

***EXAMINATIONS COUNCIL OF ESWATINI***

**EPC**

**EXAMINATION REPORT**

**FOR**

**CONSUMER SCIENCE (627)**

**YEAR**

**2022**

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**Paper 627/01  
Theory**

**General Comments**

The examination consisted of **four** sections which are as follows:

**Section A** – Multiple-Choice Questions

**Section B** - Nutrition and Food Preparation

**Section C** - Clothing and Textiles and Laundry

**Section D** - Home Management and Family Life Education

The overall performance in this paper was above average as most candidates scored marks above 50%-60%.

Most candidates found higher-order questions quite challenging. They were unable to apply the knowledge learnt. It is required that candidates do practical work to be able to handle the practical orientation of the subject.

**Comments on specific questions**

**Section A**

This section consisted of multiple-choice questions taken from the four modules of the subject which are: Nutrition and Food Preparation, Clothing and Textiles and Laundry, Home Management and Family Life Education.

The overall performance in this section was quite good. Most candidates got the following questions correct: 2,3,4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,19,20,21,22 and 23. However, questions 1, 9, 15, 19, 24 and 25 were not well attempted. The correct responses are outlined below:

**Questions 1-25 (Multiple Choice Section)**

1. Several candidates could not select the missing vitamin in eggs, which was **Vitamin C**.
2. Most candidates knew the measurement equivalent to a cup, which was **250ml**.
3. Almost all candidates were able to select the correct time for having snacks, which was **between meals**.
4. Most candidates were able to select the **avocado as the fruit that provides fats**.
5. Candidates were able to choose **custard powder as a maize product**.
6. Candidates knew that girls needed a **good supply of iron** in their diet to replace blood lost during menstruation.
7. Candidates were able to state the reason for preserving surplus food which was **to have food available when out of season**.
8. Most candidates were able to state the preservative used in jam making which was **sugar**.

9. Several candidates were able to state the functions of a raising agent in flour mixture when baking which was **to make it light in weight**, most candidates chose b) making it crispy which was a wrong response.
10. Most candidates knew that **yarn is made by twisting fibres**.
11. Candidates were able to choose the statement that best defines a stitch **which was a loop of thread made by pulling a threaded needle**.
12. Most candidates knew the use of temporary stitches which **was holding fabrics for a short time**.
13. Most candidates were able to choose the correct part of the sewing machine that holds the top thread which was **the spool pin**.
14. Candidates were able to choose the part of a fabric that frays which was **the raw edges**.
15. A few candidates knew which part of a fabric the bias binding is cut which was **the true cross**, instead, they chose the fold of a fabric which was a wrong response.
16. Candidates knew how to strengthen a pocket when attaching it to a garment which **was sewing a square**.
17. A majority of candidates were able to select soap **as a laundry substance**.
18. Candidates were able to identify **a grandparent as a family member who has the authority to speak on behalf of the family**.
19. Several candidates were unable to state the causes of bilharzia which **was a parasite**, instead, they chose fungus which was a wrong response.
20. Most candidates were able to define a blended family which was when two single-parent families combine to form a new family.
21. Candidates were able to state physical changes common to boys only during puberty which was **the broadening of shoulders**.
22. Candidates knew the items that can be washed using the friction method which **was a handkerchief**.
23. Almost all candidates were able to identify the best way for preventing STIs **which was abstaining from sexual intercourse**.
24. Several candidates were unable to give the other name for a fixed deposit account which **was the investment account**.
25. A majority of candidates were unable to state why labour-saving devices are useful at home, which **was to manage time efficiently**, instead, they chose to manage events wisely which was the wrong response.

## Section B Nutrition and Food Preparation

The overall performance in this section was good with some candidates attaining outstanding performances. Good responses were noted especially with questions 4, 5, 6, 7, 8, 9

### Question 1

**This question required candidates to state how the body uses nutrients in food.** Most of them could not write correct answers, they wrote the names of different nutrients found in food such as vitamins, proteins carbohydrates etc. which were wrong responses.

**The correct responses were:**

- For growth
- Protection against diseases
- For energy
- To repair muscles, organs and skin

### Question 2

**Candidates were expected to name a dish that can be prepared from the following leftover foods.** Candidates were able to give correct answers, with a few leaving blank spaces.

**The expected responses were:**

#### (i) Porridge

- Porridge fritters
- Singwangwa

#### (ii) Fish

- Kedgerree
- Cottage pie
- Shepherd's pie
- Fish cakes

### Question 3

**Candidates were requested to name Vitamins found in wholegrain cereal.** Very few candidates gave wrong responses like vitamin D and vitamin C.

**Expected responses were:**

- Vitamin B
- Vitamin C

**QUESTION 4**

From the vegetable list given, **candidates were to select three vegetables and put them under the correct vegetable class.**

**The expected responses were:**

<b>Fruit</b>	<b>Tuber</b>	<b>Flower</b>
Liselwa	Yams	Broccoli

**Paper 627/02  
Practicals****EXAMINATION REPORT 2022****General Comments**

- This paper is a school-based component which encompasses practical on Food Preparation, Laundry and Home Management. It also has a Course Work component on Clothing and Textiles, Arts and Craft where projects are produced based on the syllabus requirements.

**Centres were expected to submit the following to ECESWA for moderation:**

- Marked individual candidate's planning sheets (sheets 1, 2 and 3)
- Individual mark sheet for food preparation
- Individual mark sheets for clothing and textile
- Centre's summary forms for both Food Preparation and Clothing and Textiles
- Centre's shaded Lozenges
- Center's sitting plan.
- Centre's attendance register

Most Centres submitted the evaluation forms to the ECESWA depot, which was commendable. Centres must ensure that all coursework forms they receive from ECESWA are filled out accurately and that the Lozenges are shaded correctly. The list of candidates should be presented in strict **Candidate number order, as shown in the attendance register** and returned to ECESWA for moderation on the **stipulated deadline** with a **school stamp**.

**NOTED ANOMALIES IN THE PLANNING SHEETS****SHEET 1:**

- (i)
- (ii) Candidates demonstrated a good understanding of dishes and the ingredients to be used when preparing them, however, most candidates were not able to state the Home Management or Laundry items, for example, they left blank spaces, and some candidates wrote the question as is, for example, "Wash and clean a wooden chopping board using soap, water and a kitchen brush" or "Clean and line a plastic refuse bin using soap, jeyes fluid, mutton cloth and a refuse bag". Candidates were expected to write:

Test 1: **Washing/Cleaning a wooden chopping board.**

Test 2: **Cleaning an aluminium saucepan.**

Test 3: **Cleaning a greasy lunch plastic container.**

Test 4: **Cleaning and lining a plastic refuse bin.**

Test 5: **Cleaning a glass salad bowl.**

- (ii) Some candidates were not able to list Laundry and Home Management detergents with quantities, for example, they wrote, Soap or fabric softener, instead of writing, 1T Sunlight liquid soap, 50g bar soap, 1 tsp/1T jeyes fluid, 1 tsp/1T Vinegar.

(i) Most candidates were able to demonstrate the correct order of carrying out steps, however, some candidates were not able to carry out the order of steps chronologically. The correct methods of carrying out steps chronologically for both parts A and B were as follows:

**Test 1:****A** Boiled mealie Rice

Chicken offal stew  
Coleslaw

**B** Cleaning a wooden chopping board**Test 2:**

An orange juice

Steamed fish  
Mashed potatoes

**A** Cleaning an aluminium saucepan**Test 3:****A** Lemonade

Steamed mealie bread  
Chicken breasts with honey-and orange-glaze

**B** Cleaning a greasy lunch tin.**Test 4:**

**A** Fruit salad  
Rice salad  
Banana fritters

**B** Cleaning and lining a plastic refuse bin.**Test 5:**

**A** Thick porridge  
Grilled beef  
Green salad  
**B** Cleaning the glass salad bowl

**Important:** Candidates are reminded that they should always start with the dishes that take longer to cook or start by doing laundry if there is Laundry in part B so that the item can dry while preparing and cooking other dishes for part A.

Food that needs to be served cold should always start, and food that needs to be served hot should be prepared last so that the food can be at the correct temperature when served.



~~(ii) Most candidates were able to state the correct methods of carrying out steps, however, some candidates were not able to specify the specific methods of carrying out each step.~~

**The correct method for each step for part A and B were as follows:**

**Test 1:**

- A** Boiled mealie Rice – boiling method
  - Chicken offal stew – stewing method
  - Coleslaw – chopping/grating carrots/dicing
- B** Cleaning a wooden chopping board – cleaning along the wood grain.

**Test 2:**

- A** Orange juice – squeezing/smacking/straining
  - Steamed fish – Steaming method
  - Mashed potatoes -boiling method/mashing
- B** Cleaning an aluminium saucepan -wash using hot soapy water and steel wool.

**Test 3:**

- A** Lemonade – grating/squeezing
  - Steamed mealie-bread – The steaming method
  - Chicken breasts with honey and orange glaze – The shallow frying method/baking
- B** Cleaning a greasy lunch tin – wash using warm soapy water and a cloth or a sponge.

**Test 4:**

- A** Fruit salad – slicing/dicing/segmenting
  - Rice salad - chopping/dicing/piling
  - Banana fritters – The shallow frying method/mashing bananas
- B** Cleaning and lining a plastic refuse bin – Wash in warm soapy water, rinse with jeyes fluid
  - rinse with jeyes fluid.

**Test 5:**

- A** Thick porridge – The boiling method
  - Grilled beef - The grilling method
  - Green salad - chopping/slicing/dicing
- B** Cleaning a glass salad bowl – wash in warm soapy water with a cloth or a sponge
  - rinse in vinegar water to shine.

**SHEET 3:**

- (i) Candidates were not able to summate quantities of the same ingredients. Most candidates added the ingredients, for example, they wrote 1 banana + 1 banana instead of writing, 2 bananas. The correct summation for the tests was as follows:

**Test 1:**

Cooking oil – 1 t cooking oil, 2 T cooking oil = 2 ½ T or 3 T

Aromat - ½ t aromat, ¼ t aromat = ¾ t or 1 t

**Test 2:**

Salt - A pinch of salt, salt to taste = ½ t or 1 t

Margarine – 1 t margarine, 30g margarine = 35g margarine (Candidates were supposed to convert the 1 t margarine into grams, which is equivalent to 5g, then add the 5g to the 30 g to make 35g margarine when summing).

**Test 3:**

Sugar – 2 T sugar, 50g sugar = 80g sugar (2 T sugar has to be converted to grams and then add it to 50g)

**Test 4:**

Eggs – 1 egg, 1 egg = 2 eggs

Banana – 1 banana, 1 banana = 2 bananas

**Test 5:**

Salt – ¼ t salt, salt to taste = ½ t salt

- (i) Some candidates were not able to allocate ingredients under correct headings, for example, honey/syrup and margarine were allocated under the heading, “**Meat, chicken and Fish**” However, they fall under the heading, “**Other ingredients**”.
- (ii) In the shopping list, the heading, “Laundry/Home Management,” Most candidates could not mention the detergents and materials needed for washing and their quantities, they wrote the item, for example, ‘clean an aluminium saucepan’ instead of writing, 1 ball of steel wool/10g steel wool, 50g bar soap/ 1T liquid soap.

**Noted Anomalies in Individual mark sheets for Food preparation and Clothing and textiles.**

- High Candidates’ scores in Clothing and Textiles as compared to those in Food Preparation, it seems like more marks were awarded to Clothing and Textiles because the articles are not submitted to ECESWA for assessment.
- For Clothing and Textiles, some candidates did not have scores for some processes, while others had no scores at all. This indicated that garments were not completed or not done at all, which should not be the case.
- Most Centres seemed to have inflated candidates’ scores, which are in the range, of 80 – 100%. This is a cause for concern because candidates have different capabilities.

**EPC 2022 CONSUMER SCIENCE EXAMINATION REPORT**

~~Some centres still confuse paper 1 (Theory) with paper 2 (Practical) when filling in the information on the envelope. Some even pack Papers 1 and 2 in one envelope and cause confusion. PLEASE PACK PAPER 1 and PAPER 2 SEPARATELY!~~

- Most centres packed Consumer Science paper 2 documents, Practical Art, and Agriculture in one envelope. PLEASE PACK THE PAPERS SEPARATELY. THESE ARE DIFFERENT SUBJECTS.
- Some Centres do not record candidates' names alphabetically, and sometimes they put candidates' names before surnames, instead of the opposite.
- Refer to the attendance registers when recording on the summary sheet to double-check names and candidates' numbers to avoid confusion.
- The use of candidates' name and surname that is different from those on the ECESWA register when recording on the summary sheet cause unnecessary delays and unnecessary expenses when ECESWA has to call the Centres to double-check non-existent names and surnames.
- Some centres jumbled up candidates' numbers when recording on the summary sheet, thus also causing delays when capturing the candidates' marks.

**IMPORTANT REMINDERS TO CENTRES**

- Centres should submit all original completed necessary documents; **Planning Sheets should be marked by the subject teacher.**
- In sheet 2 – Time plan, Centres are advised to write the order in steps not to use time because some candidates become confused, example for Test 1:

Steps	Order of work and method	Special points
1 Boiled mealie rice	Preparing and cooking mealie rice using the boiling method.	The mealie rice should simmer.
2 Chicken offal stew	Preparing and cooking chicken offal stew, using the stewing method.	The stew should simmer.
3 Coleslaw	Preparing coleslaw salad by chopping cabbage, and grating carrots.	Vegetables should be washed before use.
4 Cleaning a wooden chopping board	Scrub along the wood grains.	Wash using warm soapy water and a brush.

- If Lozenges are sent to centres, marks should be recorded, and shaded correctly by the subject teacher, **using an HB pencil**, and **should not be folded**. A BALLPEN IS NOT TO BE USED WHEN RECORDING THE MARKS ON LOZENGES.
- Centres should **staple together**, marked planning sheets, individual mark sheets for clothing and textiles, individual mark sheets for food preparation and be submitted to ECESWA.
- Paper 2 documents should be packed and sent separately from Paper 1.
- Centres are urged to use a school stamp on the summary sheets to show that the marks are legitimate.

~~Absentees must be indicated by marking on the outside of the ECESWA envelope.~~

- Assessors should always follow the **marking guide** for Food preparation and Clothing and textiles individual mark sheets.
- Accurate assessment that is fair to all candidates should be done by Centres to avoid inflating marks.
- Double checking when packing the documents is necessary by the **subject teacher** and the **Head of centres**. Photocopies of summary sheets should be left at school.
- Centres should observe and respect the deadline for submission of the practical marks to ECESWA.

TEACHERS ARE REMINDED THAT INFLATION OF SCORES WHETHER DELIBERATE OR NOT IS A SERIOUS OFFENSE IN EXAMINATIONS.