



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Prevocational Certificate of Secondary Education

**Food and Textiles Technology (5926)
Examination Report for 2024**

Food And Textiles Technology (EPCSE) 5926/02

General Comments

Sixteen (16) centres registered for EPCSE Food and Textile Technology (5926/02), with a total enrollment of 69 candidates in 2024. This indicates an increase of 9.5 % more candidates than the previous year's enrolment (2023) of 63 candidates. The general performance decreased compared to last year's.

Questions 1(d); 2(e)2; 3(b); 4(b) and 6(a)1 proved to be accessible for most candidates, **questions 2c (i) & (ii); 2(g); 3(d); 4(e); 5(b) and 6(e)** proved to be inaccessible. This has affected the overall difficulty of the paper, thus affecting the overall performance. Candidates could not perform well in this paper as most candidates scored low marks in some parts of the questions.

Section A

Question 1

- (a) Candidates were required to name the vitamin C deficiency disease.**

This question was well-answered by most candidates.

Correct answer: Scurvy

- (b) Candidates were required to name classes of carbohydrates and give an example for each.**

Most candidates were able to classify carbohydrates but failed to give examples of each class of carbohydrate; for example, for monosaccharides, some gave wrong examples such as bread, rice, potatoes, and beans; For polysaccharides some gave examples such as maize and wheat; marks were not awarded for such responses.

Correct answers:

Monosaccharides, e.g glucose, fructose, and galactose.

Disaccharides, e.g lactose, sucrose, maltose

Polysaccharides, e.g pectin, glycogen, starch, and dextrin.

- (c) Candidates were required to identify the functions of zinc.**

This question was fairly answered as most candidates were able to state that zinc.

The expected answers were.

- Helps maintain a healthy immune system
- Helps treat diarrhoea
- Prevents male infertility

- (d) **Candidates were required to identify a different raising agent that could be used when baking each of the following products.**

Gingerbread, muffin and swissroll.

Most candidates could not identify the raising agent used for gingerbread and Swiss roll. Some candidates mentioned yeast as a raising agent used to make these products, resulting in a loss of marks.

Correct responses were

1. Gingerbread- bicarbonate of soda, air, steam.
2. Muffins- baking powder, air, steam
3. Swiss roll- baking powder, steam, air.

- (e) **Candidates were required to state three conditions necessary for the fermentation of yeast during bread making.**

This question was fairly answered by most candidates; they were able to state the conditions necessary for the fermentation of yeast

The correct answers were moisture, warmth, food/sugar, time, and air.

- (f) **Candidates were required to state the reason why each of the following should be considered when preparing meals for a convalescent.**

Serve in a small portion, avoid fatty food and avoid spicy food.

Most candidates failed to state the reasons for the points considered when preparing a meal for convalescence.

To serve meals in a small portion- candidates gave responses such as having an appetite and avoiding food waste.

The correct answer is that convalescents have less appetite.

Avoid fatty foods- They gave responses such as to avoid obesity, coronary heart diseases, and high blood pressure (which are wrong responses because they are general as they can apply to any group). **The correct answer is** that fat takes time to digest or is not easily digested as the convalescents digestive system might be weak.

To avoid spicy foods- some candidates gave responses such as to prevent allergies or to prevent high blood pressure.

The correct responses were to prevent stomach upset or irritating the digestive tract.

(g) Candidates were required to explain factors that influence the planning of meals.

Candidates were expected to explain how available facilities and seasons of the year influence meal planning. Available facilities - Most candidates answered this question partly; for example, their responses were only based on equipment, yet they also had to mention storage facilities. Thus, they did not score full marks on this question.

Expected answers were:

- (i) Storage facility- this will help to select foods that can be easily stored without being spoiled. will also determine the amount of food to be bought at a time, Equipment- this will determine the methods of cooking to be used in preparing the meals, help select suitable foods to be prepared with available facilities and determine the quantity of food to be prepared at a given time.
- (ii) Season of the year: Most candidates mention food availability for each season and that available food is cheaper when in season. Candidates who were able to mention both points scored full marks.

Expected correct answers were:

- Determine food availability for each season
- Cut food costs since food in season is cheaper
- Food in season is also fresh with maximum nutrient content
- supports local farmers
- reduces pollution
- reduces transportation distance
- less energy used in transportation

Question 2

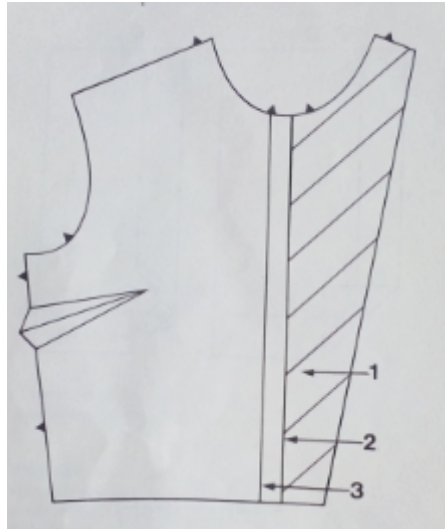
- (a) Candidates were required to classify man-made fibres.** The question was well answered by most candidates.

The correct answers were synthetic and regenerated.

- (b) Candidates were required to state the qualities of a good hem.** Most candidates got only one correct answer, which has no bulk. Most candidates mentioned strong and durable which is not a correct answer; those candidates could not score marks.

Correct responses include hangs evenly, uniform in width, invisible unless decorative, and suitable width for a type of fabric and garment style.

- (c) Candidates were required to Label the **three** sections of the pattern identified



This question proved to be a difficult one for most candidates as they could not score marks. They could not identify or name other pattern symbols that could be drawn in the diagram. Most identified the symbols as cutting line, Stitching line, grainline, and Alteration lines.

Expected answers:

1. Facing
 2. Fold line
 3. Centre front line
- (d) The other pattern markings that could be drawn are straight grain and balance marks (marks were also awarded for dots and squares). No marks were awarded for darts and notches because these were already in the pattern.
- (e) **Candidates were required to describe how to straighten the grain of a fabric before laying it out.**

The marks were awarded for pulling along the opposite diagonal corners, pulling the thread through from one end to the other, cutting along the line, snip and tearing along the weft thread. No marks were awarded for pressing because it just removes creases and does not straighten the fabric grain. Most candidates got this one correct, and only a few got it wrong as they gave pressing, ironing, and preshrinking, as their wrong responses.

The correct answers were:

- Pulling along the opposite diagonal ends
- Cutting then pulling the thread through from one end to the other.

- (f) **Candidates were required to state the function of the following sewing machine parts:** take-up lever and spool pin.

Candidates could not state the function of the take-up lever, which is to draw a thread from the spool pin to make a stitch. The common response was to lift the presser foot, which is not correct.

The correct answer:

Draw a thread from the spool pin to make the stitch.

Most candidates got the function of the spool pin correct,

The correct answer:

To hold the reel of the thread.

- (g) **Candidates were required to describe how to transfer a dart marking from a pattern to a fabric using a tracing wheel and carbon paper.**

Most candidates got this question, except that they failed to mention that the carbon has to be folded before placing it in between the fabric. Marks were awarded to candidates who stated that in a single fabric, carbon paper is placed underneath the wrong side of the fabric while the pattern is on top.

The correct answer:

- Fold carbon paper W.S. together.
- Place a folded sheet of carbon paper in between the fabric.
- Use a tracing wheel, press and draw along printed markings on the pattern

- (h) **Candidates were required to describe the steps that need to be followed when making a box pleat.**

Most candidates did not score any marks from this question as they failed to describe the steps followed when making a box pleat,

Expected response:

- marking the fold and placement lines on the fabric on the wrong side of the fabric.
- Fold the fold lines and bring them to the centre on the placement line.
- Pin pleats on position by placing pins at right angles to the fold.
- Tack along the stitching line and press.

Section B

Question 3

- (a) Candidates were required to state the mineral element required for the Clotting of blood and the Production of hydrochloric acid in the stomach.

Some candidates missed the question as they gave vitamin K

The correct answer was calcium.

Most candidates got the mineral required to produce hydrochloric acid in the stomach. No marks were awarded for stating chlorine alone.

The correct answer: was sodium chloride.

- (b) **Candidates were required to describe how fats are incorporated in rubbed-in flour mixtures.**

Most candidates were able to get maximum marks from this question as they were able to describe how fats are incorporated in rubbed-in flour mixtures.

Expected answers were:

Fats are cut into flour and rubbed in using fingertips until they resemble breadcrumbs.

- (c) **Candidates were required to explain the importance of vinegar and sugar as chemical preservative agents in food preservation.**

Most candidates mentioned that the chemical preservative vinegar and sugar prevent food spoilage without explaining how the preserves prevent spoilage. Such candidates were awarded half the marks.

The correct response to the importance of vinegar in food preservation is that it lowers the pH, thus inhibiting the growth and activity of microorganisms.

Sugar draws water from the food and bacteria through the process of osmosis, thus, it inhibits microbial activity and growth.

- (d) **Candidates were required to discuss what needs to be considered when grilling the meat.** Candidates failed to score marks from the question as they described how grilling outdoors is carried out, instead of discussing the considerations when grilling.

Expected correct answers are cuts of meat, type and size of meat, equipment to be used, time for cooking, seasoning or marinade, type of event, health aspects, and economic and environmental considerations.

Question 4

(a) Candidates were required to describe the importance of the food pyramid.

The question was well-answered by most candidates. They were able to describe the importance of the food pyramid.

The correct answer: it is a guide to serving healthy portions of sizes and helping people to build a balanced and varied diet.

(b) Candidates were required to state a method of frying that does not require fat. Candidates were able to state the method that does not require fat.

The correct answer is dry frying.

No marks were awarded for stir-frying and shallow frying.

(c) Candidates were required to describe the characteristics of a good scone.

Most candidates were able to score half of the marks as they could not describe all the characteristics of the scones required. Some of their responses included good shape, good taste, and fluffy, which were not awarded any marks.

The correct answers:

- Golden brown colour, rounded top
- Soft and moist, crumbly texture
- Well risen
- Crunchy outside
- A nutty flavour.

(d) Candidates were required to state and explain **one cause of a sunken cake.**

This question was well attempted by most candidates as they could state a cause for a sunken cake and explain it.

Expected answers.

- Too much sugar – gluten to be over-softened such that it collapses.
- Too much raising agent – causes gluten to overstretch and collapse.
- Opening the oven door before the gluten has set – heavy cold air makes gluten sink.
- Under cooking – the gluten will not set properly, causing it to collapse.
- Too much fruit or wet fruit – causes the gluten to sink.
- Advise her on the best use of convenience
- foods when preparing meals.

(e) Candidates were required to advise Lwethu on the best use of convenience foods when preparing meals.

Candidates missed this question as their analysis was based on the advantages of convenience foods instead of how best they could use the convenience foods.

The correct responses:

- Combine fresh foods for maximum material, and variety in texture, and to reduce cost
- Check the use-by date - do not use it after the expiry date
- Do not use it if the package is damaged
- Do not reheat
- Store prepared convenience food in the refrigerator
- Follow preparation instructions
- Use it in a short space of time after opening
- Control the use of salt and sugar to be added
- Buy reputable brands
- Avoid overstocking

Question 5

(a) Candidates were required to state two reasons why the needle thread may break while sewing.

Most candidates based their responses on reasons for needle break instead of thread break; hence, no marks were awarded for their responses.

Correct responses are tension too tight, weak thread, needle wrongly inserted or threaded, needle bent or blunt, needle too fine for the thread, and incorrect needle size.

(b) Candidates were required to describe the following techniques used in garment construction: Clipping and trimming. Candidates were not able to describe the techniques, and some lost full marks.

Correct answers:

- Clipping is cutting slits along the seam allowance of an inward curving seam to reduce bulk.
- Trimming is cutting away some of the seam allowance to reduce bulk.

(c) Candidates were required to state points to consider when choosing fasteners.

Most candidates were able to score full marks on this question.

The correct answers:

Points to consider when choosing fasteners.

- Correct size of fastener
- Position of fastener
- Type of garment
- Type of fastener to garment
- Fabric type
- Functional or decorative
- Fasteners should be strong
- It should not be noticeable unless it is decorative

(d) Candidates were required to justify the use of bonded interfacing on the collar and facing of a shirt.

Most candidates did not do well in this question as they failed to discuss the advantages of the interfacing to justify the use.

Bonded interfacing is.

- Economical – cut in any direction, prevents waste.
- Does not fray, thus making it easy to manipulate.
- Light weight – does not give weight to the garment
- Dries easily- so it is even suitable for light weight fabrics
- Provide strength and shape to the faced parts of the garment

Question 6

- (a) **Candidates were required to give one reason for using the following hand stitches: Herringbone stitch and Running stitch**

Candidates were able to give a reason for using herringbone.

The correct answers: embellishment, neatening raw edges, and sewing a hem on heavy fabric. Marks were awarded for decorating. A running stitch uses joining pieces together permanently, for embroidery, for making gathers. Marks were not awarded to candidates who wrote joining pieces together temporarily.

- (b) **Candidates were required to state reasons for using a viscose fabric for a summer shirt.**

Reasons for using viscose fabric for a summer shirt were not clearly stated by most candidates.

The correct answers were:

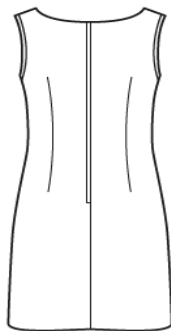
The reasons are that it is lightweight, does not trap heat, is breathable, absorbs moisture readily, and is a good conductor of heat. Full marks were not awarded to candidates who were able to state any two reasons.

- (c) **Candidates were required to describe a roll collar.**

The roll collar was not described well by most candidates. Most candidates were able to mention that it has a stand and a roll on the garment. Full marks were not awarded for such responses.

The correct answer:

The roll collar has a stand, a roll line and a fall. It stands up from the point of attachment and falls to lie flat on the garment.



Back view

Fig 6.1

(d) Candidates were required to Identify the method used to reduce fullness in the dress shown in Fig. 6.1.

1. Most candidates identified the method as a dart instead of a double-pointed dart, so no marks were awarded for a dart. **The correct answer was** double-pointed dart,
2. Identify the neckline finish used for the dress shown in Fig. 6.1.

Few candidates were able to identify the neckline finish.

The correct answer: Facing.

(e) Candidates were required to discuss how to insert the lapped zipper on the tunic.

Most candidates would not discuss how to insert the lapped zipper. Candidates gave incomplete answers, thus scoring low marks on this question.

The correct answers include marking the position of the zipper and joining the seams and neaten. Press the seam open. Place the zip in the marked position. Pin and tack the zip in position on the side and machine stitch using a zipper foot. Reinforce at the base of the zipper. Overlap, tack and machine stitch. Remove tacking and press.

Food And Textiles Technology (EPCSE) 5926/03

GENERAL REPORT COMMENTS: Seventy-nine candidates enrolled for this paper for the year 2024, which showed yet another increase in candidature compared to the past two years. There was a great improvement in the packing of the garments and the paperwork needed, and all centres presented all that was needed by the Examination Council of Eswatini (ECESWA).

STAGE 1 PROPOSAL

INTRODUCTION – Background information

In this part of the proposal, a clear description of background information on the main points/keywords of the situation/question was needed. The purpose and justification of the project were to be stated with relevant references. Most candidates presented good background information on both the Food and Textiles proposals. Those candidates could present information on all the main points of the question. For example, in the Foods Technology Proposal, they presented background information on Christmas, breakfast, which also catered for vegetarians, and even stated the type of vegetarianism they were going to include in the family Christmas breakfast. On the Textiles Technology Proposal, those candidates wrote on weddings, page boy and flower girl, suitable fabrics for their attire, and some even wrote on the suitable colours for the attires. Forgetting

PROBLEM STATEMENT

Most candidates were able to come out with a well-reasoned relevant problem statement for both the Food and Textiles Proposals and were well supported. This part of the proposal showed improvements compared to the previous years hence most candidates scored well.

JUSTIFICATION

Candidates were supposed to produce good and well-justified reasons for undertaking the project. Most candidates were able to do this and a few amongst those even supported that with literature. They also justified their undertaking of the proposal with the fact that they have acquired skills in the Food and Textiles Technology classes.

METHODOLOGY (Procedures)

Candidates were supposed to produce a detailed proposed plan of action, and a detailed order of work with appropriate methods. They were supposed to produce a logically planned outline of what would be done with technology to use for both the Foods and Textiles Proposals. Most candidates did well on the plans of action for both the Food and Textiles proposals as they produced a detailed plan of action and detailed order of work with appropriate methods especially on the Food proposal. Almost all candidates did not mention the appropriate technology to use. Only very few candidates mentioned some technology to use in the Textiles proposal. There are, however; candidates who presented very limited methodology or procedures.

TIME FRAME

A few candidates came out with realistic time frames on the proposals, especially on the Textiles Technology proposal. Some candidates even stated that it would take them days or a month to shop for the project which was not correct as candidates must shorten the time to a day since they are dealing with a client who do not have much time to wait for their things.

REFERENCES

Candidates were supposed to use the APA style of referencing. Most candidates did use the style; however, some candidates were only using the internet for references, and they reference it well. Candidates are also supposed to have books also on their reference materials. Some candidates listed references that were not used anywhere in the text and that was not right.

STAGE 2 PRODUCT DEVELOPMENT

(a) PREPARATION /LAYOUT

Shopping list: Candidates were supposed to provide a comprehensive shopping list using appropriate purchasing units (millilitres, grams, and meters). Candidates did well on this part of the product development as they all had recipes and shopping lists for the dishes they prepared in the Food Technology. They all used appropriate purchasing units. In Textiles Technology most candidates did not have a clearly written shopping list as in most cases they stated the materials they would use without stating the amounts. Candidates should have a shopping list on both the proposals and the reports.

Pattern/Recipe provided: Candidates were supposed to produce a selection/choice of recipe/pattern with clearly labelled illustrations as appropriate. Candidates did well also on this part of the product development as they all provided recipes for the dishes they chose in Food Technology. Most candidates made a good choice of dishes which were suitable for the vegetarian of choice. However, some candidates chose low-skill dishes like using commercially bought bread instead of baking their own as others did. For Textiles Technology they all had patterns for their projects. The layout was done well by all candidates for the Textiles Technology as they observed the layout pattern markings and the cutting rules during the cutting. The fabrics chosen were easily available and suitable for the garments they were sewing.

Plan of action: Candidates were supposed to provide a logical plan of action showing the main processes/methods. Most candidates provided a detailed plan of action in the Food Technology with methods used to execute the plan. However, the equipment to be used and reasons for why the plan was executed were not stated yet candidates were supposed to mention these in the plan of action. Labour saving devices were not mentioned also in the Foods Technology yet were used during the practical examination. Most candidates failed to mention even the most basic equipment like a pair of dressmaker's sheers on the Textiles Technology plan of action.

(b) IMPLEMENTATION

Time Management: almost all candidates managed their time well as they finished cooking their dishes and sewing projects. There were very few candidates who did not finish their projects in both Food and Textiles technology.

Logical working: Candidates were supposed to work logically and methodically showing a good understanding of methods/techniques of executing the project. Most candidates demonstrated a good understanding of the methods/techniques during the practical examination for the Foods Technology. Dishes were cooked using the proper methods, garnishing was done by almost all candidates and table laying was done to the standard of Christmas. They also demonstrated good skills during the layout and cutting of the Textiles Technology projects as they observed all the layout and cutting rules. Almost all candidates used proper methods of sewing the projects as all projects were sewn and neatened with overlockers.

Techniques demonstrated: almost all candidates demonstrated all techniques correctly. Some demonstrated excellent skills in their projects and had a variety of processes. Decoration and garnishing of the projects were done well by most candidates.

Hygiene/safety: A good standard of hygiene and safety was demonstrated by almost all candidates during the practical examination on the Food Technology. However, there were very few candidates who on occasions showed in hygienic practises. Almost all candidates had clean projects on the Textiles Technology projects even though bright coloured fabrics were used. It is only very few candidates who had dirty projects at places.

Resource Management: Candidates were supposed to demonstrate efficient use of resources like fuel, materials, and ingredients. Most candidates used quantities recommended for their projects. Very few candidates were wasteful in ingredients and fuel. During the layout, a few candidates have a problem of being a bit wasteful of the fabric.

Appropriate Equipment: Candidates were supposed to use all appropriate equipment for the given tasks. Almost all candidates used most materials to accomplish the tasks.

PRODUCT STANDARD

- (a) **Product realisation – final product:** candidates were supposed to produce products of excellent standard meeting the specification. Most candidates produced products of good standard. However, few failed to produce products of good and acceptable standard. This was mostly evident in the sewing of the zipper opening of the Textiles Technology projects.
- (b) **Presentation:** The presentation of projects was done well by almost all candidates. Food was well presented in appropriate utensils and garnished. Garments were embellished and well-pressed.
- (c) **Environmental Impact:** Most candidates used environmentally friendly materials for their projects

STAGE 3 Evaluation of Product

Product Pre-set standards: Candidates were supposed to produce a detailed and thorough/sound evaluation of the undertaking of the product which may include appearance, taste, texture, consistency, garnish, size, shape, fit, and embellishment. Only a few candidates managed to come out with such an evaluation as a result this part of the project was not done well as most candidates were not able to compare and contrast their projects against set standards.

Possible Modifications – written evidence: Only those candidates who were able to do the pre-set standards well were able to come out with a number of modification and improvements to be done on their products.

Ultimate purpose: This part was done well by almost all candidates as they provided pictures worn by the client or the real product served.