



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Primary Certificate Examination

CANDIDATE
NAME

CENTRE
NUMBER

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CANDIDATE
NUMBER

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CONSUMER SCIENCE

627/01

Paper 1

For Examination from 2025 - 2027

2 hours

Candidates answer on the Question Paper.

READ THESE INSTRUCTIONS FIRST

Write your candidate name, Centre number and candidate number in the spaces provided.

This question paper consists of **four** sections:

Section A - Multiple choice

Section B - Food and Nutrition

Section C - Clothing and Textiles and Laundry

Section D - Home Management

Answer **all** questions.

Answer **Section A** on the grid paper provided.

Answer **Sections B, C** and **D** on the spaces provided.

Use a **blue** or **black** pen to write your answers. Use a lead pencil only on diagrams.

The number of marks is given in [] at the end of each section.

For Examiner's Use	
SECTION A	
SECTION B	
SECTION C	
SECTION D	
TOTAL	

This document consists of **12** printed pages.

SECTION A

MULTIPLE CHOICE QUESTIONS

INSTRUCTIONS

1. Answer **all** questions in this section
2. The answers are letters **A, B, C** and **D**.
3. In each case only **ONE** of the four answers is correct.
4. Choose the correct one and mark letter in the grid with a cross (X).
5. Crossing of more than two answers is not allowed.

Example

30. Which food provides second class proteins?

- A. apples
- B. apricots
- C. beans
- D. spinach

30.	A	B	C	D
31.	A	B	C	D
32.	A	B	C	D

SECTION A – ANSWER GRID

1.	A	B	C	D
2.	A	B	C	D
3.	A	B	C	D
4.	A	B	C	D
5.	A	B	C	D
6.	A	B	C	D
7.	A	B	C	D
8.	A	B	C	D
9.	A	B	C	D
10.	A	B	C	D
11.	A	B	C	D
12.	A	B	C	D
13.	A	B	C	D
14.	A	B	C	D
15.	A	B	C	D
16.	A	B	C	D
17.	A	B	C	D
18.	A	B	C	D
19.	A	B	C	D
20.	A	B	C	D
21.	A	B	C	D
22.	A	B	C	D
23.	A	B	C	D
24.	A	B	C	D
25.	A	B	C	D

SECTION A- Multiple Choice

1. Why is cooking food important? It renders it to be easily?
 - A digested
 - B stored
 - C served
 - D spoiled

2. Which of these measures is equivalent to a cup?
 - A 75 mm
 - B 125 mm
 - C 150 mm
 - D 250 mm

3. The three basic food groups contain:
 - A protective, energy and fatty giv
 - B protective, energy and health giving food
 - C protective, body building and nourishing food
 - D protective, body building and energy food

4. Which is the best method of cooking sausages?
 - A deep frying
 - B dry frying
 - C shallow frying
 - D stir frying

5. Why is surplus food preserved?
 - A to sell the food when it is out of season
 - B to have the food when it is out of season
 - C to have it scarce when it is out of season
 - D to provide more food when it is in season.

6. Someone who is unable to see well at night is lacking which vitamin?
 - A vitamin A
 - B vitamin B
 - C vitamin C
 - D vitamin

7. Choose a balance meal for a teenager.
 - A porridge, potato soup, cabbage salad
 - B fried liver, lettuce salad, porridge
 - C potato chips, fried fish, boiled cassava
 - D rice, beans stew, fried chicken

8. Which method of cooking is suitable for cooking fish for an invalid?
- A boiling
 - B frying
 - C steaming
 - D stewing
9. Choose **one** food that is an animal source.
- A cabbage
 - B honey
 - C rice
 - D wheat
10. What is the correct taste for inkakha?
- A bitter
 - B salty
 - C sour
 - D sweet
11. What is the final step when laundering garments?
- A airing
 - B ironing
 - C mending
 - D storing
12. Which part of the sewing machine pulls the thread from the reel to the needle?
- A feed dog
 - B needle clamp
 - C presser foot
 - D take up lever
13. Why are clothes wringed after rinsing? In order to remove
- A dirt
 - B grease
 - C soap
 - D water
14. One of the following is not an embroidery stitch.
- A blanket stitch
 - B chain stitch
 - C cross stitch
 - D top sewing stitch

15. Which method of controlling fullness is used when sewing grade 6 apron?
- A darts
 - B gathers
 - C pleats
 - D tucks
16. One of the following is not a rule for caring a sewing machine.
- A change the needle regularly
 - B keep the machine covered
 - C oil the sewing machine
 - D sew too fast over a thick fabric
17. Which permanent stitch is used for folded edge of an apron?
- A back stitch
 - B blanket stitch
 - C hemming stitch
 - D running stitch
18. The pattern markings with abbreviation (-----) means:
- A cutting line
 - B place on fold
 - C stitching line
 - D straight grain
19. How can an open seam be neatened?
- A back stitch
 - B french knots
 - C hemming
 - D overcasting
20. Which opening was used on grade 7 child's dress?
- A bound opening
 - B continuous wrap opening
 - C faced slit opening
 - D faced opening
21. Why is cast iron pot oiled before storage.
- A to prevent browning
 - B to prevent discoloring
 - C to prevent rusting
 - D to prevent wastageh

22. Which pair of equipment are labour saving devices?
- A knife, toaster
 - B mixer and blender
 - C sprinkler, saucepan
 - D toaster, fork
23. Which of the following are basic needs.
- A food, shelter, clothing
 - B food, shelter, car
 - C shelter, clothing, car
 - D shelter, cellphone, food
24. Choose the best method of buying bread from a supermarket.
- A cash
 - B credit
 - C hire purchase
 - D lay-by
25. What is the name of payment received weekly.
- A budget
 - B cheque
 - C salary
 - D wages

[TOTAL: 25 MARKS]

SECTION B: NUTRITION & FOOD PREPARATION

Answer **all** Questions in this Section.

1. Define the following nutritional term:s

(i) Diet

(ii) Nutrient [2]

2. Sort the following food into animal or plant origin.

Bread, honey, peanut butter, eggs

Animal	Plant

[3]

3. State the importance of the following nutrients in the body.

(i) Calcium

(ii) Vitamin C [2]

4. Give any **three** symptoms of kwashiorkor deficiency in the body.

(i)

(ii)

(iii) [3]

5. Name the nutrient needed when:

(i) A wound fail to heal for a long time

(ii) Gums keeps swelling bleeding

(iii) A person with swelling at the base of the neck

(iv) A person with soft bones deformities [4]

6. List any **three** re-usable items used to cover food.

(i)

(ii)

(iii) [3]

7. Explain any **two** rules for steaming food.

(i)

(ii) [2]

8. Define the following terms:

(i) hygiene

.....
.....

(ii) contamination

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

9. Describe how to taste food hygienically.

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

10. Name the equipment used to measure each of the following ingredients.

(i) Flour

(ii) Milk

(ii) Fresh fish [2]

[TOTAL: 35 MARKS]

SECTION C: CLOTHING AND TEXTILES AND LAUNDRY

Answer **all** Questions in this Section.

1. List **two** natural fibres.

- (i)
- (ii) [2]

2. Give **two** permanent stitches.

- (i)
- (ii) [2]

3. Complete the following table on natural fibres and their origin.

Natural Fibre	Origin
Cotton	(i).....
(i).....	Merino Sheep
Linen	(ii).....
(ii).....	Silk Worm

[4]

4. State **one** use of the following sewing equipment.

- (i) Seam ripper
- (ii) Tape measure
- (iii) Pins
- (iv) Thimble [4]

5. State **three** reasons for using a French seam on children’s garments.

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

6. Re-arrange the following laundry steps:

Airing, ironing, drying, wringing

- (i)
- (ii)
- (iii)
- (iv) [4]

7. Classify the following items into laundry agents and laundry equipment.
clothes, horse, bleach, soap, pegs

Laundry Equipment	Laundry Agents
.....
.....

[4]

8. Explain **one** use of the following;

(i) Bleach

(ii) Fabric softner

(iii) Detergent [3]

9. Mention **four** reasons for washing clothes.

(i)

(ii)

(iii)

(iv) [4]

[TOTAL: 25 MARKS]

SECTION D: HOME MANAGEMENT

Answer **all** Questions in this Section.

1. Define the following terms;

(i) Wage

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

(ii) Expenditure

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

2. Give uses of the following cleaning equipment:

(i) Indoor long-handled broom

(ii) Toilet brush

(iii) Vacuum cleaner [3]

3. Classify the following into either natural cleaning agent or commercial cleaning agents.

furniture polish, salt, wood ash, window cleaner, carpet cleaner

Natural cleaning agents	Commercial cleaning agents
.....
.....
.....

[5]

4. State the difference between needs and want.

Needs

Wants [2]

5. Write the method of cleaning the chopping board made of wood.

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

[TOTAL: 15 MARKS]