



# **EXAMINATIONS COUNCIL OF ESWATINI**

Junior Certificate Examination

**Consumer Science (540)  
Examination Report for 2024**

## **Table of Contents**

<b>Component</b>	<b>Page</b>
Consumer Science Paper 1	3 -10
Consumer Science Paper 2	11 – 20
Consumer Science Paper 3	21 - 25

**Paper 540/01**

**General comments**

3182 candidates wrote this paper. There was a general decrease in the number of candidates who registered for Consumer Science Paper 1. A total of 636 candidates showed a decrease as compared to those of 2023 which had a total of 3818. This reflected a decrease of 16.7 %, compared to the previous year.

**Consumer Science Paper 1 Report 2024**

Paper 1 had two structured questions on CLOTHING & TEXTILE and LAUNDRY, each worth 25 marks. The total mark for the paper was 50.

**QUESTION 1**

**A. (i) Candidates were expected to define a seam**

Most candidates gave half the information, which disadvantaged them because no mark was awarded, i.e. a row or rows of stitches OR a row or rows of stitches used to join two or more pieces of fabric together. If the word “Permanent” is not included in the definition, it is incorrect because when temporal stitches are used to join rows or a row of stitches, it does not result in a seam.

**Expected response:** A row or rows of stitches used to join two or more pieces of fabric together permanently.

**(ii) Candidates were expected to state qualities of a good seam**

A fair number of candidates responded to the question. Wrong statements with almost the same idea as expected led to also many candidates getting wrong answers. e.g. instead of “must lie flat and the stitching should be accurate” students wrote “must be straight”, which is inaccurate because we do have curved seams.

**Expected response**

- It is strong and durable
- Lies fstraight” ...e stitching is accurate
- Have an even seam allowance
- Sewn using thread that is the same colour as the fabric

**B. Candidates were expected to give two ways of disposing fullness on a girls uniform**

Most candidates were able to respond to the question a few listed tucks, gathers which are general methods of disposing fullness but they do not apply to a girl school uniform.

**Expected response**

Darts and pleats

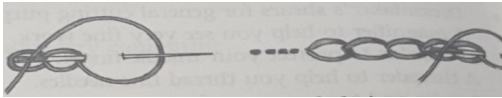
**C. Candidates were expected to Identifying hand stitches-**

3 given diagrams and students were expected to identify the stitches shown on the diagrams.

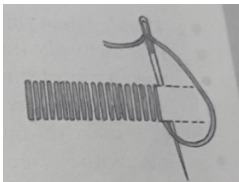
Students were able to respond to the question. Very few had no idea what was expected from them, and those who got the responses wrong had spelling mistakes

E.g. instead of “Satin” students wrote “Satan”

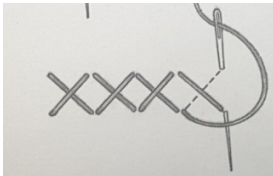
(i)



(ii)



(iii)



**Expected response-**

(i) Chain Stitch

(ii) Satin Stitch

(iii) Cross Stitch

**D. Candidates were expected to discuss points to consider when choosing a zipper**

Very few candidates were able to score total marks, most of the candidates scored one mark.

Wrongly phased sentences were mostly at their disadvantage especially because they give a completely different meaning.

i.e. correct response would be “Consider the length of the zipper” Candidates would respond “The length of the zipper must be equal to the garment” Which is incorrect because the zipper cannot be equal to the garment but can be suitable for the garment.

In the case of the weight being suitable for the fabric, some would tend to say the weight should be equal to the garment which is also impossible.

**Expected response**

- The colour of the zipper should match the colour of the fabric
- Consider the length of the zipper
- The purpose, whether the zipper is functional or decorative
- weight of the zipper, medium weight is good for synthetic fabrics

**E. Candidates were expected to describe the method of sewing plain seam**

Very few were able to respond to the question. Most candidates would leave out key points in their sentences making it incomplete. To join the right sides together facing each other, students would say join two pieces of fabric together. Once you eliminate the (right sides together) it takes away the possibility of it being a plain seam.

A fair number also was completely wrong because in a procedure steps are to follow each other chronologically; you cannot begin with pin and tack and then follow by joining two right sides together.

**Expected response**

- place two pieces of fabric to be joined with the right sides together (facing each other.)
- match the raw edges and notches
- pin and tack along the stitching line
- remove the pins and machine stitch permanently along the stitching line. Remove tacking

**F. Candidates were expected to give two reasons for bleaching white cotton garments**

Most Candidates were able to respond to the question except for a few who wrote “to make clothes whiter” instead of being specific to white clothes.

**The expected response**

- To kill harmful germs
- to make white clothes whiter

**G. Candidates were expected to state the use of the following laundry agents**

- (i) Washing soda
- (ii) Blue
- (iii) Borax
- (iv) Soap powder

Candidates were able to respond to the question. A few would make the mistake of writing a specific stain on the wrong washing agent e.g. washing soda for removing blood stains instead of removing grease. Also, for Blue, Candidates would write: to make clothes white instead of to make white clothes whiter. The first statement means blue can change all clothes of different colours to white, which is not the case.

### **Expected response**

- (i) **Washing soda**-an alkaline soap that dissolves grease in water
- (ii) **Blue**-discoloration white clothes/ articles.
- (iii) **Borax**-To remove stains, to soften hard water
- (iv) **Soap powder**- to loosen tough stains, and make washing easy

### **H. Candidates were expected to differentiate between knead and squeeze and the friction method.**

Very few candidates were able to score full points because they would explain what friction is and use a different aspect when it comes to the knead and squeeze which does not meet the intended differentiation. E, g. The friction method is when you rub the garment against your hands while kneading and squeeze can be used for woollen garments. If a candidate chooses to explain how it is carried out the same response should be given for the latter.

**Expected response-Friction method** one soapy part of the garment is rubbed between the hands against another part.

- can be used for cotton garments

**Knead and squeeze**- The garment between the hands with the soapy water passing through the fabric.

- can be used for woollen garments.

### **I. Candidates were expected to describe the procedure for removing silk stains**

Very few candidates were able to respond to the question. Students would pick a specific stain and respond to how it is removed, which was not the expected response e.g. Blood stain is removed by soaking in cold water and then washing.

Candidates could have scored points if they incorporated the mentioned stain in the procedure. i.e. Tightly twist the garment above the stain and then immerse the blood stain in cold water to prevent the stain from spreading, wash and dry.

### **Expected response**

- Tightly twist the garment above the stain and then immerse in the chemical to prevent the stain from spreading, wash and dry.

## **QUESTION 2**

### **A. (i) Candidates were expected to define warp threads.**

Some Candidates were able to respond to the questions, but incomplete statements were a problem for most. Threads that run in a vertical direction are an incomplete statement.

Candidates were expected to state that they run parallel to the selvedge of fabric or cross the weft threads at right angles instead of “they cross the weft threads”.

**Expected response**

- these are the threads that run vertically parallel to the selvedge of a fabric.

**(ii) Candidates were expected to define stain.**

Most candidates were able to define a stain. Very few lost a mark for not specifying that it's difficult to remove because that makes it just dirt.

**Expected response**

dirty spot on the garment that is difficult to remove

**B. Candidates were expected to mention ways of finishing a neckline**

Candidates were able to respond to the question, the few that couldn't answer the question were just writing a completely wrong answer from the expected response e.g. by washing and ironing the neckline.

Some also wrote interfacing instead of facing which was wrong.

**Expected response**

- Using collar
- Using a facing

**C. Candidates were expected to state one use of each of the following hand stitches**

**(i) Overcasting**

A fair number of candidates were able to respond to the question. However, some would differentiate by just stating it's a permanent stitch and not further explaining its use.

**Expected response**

Neaten raw seam edges that might fray

**(ii) Running**

A fair number of candidates were able to respond to the question.

However, some would differentiate by just stating it's a permanent stitch and not further explaining its use.

**The expected response**

used for making gathers by hand.

**(iii) Backstitch**

Candidates did not respond well to the question; they left out the "permanently" which makes it seem like a temporal stitch.

**Expected response**

for joining two or more pieces of fabric together permanently.

**D. Candidates were expected to give abbreviations for the following knitting terms**

**(i) Yarn forward**

Most Candidates wrote the first letter of each word which was not the case i.e. yf

**Expected response**

yfwd

**(ii) Purl two stitches together**

Most Candidates wrote the first letter of each word which was not the case i.e post

**Expected response**

p2tog

**E. Candidates were expected to state the function of the following sewing equipment**

**(i) Pinking shears**

Most candidates were able to respond to the question by stating that it's for neatening raw edges.

**Expected response**

neatening raw edges of seams that do not fray easily

**(ii) seam ripper**

Most candidates were able to state the function of opening buttonholes done by the sewing machine.

Some candidates lost marks for saying "unsew" machine stitches instead of saying undo.

**Expected response**

- undo wrongly done seams
- Opening buttonholes machine made

**(iii) Hem gauge**

Candidates were not able to respond to questions well. A majority stated that hems are for sewing hems instead of marking hems.

**Expected response**

For marking straight and curved hems

**F. Candidates were expected to describe how to attach a sleeve to an armhole using the round method.**

Most candidates failed to score full marks; most couldn't afford to score even one point. Mostly caused by listing the points as they remember not as they are supposed to appear. Some candidates would go straight into attaching a sleeve instead of preparing it first. Some were just completely off the correct path.

**Expected response**

- sew a row of gatherings stitches along the stitching line of the sleeve head between the notches.



- with the right sides together, pin, tack and stitch along the underarm seam.
- with the right sides together, attach the sleeve to the armhole, matching the underarm seam to the sleeve seam and the sleeve head to the shoulder seam.
- remove pins and tack. Press well.

**G. Candidates were expected to state three basic pieces of information found on the care label of a garment**

A majority were able to respond to the question. Some would be specific but still scored their marks e.g. Do not bleach, Do not iron

**Expected response**

- Washing
- Drying
- Ironing
- Bleaching
- Dry cleaning
- Bleaching

**H. (i) Candidates were expected to Define soap**

Candidates failed to define soap. Some would give examples of soap instead of explaining what it is.

**Expected response**

- The cleaning agent is made from caustic soda and animal fat and it is used to emulsify oil and grease.

**(ii) Candidates were expected to describe two recently developed methods of stain removal**

A fair number of candidates were able to respond to the question, but some were listing methods that have been used over the years. Candidates were only able to list but not describe the use of the mentioned methods.

**Expected response**

Preen –liquid poured directly onto the stain, it removes most stains

Vanish-comes in powdered or liquid form, make into a paste and cover the stain

Handy Andy-remove all grease stains

Domestos- Has bleach in it and therefore removes most stains

**I. Candidates were expected to write an Informative paragraph on how to launder a scarf.**

Candidates were able to explain the procedure of laundering a scarf. Very few missed a point by being general i.e. rinse and dry instead of dry flat.

Some would say “wash” instead of wash using the knead and squeeze method.

What also disadvantaged some candidates was stating the wrong water temperature. Wash in 'hot' water instead of wash in 'cold water'.

**Expected response**

- Measure the scarf on a flat surface and mark the measurements.
- wash the scarf in cold soapy water using the knead and squeeze method, rinse well to remove traces of soap.
- wrap in a towel and press to remove water without stretching
- Dry flat under shade.

For the year 2024 applications were done smoothly as the system implemented the previous year was still in place. Markers and capturers were able to apply online and submit forms to principals for signing and they (principals) later received a list of accepted markers and captures from ECESWA. The list given to school principals was a new improvement that helped in terms of verifying information given by markers. Marking commenced on the 25<sup>th</sup> of November for the group, conducted at Manzini Central High School. Thank you once again for the faithfulness of the council as meal allowances were received within the three days of arrival. To align with the deadlines markers started as early as 6:00 am and had to break not earlier than 6:00 pm and this allowed the team to meet the intended deadline and finish the marking within two weeks. Resources were available as requested by the team and all materials needed were made available as soon as requested which made working easy. The Centre has a lot of disturbances including noise from grass cutters as well as the students roaming around which can be a bit of a problem in terms of concentration. One consideration the council should take into account the following year is the availability of furniture for all of the allocated rooms for marking to begin as soon as intended.

**Paper 540/02**

**General Comments**

3182 candidates wrote this paper. There was a general decrease in the number of candidates who registered for Consumer Science Paper 2. A total of 636 candidates showed a decrease as compared to those of 2023 which had a total of 3818. This reflected a decrease of 16.7 %, compared to the previous year. The overall for the paper was average. Most candidates were able to score more marks in section B than on A.

**Section A**

The overall performance of this section was below average. Most Candidates were not reading with understanding resulting in trivial mistakes.

**Question 1**

**A. Candidates were required to state the functions of the sink parts.**

**Waste pipe and water seal**

Most candidates failed to state the function of the waste pipe referring to the drainage as sewage.

**Expected answers**

Waste pipe- it takes out waste from the sink basin to the outside wall.

Water seal- traps water, preventing gases and bad odours from moving back into the house.

**B. Candidates were expected to give parts of a window.**

Most candidates displayed knowledge of the parts of the window having challenges with spelling e.g. for windowsill they would say window seal or frame for flame.

**Expected answers**

- Window frame
- Window glass/pane
- Window sill

**C. Candidates were expected to explain methods of disposing waste, recycling and burying.**

Most candidates did not perform well in this question, they confused recycling for reusing, burying for burning or digging a pit. They were using the very term to be defined in their explanation.

**Expected answers**

**Recycling-** when waste is turned or reproduced into a new product e.g. plastics turned into plastic mates.

**Burying-** digging a hole and putting either organic or inorganic waste and covering the hole with soil.

**D. In the question candidates were expected to give reasons for procedures in the kitchen.**

**(i) Lining kitchen bin with a refuse bag.**

Most candidates performed well in this question.

**Expected answers**

- To make cleaning easier.
- To make it easier to dispose of the waste when the bin is full.
- To avoid staining the bin.

**(ii) Wrapping broken glasses with a thick layer of newspaper before disposal.**

Most Candidates gave correct answers with a few stating that it helps prevent danger which was a bit vague.

**Expected answers** – prevents cuts

**(iii) Keeping the refuse bin tightly closed.**

Most candidates performed fairly well on this question.

**Expected answers**

- to keep flies, rats and mice away
- to prevent domestic animals from spilling the content
- to prevent odours
- the lid stops the waste from getting wet or being blown away by the wind.

**E. Candidates were expected to give one reason for controlling pests.**

Most candidates did not answer the question well, instead of stating reasons they were stating precautions to be taken to prevent pests.

**Expected answers**

**(i) Cockroaches-** they contaminate food

- they are annoying
- to prevent an unpleasant smell

**(ii) Housefly -**they deposit germs from their breeding place into food.

**(iii) Fleas-** their bites are unpleasant

**F. Candidates were expected to discuss the care of a plastic bowl.**

Most candidates could not discuss the care, rather they cleaned a plastic bowl.

**Expected answers**

- Plastic is damaged by high temperatures such as glowing coals
- Abrasive scratch plastics, they should be avoided
- Do not pour boiling water onto plastics as it may soften or lose shape

**G. Candidates were expected to describe the daily cleaning of a drain.**

Common responses, use a plunger to remove solid waste or simply cleaning a sink.

**Expected answers**

- Remove any solid waste such as leaves and food scraps.
- Brush with a thick brush or an outdoor broom to prevent the accumulation of waste.

- Pour a solution of boiling water and disinfectant.

**H. Candidates were expected to mention precautions one should take to avoid roughening on a wooden chopping board.**

Most candidates mentioned precautions to avoid warping on a wooden board instead of roughening.

**Expected answers**

- Scrub wood along the grain not across it.
- Use a soft brush.
- Use a fine abrasive only.
- Use warm water for cleaning, not hot water.

**I. Candidates were expected to describe the procedure for cleaning a gas stove.**

Most candidates mistook the gas stove for an electric stove and hence were describing cleaning of an electric stove.

**Expected answers**

- Remove all movable parts
- Wipe over the burners with a newspaper
- If greasy, wash with hot soapy water
- Wipe over the entire surface with a damp cloth
- Wipe over with a dry cloth

**Question 2**

**A. Candidates were to define nutritional terms: nutrition, nutrients.**

This question was well answered with a few mistaking nutrition for nutrients and nutrients for nutrition.

**Expected answers**

**Nutrition-** study of food and nutrients and how the body digests and absorbs foods

**Nutrients** – chemical substances found in food.

**B. Candidates were asked to write the scientific names of vitamins: A, and B3.**

Most candidates fairly attempted this question.

**Expected answers**

**Vitamin A** – Retinol/ carotene

**Vitamin B3-** Niacin/ nicotinic acid

**C. Candidates were expected to state the functions of fats in the body.**

This question was well answered with some candidates giving inappropriate answers such as makes you fat.

**Expected answers**

- To provide energy, insulate the body and keep it warm during cold temperatures
- Delay the feeling of hunger because fats take too long to digest

- To provide fat-soluble vitamins A, D, E, and K
- Protect internal vital organs such as the heart and the kidney

**D. Candidates were expected to define nutritional terms.**

Most candidates were not able to define anaemia. Most candidates would define anaemia as the deficiency disease of any nutrient other than iron.

**Expected answers**

- A condition caused by lack of iron in the diet

**1) Candidates were expected to state signs and symptoms of anaemia.** Symptoms such as pale eyes, weak bones and teeth, dizziness, and eating soil were given by most candidates.

**Expected answers**

Tiredness, lack of energy, shortness of breath, pale skin, head ache, dizziness, cold hands and feet

**2) Candidates were expected to suggest foods that can be eaten to prevent anaemia.**

Most candidates were suggesting dishes such as chicken stew or groups of food such as cereals, milk, milk products.

**Expected answers**

Liver, kidney, heart, dried fruits, raisins, cocoa powder and soya beans.

**E. Candidates were asked to differentiate between roasting and grilling.**

This was the worst-performed question in this section. Most candidates cannot differentiate rather they give irrelevant answers or mix up the methods.

**Expected answers**

Roasting- is the dry method of cooking where food is cooked with a little oil or fat in the oven.

Grilling- it's a dry method of cooking where food is cooked in a grid-iron over a radiant heat of an open fire under the deflector of a gas stove or under the griller of an electric stove without fat.

**F. Candidates were expected to give the functions of specified ingredients during preservation.**

Most candidates simply stated the use of the ingredients in general not particular to preservation.

**Expected answers**

**Sugar-** prevents microbial growth, good flavour, texture and colour

**Vinegar** – prevents microbial growth, deactivates or prevents the action of enzymes

**G. Candidates were expected to explain ways of conserving nutrients when preparing vegetables.**

Most candidates seemed not to be able to differentiate between cooking and preparation. If correctly stated, they would only state without explanation.

**Expected answers**

- Do not soak vegetables in water as water-soluble vegetables will be lost in the water.

- Peel vegetables thinly as mineral salts and vitamins that are just below the skin will be lost
- Do not cut vegetables into small pieces as this will increase the loss of vitamins during cooking.
- Prepare vegetables just before cooking to prevent the destruction of vitamins by enzymes and oxidation.

**H. (i) Candidates were required to suggest flavourings for a white sauce.**

Most candidates stated simply general seasonings, and they were stating other sauces, not a white sauce and even stating dishes that include sauces e.g. macaroni cheese.

**Expected answers**

Cheese, parsley, eggs, onions, celery, mushrooms, caper

**(ii) Candidates were required to describe the method of preparing a white sauce.**

Most candidates were not able to describe the roux method, if they got to the roux, they would simply add the milk of the heat and not thicken it. Some would use the blending method to prepare the sauce.

**Expected answers**

- Melt fat in a saucepan over gentle heat and add flavour to make a roux.
- Remove from heat, gradually add the liquid and stir well to prevent lumps
- Return to heat once creamy, cook thoroughly stirring continuously.

**Question 3**

This question was well attempted. Most candidates seemed to understand what was required in most questions.

**A. Candidates were expected to define hygiene and beverage.**

Most candidates were able to define hygiene as expected and they were able to answer what a beverage was.

**Expected answers**

**(i) Hygiene** – cleanliness of the body and working in a clean and safe environment

**(ii) Beverage**- a drink

**B. Candidates were expected to state the general functions of vitamins in the body.**

This question was poorly performed, candidates gave functions of vitamins of their choice.

**Expected answers**

- Regulate and maintain the growth of the body.
- Control the metabolic reaction that occurs in body cells.

**C. Candidates were expected to give reasons for each of the following statements concerning adolescent girls.**

**(i) Importance of a diet containing a good supply of Vitamin C.**

Poorly attempted as candidates gave general reasons for vitamin C instead of relating answers to adolescents such as healing of wounds

**Expected answers**

- promote for absorption of iron which is essential in teenage girls
- resist infection and keep the body healthy

**(ii) Eat balanced meals.**

This question was fairly attempted by most candidates

**Expected answers**

- To provide all nutrients needed by the body in the correct amounts
- For healthy living or to prevent diseases

**(iii) Avoid junk food.**

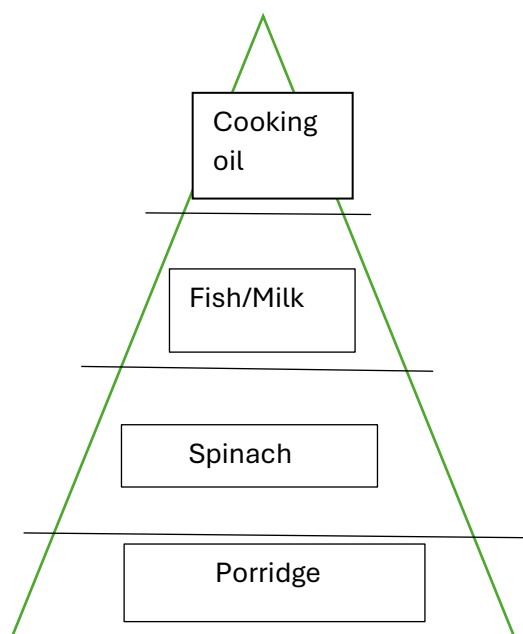
The question was well done as most candidates gave the correct answers

**Expected answers**

- to prevent obesity or overweight
- to prevent pimples or skin disturbances
- they contain empty calories

**D. Candidates were expected to use the following food items to form a food pyramid: milk, spinach, fish, porridge, and cooking oil.**

This question was fairly answered as candidates were able to draw a food pyramid.





**E. Candidates were expected to state the importance of the food pyramid.**

This question was poorly done. Candidates were giving general answers such as pyramid is for eating balanced meals.

**Expected answers**

- Enables us to visualise how different food groups and how they work together to form a nutrition diet.
- Assist with healthy eating as it represents a visual concept of the total diet.
- A visual guide of food divided into sections.
- A useful tool for planning meals
- Facilitate wise food choices.

**F. Candidates were expected to give two signs and symptoms of food poisoning.**

This question was well attempted as most candidates gave correct answers.

**Expected answers**

- vomiting
- headache
- fever
- stomach cramps
- diarrhoea
- dizziness

**G. Candidates were expected to differentiate between neutralization and fermentation.**

This question was poorly answered as candidates were giving comparison between yeast and baking powder. Neutralization is a fast action, and fermentation is a slow action.

**Expected answers**

- (i) Neutralization- a chemical reaction that takes place when acid and alkali are combined.  
Fermentation- is a chemical reaction whereby yeast breaks down sugar to give carbon dioxide and alcohol.
- (ii) **Candidates were expected to mention one reason for each of the common faults in bread-making using yeast.**

Few candidates got the question. Most of them gave faults to other mixtures such as cakes.

**Expected answers**

- (i) **Badly shaped-** bread was overproofed, bread continued to rise on sides
- (ii) **Sour bread-** the dough was left warm for long
- (iii) **Bread with large holes-** kneading was insufficient, bread was over-proven, the oven was not hot enough for the first 10 minutes

**H. Candidates were expected to describe the method of making a sponge cake.**

This question was poorly done. The candidates knew that a sponge cake was made by the whisking method, but they couldn't describe the method in order. Some prepared the dough without baking it to give a sponge cake.

**Expected answers**

- Sift the flour in a bowl and set aside
- Whisk egg and sugar together over hot water until pale and thick. Remove and whisk for 2-3 minutes to cool the mixture
- Fold in sieve flour lightly with a metal spoon
- Pour mixture into prepared mixture, spread evenly and bake for 20-25 minutes

**Question 4**

This question seemed to be challenging to candidates as they seemed not to read the question with understanding. Where candidates were expected to give functions of water in the diet, candidates gave general functions of water such as for washing and cooking.

**A. Candidates were expected to define the following terms.** The question was well attempted.

- (i) **Obesity**- when someone is grossly fat and overweight/ is a condition in which there is an excessive accumulation of fat in the body, which is overreacting of eating more than what the body needs
- (ii) **Menu**- a list of dishes or foods that are served at a meal.

**B. Candidates were expected to give three functions of water in the diet.**

**Expected answers**

- lubricate joints and membrane
- regulate body temperature
- transport nutrients in the body
- digestion and absorption of food
- remove waste products in the body

**C. Candidates were expected to state nutritional requirements to observe when planning meals for invalids.**

It was fairly done even though some listed the nutrients and stated general rules for planning meals for invalids.

**Expected answers**

- vitamin C to fight functions
- vitamin B group for energy production
- calcium for strong bones and teeth
- carbohydrates are only needed in small amounts because they are less active

- protein to repair worn-out tissues

**D. Candidates were expected to**

- (i) define kwashiorkor.** This question was poorly answered as candidates were listing symptoms of kwashiorkor instead of defining it.

**Expected answers** – a condition that results from the lack of protein in the diet

- (ii) State the signs and symptoms of kwashiorkor.** This question was well answered by most candidates.

**Expected answers**

- Child may look fat with swollen legs and stomach
- Shoulders and upper arms will be thin
- Pale skin
- Child may have moon face
- Brown thin hair
- Child is inactive and unhappy
- Retarded growth

- (iii) Suggest two food items that can be eaten to prevent kwashiorkor.** It was poorly done as candidates listed nutrients or dishes.

**Expected answers**

- Meat, eggs, fish, beans, nuts

**E. Candidates were expected to state three rules to follow when preparing salad.** This question was poorly done. Candidates gave rules in conserving nutrients in fruits and vegetables such as peel vegetables thinly as vitamins and minerals below the skin could be lost.

**Expected answers**

- All fruits and vegetables must be fresh, crisp and firm
- Green leafy vegetables must be handled and used immediately
- Tear off leaves as cutting may brown their edges
- Shred, slice, or cut other ingredients into bite-size pieces
- Add dressing to salad just before serving

**F. Candidates were expected to describe the brine test when testing eggs for freshness.**

This question was well done

**Expected answers**

- Fresh egg will sink in the solution
- Less fresh egg will be suspended
- Stale egg will float

**G. Candidates were expected to describe the cleaning of fresh fish.**

This question was fairly answered though some candidates explained about filleting the fish.

**Expected answers**

- Using the knife scrap off all the scales
- Make an incision with a sharp knife on the side or near the gills
- Slit round the fish up the underside, rinse with cold water while removing the insides
- If the fish is dark, grasp the skin firmly with a cloth, pulling from the tail and towards the head.

**Paper 540/03**

**1.0 GENERAL COMMENTS**

3182 candidates wrote this paper. There was a general decrease in the number of candidates who registered for Consumer Science Paper 3. A total of 636 candidates showed a decrease as compared to those of 2023 which had a total of 3818. This reflected a decrease of 16.7 %, compared to the previous year, The highest mark obtained was 95, while the lowest was 17. The overall performance was good and reflects great improvement for both the Food Preparation practical and Clothing and Textiles coursework, with the majority of the candidates obtaining very good scores in both components. The Clothing and Textiles coursework also reflected great improvement in the workmanship of the garments with very few centres submitting incomplete garments or garments with poor workmanship.

Other observations were noted as follows:

- a)** Packaging of coursework has improved, and centres are commended for adhering to the stipulations on packing to minimise loss. Some centres are however still sending the planning sheets separately from the garments and paperwork. This is discouraged as it increases the chances of misplacing and loss of the coursework.
- b)** Original planning sheets were well completed, with a few candidates still indicating ingredients as dishes in sheet 1. Other candidates were writing the whole recipe instead of summarising, and thus ended up using more than the specified one page for sheet 2.
- c)** Candidates' names were chronologically entered in the Centre Summary Sheet. This is commended as it reduces errors when entering marks.
- d)** Individual marksheets for both Food Preparation and Clothing and Textile garment were well completed, however a few centres are still very lenient on the assessment of both the Food Preparation Practical and Garment, with a majority of candidates in those centres attaining perfect scores.
- e)** A few centres failed to comment and write a report on why some of their candidates had no marks for Food Preparation Practical or the garment. If such instances occur; there should be a report from the head of the centre directed to the Registrar at ECESWA, with reasons for the missing marks.
- f)** Centres are reminded to band garments and adhere to the sample size. The sampled garments should include all the bands; low, middle, and high bands.

- g)** A few centres still have challenges on the garment to fit especially the choice of fabric and colour.
- The fabric chosen should be easy to handle for the candidates, preferably cotton and cotton blends. Colours like black, navy blue and other dark colours should be avoided.
  - Multi-print fabrics should also be avoided as they are not easy to embellish.
  - Cotton fabrics like German Print 'Sishweshwe' should be pre-shrunk (washed) before cutting so it is easier to handle.
  - If a contrast fabric is used, the weight of the fabrics must be the same to avoid contrasting a lightweight fabric with a heavy-weight fabric as it affects the appearance and workmanship of the garment.

## **2.0 COMMENTS ON THE PERFORMANCE OF CANDIDATES IN EACH PRACTICAL TEST**

### **2.1 Test 1 requirements**

The candidates were expected to do the following:

- a)** Prepare, cook, and serve two dishes with eggs for the following:

- i)** For glazing
- ii)** A main dish

- b)** Use the main dish in (a) to form a balanced light lunch meal.

- c)** Wash a handkerchief with a blood stain.

The following observations were made for the test 1 requirements:

- a)** A majority of the candidates were able to correctly choose scones, Cornish pasties and sausage rolls for glazing while a few chose dishes where the egg was used for coating like Fried chicken and thus could not meet the requirements for part (i). The most common responses for the main egg dish were Egg Curry and Scotch egg. A few of the candidates chose Boiled Egg, Egg Mayo and Egg Omelette which were low-skill, breakfast dishes and they could not appropriately balance them in part (b) and thus were disadvantaged.
- b)** The majority of the candidates were able to balance the Egg Curry with a carbohydrate dish like Boiled rice and yellow rice while a few candidates who had chosen Scotch eggs mistook it for a one-pot meal and could not balance it appropriately.
- c)** Most candidates responded well to this question by soaking the handkerchief in cold salty water or a starch paste, however, some failed to include soap to wash the article after the stain had been removed.

### **2.2 Test 2 requirements**

The candidates were expected to do the following:

- a)** Prepare, cook, and serve two dishes using each of the following:

- i)** A cereal or cereal product

- ii) A pulse
- b) Use the main dish (a) to form a balanced midday meal.
- c) Wash a wooden chopping board.

The following observations were for test 2 requirements:

- a) Most candidates could choose the correct dishes for part (i) and the common responses included Pasta dishes, baked products and other flour mixtures and grains. Boiled rice, macaroni cheese, dumplings, and various cakes are the correct responses. The correct responses for part (ii) included Bean Stew, Bean Curry, Lentil Surprise, and Jugo Bean Stew.
- b) A majority of the candidates were using the cereal dish already planned in a(i) yet they were expected to balance the pulse dish. This greatly disadvantaged them and thus their meals were not balanced.
- c) Most candidates were able to wash the wooden chopping board, and the correct response was scrubbing along the grain, wetting lightly with warm water and cleaning a portion at a time. Rinse with clean warm water to remove soap traces then wipe with clean, cold salty water to harden the wood. Dry well or leave to dry in the shade before storage.

### **2.3 Test 3 requirements**

The candidates were expected to do the following:

- a) Prepare, cook, and serve a savoury dish using ground beef/ minced beef. Serve the dish with suitable accompaniments to make a midday meal for two teenage girls.
- b) Bake sweet scones.
- c) Clean the baking sheet you used for baking scones.

The following observations were made for test 3 requirements:

- a) The majority of the candidates were able to meet the requirements of the test and were able to plan suitable accompaniments. The correct ground/minced beef dishes included Spaghetti Bolognese, Cornish pasties, Savoury Mince Stew, and Meatloaf while a few of the candidates couldn't choose the correct dish but opted for beef stew.
- b) Most candidates could choose the correct scones and the correct responses included sweet scones, tea scones, sour milk scones, pumpkin scones, and fruit scones. A few candidates chose plain scones which were not appropriate.
- c) A majority of the candidates were able to appropriately clean the baking sheet used. The correct response was washing in hot soapy water with steel wool or a sponge used to scour the tin. Rinse in hot water and dry thoroughly before storage to prevent rust.

## **2.4 Test 4 requirements**

The candidates were expected to do the following:

- a)** Using cheese as a protein source, prepare cook and serve a dish with suitable accompaniments for a supper meal.
- b)** Bake a cake using the rubbing-in method.
- c)** Clean a casserole dish.

The following observations were made for test 4 requirements:

- a)** The majority of the candidates were able to choose the correct savoury cheese dishes with Macaroni Cheese, Macaroni Cheese Cutlets, and Cheese Flan being the popular and correct responses. As these dishes are one-pot meals, most were able to include cooked and raw salads as accompaniments.
- b)** Most candidates were able to bake a cake using the rubbing-in method and the correct responses included Plain Fruit Cake, Sultana Cake, and Rock Cakes. A few candidates could not meet the criteria however as they included other flour mixtures made using the rubbing-in method like scones and pastries which disadvantaged them.
- c)** Most candidates responded well to the question of cleaning a casserole dish. The correct response was to wash the casserole dish in hot soapy water using a sponge or soft cloth to avoid scratching the glass. Rinse in hot water with vinegar or lemon juice to shine and dry with a lint-free cloth.

## **2.5 Test 5 requirements**

The candidates were expected to do the following:

- a)** Prepare, cook, and serve a dish using the steaming method. Serve it with suitable accompaniments to make a balanced meal.
- b)** Prepare a sweet dish using fresh fruits.
- c)** Wash and finish a cotton baby vest.

The following observations were made for test 5 requirements:

- a)** Most of the candidates were able to choose the correct dish using the steaming method. The correct responses were Steamed Fish with Parsley Sauce and Dumplings. Some candidates chose Steamed Pudding which was a correct response, but they were disadvantaged as most could not properly balance the meal, as the dish chosen was a dessert.
- b)** Most of the candidates were able to prepare sweet dishes using fresh fruits and the correct responses included Fruit Salad, Banana Custard, Apple Pie and Apple Crumble. A few of the candidates however could not meet the requirements as they chose Pineapple Upside-down Pudding, yet it utilises preserved and not fresh fruits.



### 3.0 CONCLUSION

In conclusion, the following points were generally noted, and teachers are urged to take note of them and work towards rectifying them in future.

- The issuing of test questions should be done according to the register provided by ECESWA, if a candidate is not present, the question should be given to the next available candidate to avoid skipping questions.
- It is of great concern to note that some candidates still state ingredients instead of a dish for example Rice instead of Boiled/ Fried/ Yellow Rice.
- It is also a reminder to centres that the laundry and or home management part in sheet 1 must be written in the present continuous tense. For example, 'Cleaning a casserole dish' instead of 'Clean a casserole dish.'
- Most candidates have challenges in correctly numbering the dishes and quantifying ingredients.
- A majority of candidates could not specify ingredients like flour and sugar. Some of the candidates cannot identify plain flour as cake flour as they would be ordering them separately, yet they are the same ingredients.
- The Centre Summary Sheet should be properly filled to indicate the candidate's name and number and upon completion, the head of the centre must affix the school stamp, contact details and signature before submission. Copies of the planning sheets should be carefully and securely stored until results are published. A copy of the Summary sheet should also be made and stored securely.