



EXAMINATIONS COUNCIL OF ESWATINI
Junior Certificate Examination

CANDIDATE
NAME

CENTRE
NUMBER

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NUMBER

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CONSUMER SCIENCE

540/02

Paper 2

October/November 2023

Candidates answer on the Question paper.

2 hours

No additional Materials are required.

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 **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	

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 nutritional food terms:

(i) Menu

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

(ii) Preservation

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

(b) State **two** reasons for measuring food.

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

(c) Give the classification of carbohydrates.

(i)

.....

(iii)

.....[2]

(d) Name two nutrients responsible for blood clotting.

(i)

.....

(iv)

.....[2]

(e) Differentiate the following:

(i) Macro-nutrients and micro-nutrients.

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

(ii) Pouring batter and coating batter.

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

(f) Outline **two** functions of water in the body.

(i)
.....
(ii)
.....[2]

(g) Give a reason for the following faults in pastry making.

(ii) Tough and hard

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

(iii) Shrunken pastry

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

(h) Discuss the structure of beef.

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

(i) Discuss with reasons two safety precautions to consider when deep fat frying.

.....
.....
.....
.....
.....
.....
.....
.....
.....

[4]

(j) Discuss the care and cleaning of baking tin.

.....
.....
.....
.....
.....
.....
.....
.....
.....

[3]

[Total marks: 25]

QUESTION 2

(a) Define the following terms:

(i) Food

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

(ii) Food poisoning

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

(b) State two deficiency symptoms of vitamin C.

(i)

(ii)[2]

(c) Outline three points to consider when planning meals for children.

(i)
.....

(ii)
.....

(iii)
.....[3]

(d) Which nutrient is responsible for the following?

(i) Regulating body fluids.

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

(ii) Formation of red blood cells.

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

(e) Mention three classes of vegetables.

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

(f) State two rules of grilling meat.

- (i)
.....
- (ii)
.....[2]

(g) Outline the method of making plain scones.

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....[5]

(h) State three advantages of using an electric stove.

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

(i) Give reasons for the following practices:

(i) A sink should be situated next to a window.

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

(ii) Rinse a sink with boiling water after use.

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

(iii) Add vinegar when washing aluminium equipment.

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

[Total marks: 25]

QUESTION 3

(a) Define the following:

(i) A beverage.

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

(ii) A raising agent

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

(b) State two general functions of minerals elements in the body.

(i)

(ii)

(b) Give two sources of vitamin B2 (riboflavin).

(i)

(ii)

(c) Why is cellulose important in the diet?

(i)

(ii)

(e) Discuss with reasons why individuals have different nutritional needs.

(i)

(ii)

(f) List any **three** ways of introducing air into flour mixtures.

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

(g) State any **three** conditions favourable for the growth of micro-organisms.

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

(h) Give two reasons of controlling cockroaches in the home.

- (i)
.....
- (ii)
.....[2]

(I) Explain why it is necessary to dispose waste properly.

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

(j) What advice would you give to an individual who wants to buy kitchen equipment?

.....

.....

.....

.....

.....

.....

.....

[3]
[Total marks: 25]

SECTION B

This section consist of questions from **Clothing & Textiles and Laundry.**

There are **three** Questions in this section. Answer any **two** Questions.

QUESTION 4

(a) Define the following terms:

(i) Raw edge.....

(ii) Fibre.....[2]

(b) Seams are used in the construction of garments, describe the characteristics of a good seam.

(i)

(ii)[2]

(c) Match the following parts of a sewing machine with the functions using arrows.

Parts of a Sewing Machine	Functions
Spool Pin	Holds fabric in place during sewing
Bobbin Case	Adjust the tightness of the stitch
Presser Foot	Feeds the thread through the tension disc
Tension Disc	Holds the bobbin in place
Thread Guide	Holds the reel of the thread

[5]

(d) Explain the making of a French seam on a garment.

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

(e) Justify the importance of following steps in garment construction:

(i) Pressing as you sew

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

(ii) Sewing under stitching when attaching a facing.

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

(f) State **two** characteristics of a good soap.

(i)
(ii)[2]

(g) Give three ways of softening temporary hard water.

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

(h) Write **True** if you agree and **False** if you disagree with the following statements.

(i) Cotton does not soil easily.....
(ii) Hang woollen articles under shade to dry.....
(iii) Steep colour fast articles in cold salty water for half an hour before
washing.....
(iv) Wash baby's clothes using surf or omo products.....[4]

[Total marks: 25]

QUESTION 5

(a) Define the following terms.

(i) Fabric

(ii) True cross.....[2]

(b) Which hand stitch is applied for the processes below?

(i) Making gathers.....

(ii) Neatening a raw edge.....

(iii) Holding down folded edges.....[3]

(c) Differentiate between knife pleats and tucks.

Knife pleats

.....

Tucks

.....[2]

(d) State **three** important rules to be followed when taking your body measurements in preparation for sewing a garment to fit.

(i)

(ii)

(iii)[3]

(e) Explain **three** important points to be considered when buying a sewing machine.

(i)

(ii)

(iii)

.....[3]

(f) Outline the steps to follow when making a single pointed dart.

.....

.....

.....

.....

.....

.....

.....

.....[4]

(g) Define the following laundry terms:

(i) Detergent

.....

(ii) Bleaching.....

.....[2]

(h) Differentiate between friction and sponging.

.....

.....

.....

.....[2]

(i) Outline the steps to follow when removing a tea stain from a tray cloth.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....[4]
[Total marks: 25]

QUESTION 6

(a) Define the following terms:

(i) Selvedge

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

(ii) Staple fibre

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

(b) Write two points to consider when choosing an ironing board.

(i)
(ii)[2]

(c) Give three types of sleeves.

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

(d) Explain why the following are to be considered when fitting the garment you have sewn.

(i) Comfort

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

(ii) Appearance

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

(e) Describe how to make a shank on a flat button.

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

(f) Give one solution for the following machine faults.

(i) Breaking of the machine needle

.....

(ii) Thread breaks at the eye of the needle

.....

(iii) Fabric puckers up when stitched

.....[3]

(g) Define the following laundry terms:

(i) Laundry

(ii) Stain.....[2]

(h) State one reason for starching clothes.

.....

.....[1]

(i) Match the following Laundry agents in list A with its use in List B using Arrows

LIST A	LIST B
Soap powder	Used for softening water, added to starch for softening and removing stains.
Fabric Conditioner	Helps to soften hard water
Bleach	Used to brighten white cotton and linen and to remove certain stains and kill germs
Borax	Added to final rinsing water to remove fibres
Washing Soda	Suitable for washing lightly soiled articles

[5]

[Total marks: 25]

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