **(A)** – **(C)** above.

A.....

B.....

C..... [3]

(ii) Why are collars important in garments? Mention **two** reasons.

.....
.....[2]

(e) Differentiate between a Set - in and a Magyar sleeve.

.....
.....
.....[2]

(f) Draw drying symbols to show the following:

Dry flat
Do not tumble dry

[2]

(g) Give **two** uses of each of the following laundry agents:

(i) Fabric softener

.....
.....[2]

(ii) Soap

.....
.....[2]

(h) Why is starching clothes a necessary Laundry process? Give **two** reasons.

.....
.....
.....
.....[2]

(i) Describe the cleaning of an iron.

.....
.....
.....
.....[2]

[TOTAL MARKS 25]

QUESTION 6

(a) Name **two** embroidery stitches used for borders and outlining shapes.

.....
.....[2]

(b) Which part of a sewing machine does each of the following?

(i) Adjust the length of stitches

.....

(ii) Adjust the tightness of stitches

.....[2]

(c) State **three** guidelines for choosing a zipper.

.....
.....
.....
.....[3]

(d) Describe **four** characteristics of a good hem.

.....
.....
.....
.....
.....
.....[4]

(e) Discuss **four** rules for taking body measurements to achieve a good fit in a garment.

.....
.....
.....
.....
.....
.....[4]

(f) List **three** examples of pressing equipment.

.....
.....
.....[3]

(g) Give a reason for each of the following steps in laundry.

(i) Blueing.....

(ii) Airing.....

(iii) Folding.....[3]

(h) Discuss the procedure for preparation of clothes before washing.

.....
.....
.....
.....
.....
.....
.....[4]

[TOTAL: 25 MARKS]

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