



EXAMINATIONS COUNCIL OF ESWATINI
Junior Certificate Examination

CANDIDATE NAME

CENTRE NUMBER

CANDIDATE NUMBER

CONSUMER SCIENCE

540/02

Paper 2

Specimen paper 2024-2026

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

2 hours

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on the spaces provided
Write in **blue** or **black** pen.

You may use an HB pencil for any diagrams.
Do not use staples, paper clips, highlighters, glue or correction fluid.

Do **not** open this Question Paper until you are told to do so.
This Question Paper contains **TWO SECTIONS**, A and B.
Answer **All** Questions from each section

SECTION A - HOME MANAGEMENT

SECTION B - NUTRITION AND FOOD PREPARATION

For Examiners Use	
SECTION A	
SECTION B	
TOTAL MARKS	

This document consists of **11** printed pages and **1** blank page.

SECTION A – HOME MANAGEMENT

This section consists of One Structured Question

QUESTION 1

A. Define the following terms.

(i) Refuse

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

(ii) Abrasive

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

B. Name two materials for making kitchen equipment.

(i) [1]

(ii) [1]

C. State three points to consider when choosing kitchen equipment.

(i) [1]

(ii) [1]

(iii) [1]

D. Explain the cleaning of plastic ware.

(i) [1]

(ii) [1]

(iii) [1]

(iv) [1]

E. Give a reason for the following statements.

(i) Refuse bins are to be raised from the ground.

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

(ii) Avoid cleaning windows on a rainy day.

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

(iii) Rinse a glass well in hot water with a drop of lemon juice or vinegar,

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

F. State **three** ways to prevent mosquitoes in the home.

(i)
..... [1]

(ii)
..... [1]

(iii)
..... [1]

G. Give a function of the following parts of a kitchen sink.

(i) Outlet pipe
.....
..... [1]

(ii) Plug
.....
..... [1]

(iii) Tap
.....
..... [1]

SECTION B – NUTRITION AND FOOD PREPARATION

This section consists of three questions of 25 marks each

Answer all questions

QUESTION 2

(a) Define the following terms:

(i) Diet

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

(ii) Meal

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

(b) Fill in the table with the correct missing information.

FOOD GROUPS	FUNCTIONS
(i) Energy Giving Food	
(ii)	Provide healthy skin, hair and teeth
(iii)	Prevent feelings of hunger

[3]

(c) Name **four** foods that are prone to contamination.

1.....
2.....
3.....
4..... [4]

(d) State **three** points to consider when planning a main meal for an elderly person.

1.....
.....
2.....
.....
3.....
..... [3]

(e) Food is preserved in times of plenty to use when it is scarce. Give **three** different ways of preserving food for a long time at home.

1.....
.....

- 2.....
.....
- 3..... [3]

(f) State **one** reason for each of the following faults in bread making:

- (i) Badly shaped
..... [1]

- (iii) Bread that is sour
..... [1]

(g) Give **three** ways of introducing air into a flour mixture.

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

(h) Outline steps in preparing short-crust pastry.

- 1..... [5]
- 2.....
- 3.....
- 4.....
- 5.....

[TOTAL MARKS 25]

QUESTION 3

(a) Define the following terms:

(i) Direct Steaming

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

(ii) Menu

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

(b) State the effects of heat when cooking root vegetables.

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

(c) Explain how to make a nourishing beverage you can take with a packed meal to school.

(i) Name of beverage

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

(ii) How would you prepare it?

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

(d) Match the vitamins in list A with their main sources in list B.

LIST A

- Vitamin C
- Vitamin E
- Vitamin B
- Vitamin K

LIST B

- Wheat germs oil, spinach
- Liver, dairy products
- Strawberries, blackjack
- Pork and bread

[4]

(e) What is the difference between coating batter and pouring batter?

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

(f) Explain the following statements:

(i) A salad dressing should be added just before serving

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

(ii) Fish should be coated before frying

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

(g) Plan a balanced lunch for a manual worker

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

(h) Explain how to prepare a gingerbread

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

[TOTAL MARKS 25]

QUESTION 4

a) Define the following terms.

(i) Nutrition.....
..... [1]

(ii) Nutrients.....
..... [1]

b) Give **one** example of the following Vitamins.

(i) Fat soluble Vitamins
.....
..... [1]

(ii) Water soluble
.....
..... [1]

c) State **two** functions of the following nutrients in the diet of teenagers

(i) Phosphorus
1.....
.....
2.....
..... [2]

(ii) Calcium
1.....
.....
2.....
..... [2]

d) Explain the importance of personal hygiene when handling food.

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

e) Give **three** micro-organisms that cause food spoilage.

1.....
.....
2.....
.....
3.....
..... [3]

f) Describe how the Wrinkle test is used to test the setting point in jam-making.

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

g) Classify salads according to the ingredients used.

1.....
.....
2.....
.....
3.....
..... [3]

h) Mention **one** reason for each of the common faults in flour mixture.

(i) Sunken fruits

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

(ii) Short and Crumbly pastry

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

(iii) Sour bread

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

(iv) Lumpy Sauce

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

.. [TOTAL MARKS 25]

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