



EXAMINATIONS COUNCIL OF ESWATINI
Junior Certificate Examination

CANDIDATE
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CONSUMER SCIENCE

540/02

Paper 2

October/November 2022

Candidates answer on the Question paper.
No additional Materials are required.

2 hours

READ THESE INSTRUCTIONS FIRST

Write your candidate name centre number and candidate number on all the working you hand in.

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 **15** printed pages and **1** blank page.

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 the following terms.

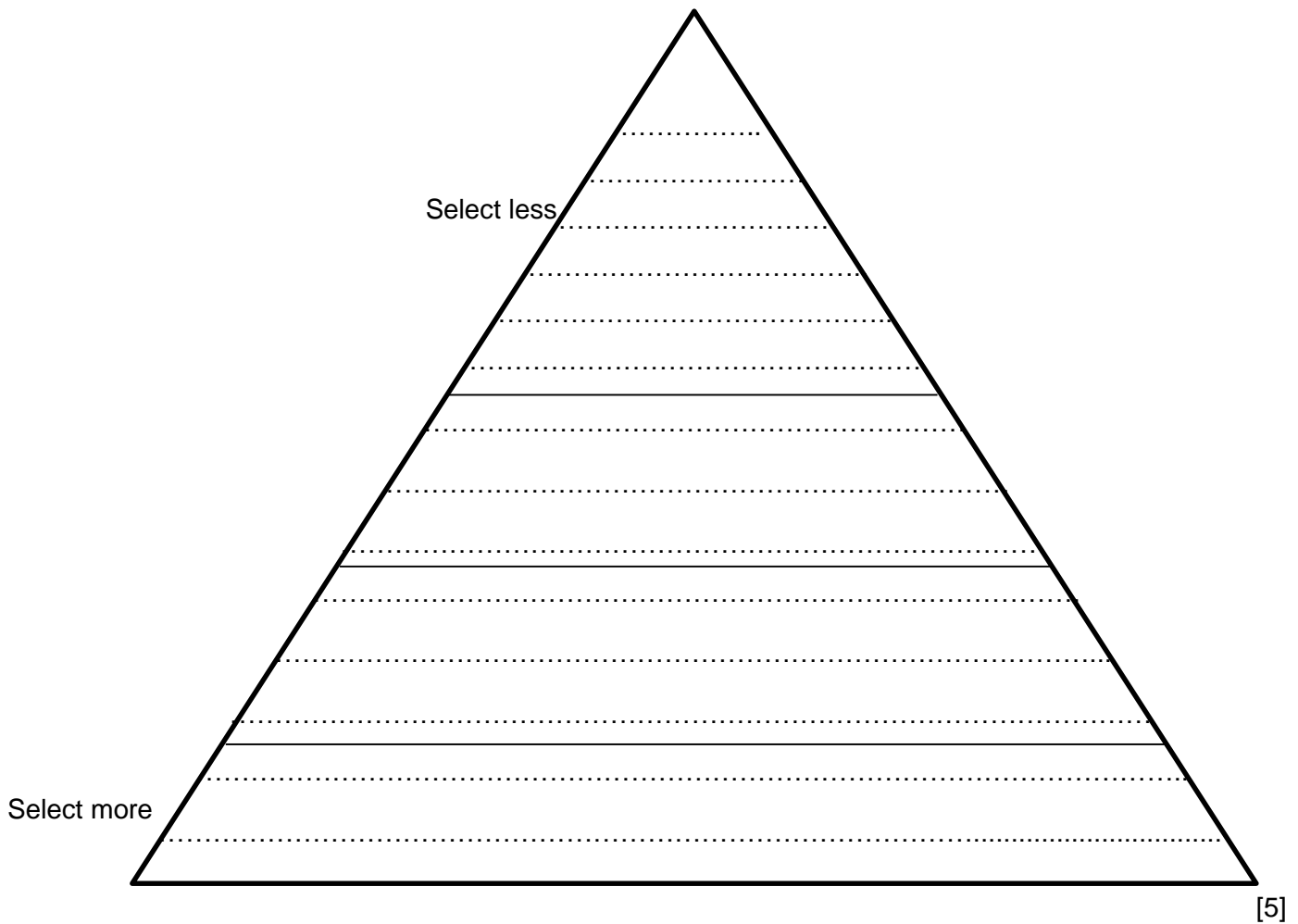
(i) Menu

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

(ii) Batter

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

(b) Complete the food pyramid below by stating the food groups and servings.



(c) Why should one consider the following factors when planning meals?

(i) Cooking facilities available.

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

(ii) Seasons of the year.

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

(iii) Climate or weather.

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

(d) State reasons for the following techniques in food preparation.

(i) Fold in the flour with a metal spoon.

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

(ii) Proving the dough.

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

(e) State how the following food items can be preserved.

(i) Green beans

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

(ii) Beef

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

(f) Outline the causes of the following faults in jam making.

(i) Jam growing mould on top.

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

(ii) Jam crystallises.

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

(g) State **three** points to consider when selecting kitchen equipment.

- 1
- 2
- 3 [3]

(h) Describe the procedure for cleaning window panes.

-
-
-
-
-
- [4]

[TOTAL MARKS: 25]

QUESTION 2

(a) Define the following nutritional terms:

(i) Diet

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

(ii) Balanced meal

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

(b) State the **three** macro nutrients.

1
2
3 [3]

(c) Give **two** reasons why a pregnant woman needs a good supply of iron.

(i)
..... [1]

(ii)
..... [1]

(d) State the food item used to produce the following products:

(i) Double cream yoghurt, Mozzarella cheese, chocolate
..... [1]

(ii) Weetbix, cake flour, macaroni
..... [1]

(e) Give **one** reason for each of the following processes when cooking green leafy vegetables:

(i) Wash in salty water.
.....
..... [1]

(ii) Boil in very little water or water generated from the leaves like in spinach.
.....
..... [1]

(f) Outline **three** table manners to follow when dining.

- 1
-
- 2
-
- 3
- [3]

(g) Explain, with reasons, **two** points to consider when choosing canned fish.

-
-
-
-
-
-
-
- [4]

(h) State **two** reasons why a paraffin stove is unpopular.

- (i)
- [1]
- (ii)
- [1]

(i) State **two** ways of controlling ants in the kitchen.

- (i)
- [1]
- (ii)
- [1]

(j) Explain how to clean a stained enamel bowl.

-
-
-
-
- [3]

[TOTAL MARKS: 25]

QUESTION 3

(a) Define the following terms:

(i) Food poisoning

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

(ii) Dietary Needs

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

(b) State the causes of the following diet related disorders.

(i) Marasmus

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

(ii) Dental caries

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

(c) Give **three** functions of water in the body.

- 1
- 2
- 3 [3]

(d) State **one** function of the following nutrients found in meat.

(i) Calcium

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

(ii) Vitamin B1

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

(e) State **three** points to consider when planning a packed meal.

- 1
- 2
- 3 [3]

(f) Why are the following ingredients used when making short crust pastry?

(i) Cold water

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

(ii) Fats

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

(g) Describe **two** methods of making water safe to drink.

(i) Method 1

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

(ii) Method 2

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

(h) Refuse is all around us and knowledge about it is important.

(i) Define refuse

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

(ii) Classify refuse into **two** classes and give an example of each.

Class 1:..... Example.....

Class 2:..... Example..... [4]

(i) Describe the process of cleaning a blocked sink.

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

[TOTAL MARKS:25]

SECTION B

Clothing & Textiles and Laundry.

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

QUESTION 4

(a) Define the following terms used in clothing and textiles:

(i) Facing

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

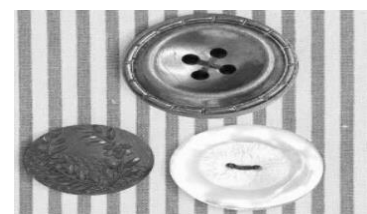
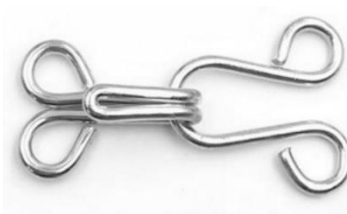
(ii) Feed dog

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

(iii) Fibre

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

(b) Identify the following types of fasteners shown below:



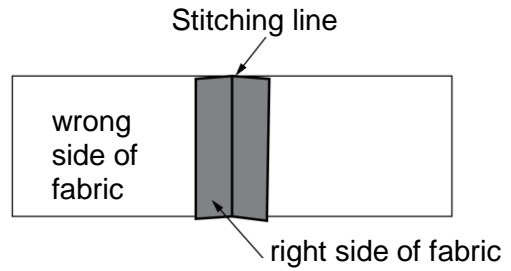
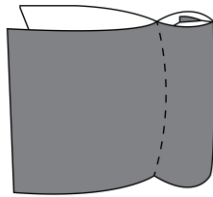
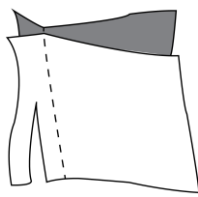
(i)..... (ii)..... (iii)..... [3]

(c) State **two** points to consider when choosing openings.

1
.....
2
..... [2]

(d) Seams are important garment processes.

(i) Name the seams shown below:



1

2 [2]

(ii) State **three** qualities of a good seam.

1

2

3 [3]

(e) Give **three** points to consider when choosing sewing tools.

1

2

3 [3]

(f) What are the **two** advantages of using detergents instead of soap when laundering clothes?

1

.....

2

..... [2]

(g) State **two** methods of softening temporary hard water.

1

2 [2]

(h) Which method of washing is suitable for a school woollen jersey, give your reason.

Method

.....

Reason

..... [2]

(i) Draw **three** care symbols found on a cotton shirt.

(i) Hot iron

[1]



(ii) Tumble dry

[1]



(iii) Hand wash

[1]



[TOTAL MARKS: 25]

QUESTION 5

(a) Give **two** parts of collar.

1 2 [2]

(b) State **two** functions of interfacings on a shirt collar.

1
2 [2]

(c) Give **two** most appropriate body measurements to use when constructing a school shirt.

1
2 [2]

(d) Name the hand stitch shown below and state its classification.



(i) Name of stitch: [1]

(ii) Classification of stitch: [1]

(e) State the reason why a hand stitch is reinforced at the beginning and at the end of working.

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

(f) What is the difference between cast-on and cast-off when knitting?

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

(g) What is the use of the following laundry agents?

(i) Starch..... [1]

(ii) Bleach..... [1]

(h) Fill in the steps that are missing in the laundry processes shown on the table below:

Table 5.1

STEPS IN LAUNDRY	PROCESS IN LAUNDRY
Step 1	Preparation: sort, mend
Step 2	(a)
Step 3	(b)
Step 4	Rinsing
Step 5	Blueing or and starching
Step 6	(c)
Step 7	Damping
Step 8	Iron or pressing
Step 9	(d)
Step 10	Folding/ hanging and packing

[4]

(i) State **two** methods of washing clothes and give **one** example of a suitable garment that can be washed using this method.

1 **Method 1:**
 Example of garment: [2]

2 **Method 2:**
 Example of garment: [2]

(j) Describe the cleaning of black school shoes.

.....

 [4]

[TOTAL MARKS: 25]

QUESTION 6

(a) Classify natural fibres and give **one** example of each.

(i) Classification 1..... example..... [2]

(ii) Classification 2..... example..... [2]

(b) Give **four** properties of wool.

1

2

3

4 [4]

(c) What is the difference between woven and non-woven interfacing?

(i) Woven interfacing

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

(ii) Non-woven interfacing

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

(d) State **one** care guideline for each of the following sewing tools.

(i) Tailors Chalk

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

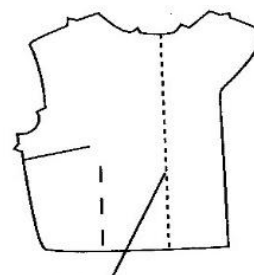
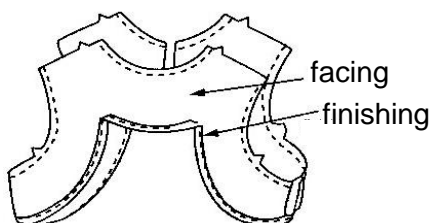
(ii) Seam ripper

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

(iii) Pins

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

(e) Identify the types of facings shown on the diagram below:



1

2

[2]

(f) State **three** points to consider when choosing fasteners.

- 1
- 2
- 3 [3]

(g) Describe **one** procedure for reinforcing the end of a single pointed dart.

-
-
- [2]

(h) State the use of the following laundry equipment:

(i) Wringer

-
- [1]

(ii) Sleeve board

-
- [1]

(i) Explain how to remove mildew stains on a cotton shirt.

-
-
-
-
-
-
-
- [3]

[TOTAL MARKS: 25]

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