



**EXAMINATIONS COUNCIL OF ESWATINI**  
Eswatini Primary Certificate Education

**Consumer Science (627)**  
**Examination Report for 2023**

## Paper 627/01

### 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 Multiple Choice Questions

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 good. Most candidates got the following questions correct 1,2,3,4,5,6,7,11,12,13,15,18,19,21,22,23,24 and 25. However, questions 8, 9,10,14,16 and 20 were not well attempted.

Candidates found higher-order questions quite challenging. They were unable to apply the knowledge acquired. It is highly recommended that candidates do practical work for them to be able to handle the practical orientation of the subject.

### Comments on specific questions

1. Most candidates knew why a diet for a manual worker needs to be rich in carbohydrates which is **to replace lost energy while working**.
2. Candidates were able to select **poverty**, which contributes to poor nutrition,
3. Most candidates knew that being **pale** is a symptom of Anaemia.
4. Most candidates knew the function of heat in the body which is **to produce heat and energy**.

5. Most candidates could not select **spinach** as a vegetable rich in Vitamin A.
6. Most candidates were able to choose the definition of a balanced diet which is **a meal containing all nutrients in the correct amount.**
7. Most Candidates knew the best method for cooking tinkhobe/ emancobo which is **boiling.**
8. Candidates were able to select **Banana** as a hard fruit.
9. Most candidates could not select **germ** as part of a maize grain which is rich in protein.
10. Candidates were able to select a **milkshake** as the best nourishing beverage.
11. Most candidates were able to choose the ingredient that is used for glazing scones which is **eggs.**
12. Candidates knew that **fish** needs to be coated before frying.
13. Most candidates were able to choose a **pair of scissors** as a needlework cutting tool.
14. Most candidates failed to choose the reason for openings to be fastened which is **for a garment to fit neatly on the body.**
15. Candidates knew the reason for using a bias binding in clothing and textiles which is **to finish seams.**
16. Candidates failed to choose **Velcro and press studs** as the correct combination of fasteners, instead, they chose zippers and crossway strips.
17. Most candidates were able to select the importance of notches when cutting a pattern which is **to show points to a pattern that needs to match.**
18. Almost all candidates knew that laundry refers to **clothes that need to be washed.**
19. Candidates were able to select **vinegar** as a stain remover.
20. Many candidates failed to state the cause of cholera, which is **bacteria**, some of them chose parasites which was a wrong response.
21. Most candidates were able to select **menstruation begins** as a physical change that occurs in girls only during the puberty stage.
22. Candidates knew that a dream that causes boys to involuntarily discharge sperms while asleep is called **wet dreams.**

23. Candidates knew that **cash** was the best method of buying bread from the supermarket.
24. Candidates knew the reason for budgeting which is **to save money for emergency expenses.**
25. Candidates were able to select the best way of disposing sanitary towels which is **to wrap them using toilet paper and burn them in a shallow pit.**

## **Section B Nutrition and Food Preparation**

### **Question 1**

This question required learners to **state any two advantages of eating food rich in proteins.**

Most candidates were able to give correct responses.

**The expected responses were:**

- Builds the body tissues
- Repair worn-out tissues
- Promotes growth

### **Question 2**

This item required candidates to **state the importance of vitamin A, and calcium in the body.**

Several candidates were able to state the importance of vitamin A as

**The expected responses were:**

- Keep eyes healthy
- Keep skin healthy
- Maintain a healthy immune system

**Several candidates were able to state the importance of Calcium.**

**The expected responses were:**

- helps in clotting of blood
- forms strong bones and teeth

### **Question 3**

Candidates were expected to **give symptoms of iodine deficiency in the body**. Most candidates were able to give correct responses.

**The expected responses were:**

- swelling at the back of the neck
- tight feeling in the throat
- hoarseness
- difficulty in swallowing
- difficulty in breathing

### **Question 4**

Candidates were asked to **explain points to consider when preparing meals**. Several of the candidates were able to answer the question correctly.

**The expected responses were:**

- seasons of the year
- time available
- type of occasion
- equipment available
- the weather
- the number of people

### **Question 5**

This item required the candidates to **give any two uses of eggs**, which they were able to give correctly.

**The expected responses were:**

- as a main dish
- to coat fried foods
- to garnish salad
- as a thickening agent
- to enrich baked products
- to glaze baked goods

-as a drink

### **Question 6**

Candidates were expected to **give examples of cereal** which they did very well.

**The expected responses were:**

- maize
- wheat
- sorghum
- rice
- rye
- barley
- oats

### **Question 7**

Candidates were expected to **name any two precautions to be followed when using the frying method**. Several candidates were able to give correct responses.

**The expected responses were:**

- never leave fried food unattended to
- heat oil before frying food
- handles should be turned inwardly
- use flat base pan
- use clean oil

### **Question 8**

Candidates were to **explain any two rules for steaming**. Some of them were able to answer this question correctly.

**The expected responses were:**

- do not overfill the saucepan with water
- when water boils away replace it with another boiling water

- keep the water boiling at all times
- food should not come into contact with water
- the steamer must have a tight-fitting lid
- pieces of food cooked together should be of similar size
- pieces of food arranged in the steamer must leave space in between

### **Question 9**

Candidates were required to **state why a litre of fizzy drink bottle is considered a household measure while measuring cup is a metric measure.**

A lot of candidates gave the correct responses.

**The expected responses were:**

A litre of fizzy drink bottle is not specifically made for measuring and not graduated whereas a measuring cup is specifically used for measuring and is graduated.

### **Question 10**

This item required candidates to **explain reasons why ingredients should be accurately measured when cooking.** Several of them were able to give correct responses.

**The expected responses were:**

- to avoid cooking too much or too little
- make sure that dishes turn out successfully.

### **Question 11**

Candidates are requested to **name examples of traditional food.** Almost all candidates were able to give correct responses.

**The expected responses were:**

- (i) Snack-tinkobe, emancobo, umbhonyo, tincheke, emaselwa, imbasha, sweet potato, boiled or grilled mealies.
- (ii) Beverages – emahewu, umlaza, milk, umcombotsi, lihongo, inkhovu, buganu

### **Question 12**

This question required candidates to **name raising agents that release carbon dioxide when exposed to liquid**. Most candidates were able to give correct responses.

**The expected responses were:**

- yeast
- bicarbonate of soda
- baking powder

## **Section C Clothing and textiles and laundry**

### **Question 1**

In this question, candidates were expected to **name the part of the sewing machine performing given functions**. Most candidates knew the functions of parts of the sewing machine whereas a handful of candidates could not give the correct responses.

**The expected responses were:**

The functions of parts of the sewing machine were:

- (i) Hold threads reel – spool pin
- (ii) Tighten or loosen the tension on the thread–tension disc
- (iii) Hold the fabric firmly in position while sewing – presser foot

### **Question 2**

Candidates were requested to **define terms**. Only a few candidates were able to define the terms well. Instead, they stated what is used to remove stains.

**The expected responses were:**

- (i) Stain-a coloured patch or dirty mark that is difficult to re
- (ii) Crossway strip- a fabric cut into a strip on the true cross.



### **Question 3**

The item required candidates to **name classes of stain**. Most of the candidates were able to give correct answers.

**The expected responses were:**

- (i) Blood- Animal source
- (ii) Ink- Mineral source
- (iii) Grass-plant source

### **Question 4**

Candidates were to state the **use of sewing tools**. Several of the candidates were able to give correct uses.

**The expected responses were:**

- (i) Magnet – used for picking up pins and needles.
- (ii) Thimble – protect the finger while sewing.

### **Question 5**

This question requested candidates to **name ways of neatening an open seam**. Several of the candidates could not answer the question correctly, instead, they stated classes of stitches which were wrong responses.

**The expected responses were:**

- . Using pinking shears
- . Blanket stitch
- . Top sewing
- . Zig zag
- . Overcasting
- . Edge stitching
- . Overlocking
- . Bias binding

### **Question 6**

Candidates were expected to **state reasons for carrying out laundry steps**, which they did.

**The expected responses were:**

- i) Stain removal – to prevent stains from being fixed or enlarged.
- ii) Wringing – to remove excess water.
- iii) Ironing – to kill germs.
  - to remove creases/wrinkles.
  - for neatening.

### **Question 7**

This question required learners to **state the functions of openings in the garment construction**. Only a few candidates were able to state the functions, others simply gave types of openings instead of uses.

**The expected responses were:**

- decorations
- for easy dressing and undressing
- for clothes to fit well /move freely

### **Question 8**

Candidates were to **give methods of laundering a cotton shirt and a jersey by hand**. Most candidates simply gave what to use when laundering these items which were wrong responses. **The expected responses were:**

- (i) Cotton shirt- friction methods
- (ii) Woolen jerseys – knead and squeeze method.

### **Question 9**

This item required candidates to **state the advantages of a hand and an electronic sewing machine**, which they did well.

**The expected responses were:**

- (i) **Hand sewing machine**
  - it works everywhere
  - easy to use

- few machine parts
- cheaper to use
- it is portable

## ii) Electric sewing machine

- both hands are free to guide the work
- it is fast
- it has different models in the market
- it contains a wide range of stitches

## Section D Home Management and Family Life Education

### Question 1

The question required candidates to **state reasons why is keeping money in the bank better than keeping it at home**. Most were able to give positive responses.

**The expected responses were:**

- saving
- safe
- money earns interest
- access to loan
- easy to transfer money

### Question 2

Candidates were required to **explain the ways to prevent sexually transmitted infections** and most candidates were able to give correct responses.

**The expected responses were:**

- abstinence
- being faithful to your partner
- use protection / use condoms

### **Question 3**

This item required candidates to **tell how a person gets infected by a blood fluke that causes bilharzia**. Some candidates did not display an understanding of the disease as they would write eating contaminated food as if it is cholera or having sex with an infected person.

**The expected responses were:**

- standing in contaminated water
- bathing using contaminated water
- swimming in contaminated water

### **Question 4**

This item required candidates to **discuss problems encountered by adolescents during puberty**. This question was mostly confused with physical changes that occur in puberty as candidates gave responses like deepening of voices, wet dreams, and menstruation to list a few.

**The expected answers were:**

- peer pressure
- substance abuse
- difficult relationships with parents
- physical abuse
- sexual abuse
- depression
- teenage pregnancy

### **Question 5**

The item required candidates to **describe the following ways of buying goods**.

- i) **Cash**
- ii) **Lay-by**

- (i) A handful of candidates could not describe cash appropriately as they would give answers like “available money in your hand “ or “in your pocket “. They were defining cash as a noun, not a way of buying goods.

**The expected responses were:**

When you immediately pay for the good in full and goods are immediately taken.

- ii) This part of a question required candidates to **describe lay by**. Most candidates could not give correct responses such as “paying for the items in small affordable instalments as if it’s credit buying “. Their responses were not paying enough money for the items.

**The expected responses were:**

When a customer pays a certain amount of money, the shop keeps the item until the customer pays the full amount. It is usually short-term.

Very few candidates would give such a correct description.

**Question 6**

This question expected candidates to **define the following financial terms: expenditure, salary and wages.**

**The expected responses were:**

- (i) **Expenditure** – money spent when buying goods or services.  
(ii) **Salary** – fixed, regular payments for work done usually paid monthly.  
(iii) **Wages** – money earned at the end of work.

The question was positively attempted by the candidates.

**Question 7**

Candidates were required to **list ways of managing time.**

**The expected responses were:**

- multi- tasking
- using labour–saving devices
- drawing up a schedule of activities
- being organized

### **Question 8**

Candidates were expected to **explain how they can practice kitchen hygiene.**

#### **The expected responses were:**

- keep working surfaces, stove, refrigerator, and food storage areas clean
- wash used kitchen utensils and dishes in hot water and detergent
- sweep and mop the kitchen floor every day
- wash dish cloth and tea towels daily. Bleach them and dry them in the sun to kill germs.
- empty the kitchen bin daily, wash and line it

### **Question 9**

The item needed candidates **to give examples of sexually transmitted infections (STIs).**  
A handful attempted the question positively although some would give diseases randomly like cholera, TB, kwashiorkor

#### **The expected responses were:**

- Gonorrhoea
- Syphilis
- Pubic lice
- Genital warts
- HIV and AIDS

### **Recommendations**

The overall performance of candidates in this subject was good. Since this is a practical subject, we would recommend that educators make use of practicals so that candidates should be able to tackle questions well and with maximum understanding.

## Paper 627/02

### General Comments

- This paper is a school-based component which encompasses practicals on Food Preparation, Laundry and Home Management. It also has a Coursework component on Clothing and Textiles, Arts and Crafts where projects are produced based on the syllabus requirements.
- In 2023 only ONE TEST was to be answered by ALL candidates, with two sections:  
Section A – Food Preparation  
Section B – Laundry or Home Management

### **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 received from ECESWA are filled out accurately and the Lozenges are shaded correctly, using HB pencil. 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**.

### **GENERAL COMMENTS ON THE PLANNING SHEETS**

#### **SHEET 1:**

#### **Section A: Food preparation**

Candidates demonstrated a good understanding of dishes and the ingredients to be used when preparing them. Most candidates were able to list all the ingredients needed for each dish.

### **Section B: Laundry or Home Management**

Candidates were not able to state the laundry items, for example, they left blank spaces and some candidates wrote the question as is, for example, “**Remove a candle wax stain using brown paper from a school uniform and wash accordingly**”. Candidates were expected to write, “**Removing a candle wax stain from a school uniform and wash accordingly**”.

Most candidates only answered one part of section B, for example, they would state how to remove the candle wax stain only and not state how to wash the school uniform. Some candidates stated how to wash the school uniform only and did not state how to remove the candle wax stain.

iii) Most candidates were not able to list the laundry detergents with quantities, for example, they wrote, Soap, fabric softener, brown paper, instead of writing, 50g green bar or sunlight laundry soap, 1 tsp/ 1T/ ¼ lid fabric softener and two sheets of brown paper.

### **SHEET 2: In sheet 2, Candidates are expected to:**

- i) state the correct order for carrying out dishes and for laundry or home management.
- ii) state the correct method used for preparing and cooking each dish and the correct method for washing each item for laundry or home management.
- iii) indicate the washing in-between step.
- iv) indicate the step/s of serving the food.

### **ORDER OF WORK**

i) 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, most candidates started by baking the Queen cakes while some candidates started by frying potato fritters. The correct order of carrying out steps for both sections A and B were as follows:

- 1. Remove the candlewax stain from the school uniform and wash it.**
- 2. Queen cakes**
- 3. Potato fritters**



#### **4. Cheese and tomato sandwich**

**Important:** Candidates are reminded that they should always start with the dishes that take a long time 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, so that it is served cold and food that needs to be served hot should be prepared last so that the food can be at the correct temperature when served.

#### **METHOD/S OF CARRYING OUT STEPS**

Specific method/s are to be stated for the different methods of preparing and cooking dishes.

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, for example, for Queen cakes, we use the creaming method, but some candidates indicated the baking method and for Potato fritters we use the shallow frying method, some candidates indicated the frying method. The specific method for each step for part A and B were as follows:

**A.** Queen cakes – Creaming method

    Potato fritters – shallow frying method

    Cheese and tomato sandwich – spreading, grating, pressing, slicing.

**B.** Removing candle wax stain and washing the school uniform - scrape, place the stain in between two clean brown papers, press, using a warm iron, wash using the friction method.

**WASHING IN BETWEEN STEPS:** Washing in between should be indicated after each step. Most candidates were able to indicate washing in between steps and that was commendable.

**SERVING:** The step for serving the dishes should be indicated either after each dish is ready or at the end of cooking all the dishes. Candidates were able to indicate the serving step at the end when all the dishes were cooked, however, some candidates indicated the step after cooking each dish, which was commendable.

**SHEET 3: (Shopping list) In sheet 3, candidates were required to:**

a) Allocate ingredients under the correct headings with quantities.

**Dry ingredients:** – ¼ tsp salt, 2T self-raising flour, ¼ tsp pepper, 4 slices bread, 100g cake flour, 125g castor sugar, 5g baking powder.

**Fruit and vegetables:** 1 cup of leftover mashed potatoes, 4 slices of tomato, 2 small lettuce leaves.

**Fish, Meat or Chicken:** 60ml milk, 52- 53g cheese, 2 ½ eggs.

**Other ingredients:** 85g margarine, 125 ml cooking oil, 5ml vanilla.

**Laundry or home management:** 1 brown paper/ 2 sheets of brown paper, ¼ green bar soap/ 250g sunlight laundry soap, 2T/1 lid fabric softener container/ 30ml fabric softener.

b) Summate the same ingredients.

### **ALLOCATING INGREDIENTS UNDER THE CORRECT HEADINGS WITH QUANTITIES**

Candidates were able to allocate ingredients under correct headings, however, most candidates were not able to allocate eggs and milk correctly, they allocated them under, “other ingredients” and yet both ingredients fall under “Fish, Meat or Chicken”.

Under the laundry column, most candidates did not order the laundry detergents, they left blank spaces under that column.

### **SUMMATING SAME INGREDIENTS**

The ingredients to be summated were cheese, eggs and margarine. Candidates were able to summate the same ingredients correctly, however, most candidates were not able to summate cheese because it had different units. They had to summate 50 grams (50g) cheese and ¼ teaspoon (¼ tsp) cheese. It was challenging for most candidates because, to come out with the correct answer, they were supposed to change the ¼ tsp into grams, approximately 2 ½ grams.

The correct summation of the ingredients:

Cheese – 52g – 53g

Eggs - 2 ½ eggs

Margarine – 85g

**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 were 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.

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 confuse examiners. 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, for example, Bhembe Andiswa NOT Andiswa Bhembe.

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' names and surnames that are different from those on the ECESWA register when recording on the summary sheet causes 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, for example, 005, 003, 001, 002, 004, thus causing delays when capturing the candidates' marks. Please record them chronologically, for example, 001, 002, 003, 004, 005.

## **IMPORTANT REMINDERS TO CENTRES**

Centres should submit all **original completed** necessary documents.

**For each candidate, staple together:**

- a. Marked individual planning sheets – sheets 1, 2 and 3
- b. Individual mark sheets for food preparation.
- c. Individual mark sheet for clothing and textiles.

**For the Centre:**

- a. Summary form/sheet for both food preparation and clothing and textiles.
- b. Recorded and shaded lozenges.
- c. Attendance register.
- d. Sitting plan.

### **PLANNING SHEETS SHOULD BE MARKED BY THE SUBJECT TEACHER.**

**Lozenges:** Marks should be recorded clearly and shaded correctly by the subject teacher using **HB PENCIL** and should not be folded. **A BALLPOINT PEN IS NOT TO BE USED WHEN RECORDING THE MARKS AND WHEN SHADING LOZENGES. Do not use a puncher on the lozenges and staplers.**

In sheet 2 – Time plan, Centres are advised to write the order in **steps** and not to use the time to avoid confusion among candidates.

Steps	Order of work and method	Special points
1. Removing candle wax stain from a school uniform.	Remove the candle wax stain by scrapping the stain with a blunt knife.	Place the stain between sheets of brown paper/press with a warm iron/ wash using the friction method.
2. Queen cakes	Preparing and baking Queen cakes using the creaming method.	Preheat the oven to 200°C/The mixture should

		be creamy and fluffy/Use muffin tins.
3. Potato fritters	Preparing and frying potato fritters using the shallow frying method.	Shape the mixture into patties/Take care not to break the fritters when turning them.
4. Cheese and tomato sandwich	Prepare the sandwich by spreading margarine or butter evenly on the bread, placing cheese, tomato rings, lettuce leaves, second slice of bread and press down the sandwich.	The cheese should cover the whole slice of bread/ tomato rings should be on top of the cheese/ slice the sandwich in half.

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 legit.

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 **Head of Centre**. 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.

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