

# **BASIC DESIGN AND TECHNOLOGY**

## **HOME ECONOMICS 2**

### 1. **GENERAL COMMENTS**

The standard of the paper compares favourably with those of the previous years. The questions were straightforward and within the level at the candidates. The performance of candidates showed a slight improvement over the previous years. Most of the candidates performed poorly on the sewing aspect of the paper.

### 2. **SUMMARY OF CANDIDATES' STRENGTHS**

- Majority of the candidates were able to write their answers in sentences unlike the one-word answers as in the previous years.
- Most of the candidates presented neat work. There were few cancellations and blank spaces.
- There has been an improvement in the handwriting of the candidates.
- There has also been a slight improvement in understanding of the questions by the candidates compared to the previous years.
- Majority of the candidates gave straight forward answers to the questions.

### 3. **SUMMAR OF CANDIDATES' WEAKNESSES**

- Candidates performed poorly on the sewing aspect of the paper.
- A few of the candidates could not express themselves well due to inability to read and understand the English Language.
- Some of the candidates did not understand the questions due to inability to read the English Language.
- Candidates were unable to explain technical terms.
- Candidates' spelling of words were poor.

### 4. **SUGGESTED REMEDIES**

- Students should be encouraged to read books in order to improve upon their understanding and expressions in English.
- Qualified teachers should be recruited to teach the subject.
- In-service training programmes should be organised for teachers to equip them to teach the subject well.
- Teachers should study and use the syllabus in planning the lessons well and incorporate practical work into the lessons.

5. **DETAILED COMMENTS**

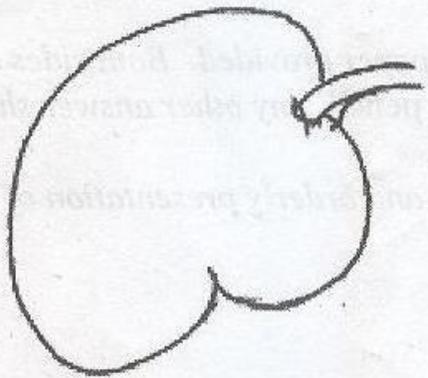
**SECTION A - COMPULSORY QUESTION**

**QUESTION 1**

- (a) **Ama ate fried fish, kenkey and fresh pepper sauce. Classify what Ama ate into the functional groups of food.**

On the whole, it was well done. It was answered by almost all the candidates. Some of them chose their own dishes. Instead of functional group, they stated the nutrients, i.e protein, carbohydrate, etc.

- (b) **The diagram below is a drawing of a mango.**



- (i) **Enlarge the drawing in (b) in the box provided below.**  
(ii) **Shade your drawing in (b)(i) in three tones.**

It was attempted by almost all the candidates, but majority of them failed to draw the grid. The drawing and shading were well done by some candidates.

- (iii) **List two other methods of shading apart from the one used in (b)(ii).**

Only a few candidates were able to state the other methods of shading. As usual some candidates stated irrelevant words and sentences.

The answer to the question is as follows:

Other Methods of Shading

Stippling  
Shading with dots.

Smudging  
Shading and rubbing with the finger-mass shading.

Hatching  
When using a particular type of line to shade in a particular direction.

4. Cross Hatching  
Using two particular lines, i.e horizontal and vertical cross each other in shading.

(c) (i) **State two reasons why investigations are carried out in the design process.**

The question was poorly answered by candidates who attempted it.

The correct answer is as follows:

- To bring out needed information about design.
- To identify problem.
- To bring out needed information about material.
- To solve problem.
- To bring out needed information about tools.
- To bring out needed skills/techniques, etc.

(ii) **List three electrical appliances used in the home.**

It was well attempted by candidates, but some of them stated gas appliances.

The following is the correct answer.

Electric appliances used in the home

- |                |                 |
|----------------|-----------------|
| Electric light | Cooker          |
| Radio          | Toaster         |
| Television     | Rice Cooker     |
| Blender        | Pressing iron   |
| Freezer        | Refrigerator    |
| Fan            | Air-conditioner |

**SECTION B - OPTION**

**QUESTION 2**

(a) **List six essential tools needed in the sewing box for a JHS student.**

It was attempted by almost all the candidates. Some of them did not know the difference between material and tools. Some stated words such as, thread, fabric, book, chalk, and also some cookery terms.

The answer to the question is as follows:

Essential tools in the sewing box

- Dressmaker's/cutting out shears
- A pair of scissors
- Tape measure

- Dressmaker's pins/pins
- Hand sewing needles/sewing needles/needles
- Tracing wheel
- Seam ripper
- Thimble
- Magnet
- Pin cushion
- Measuring card

**(b) State four points to consider when choosing a sewing machine.**

The question was poorly answered by those who attempted it. Some gave irrelevant answers to the question.

The following is the correct answer.

Points to consider when choosing a sewing machine

- Money available
- Facilities available/Locality
- Users skill
- Intended purpose
- Ease in cleaning
- Availability of spare parts
- Durability/Life span of equipment
- Space for storage
- Servicing facility available

**(c) State the function of each of the following parts of the sewing machine.**

It was very poorly answered by those who attempted it.

The answer to the question is as follows:

Function of the parts of the sewing machine

Spool pin

- Holds the reel of thread.
- Holds the reel of thread in position.

Thread Guide

- Guides the thread to enter the right part of the sewing machine.
- It supports the thread from one part of the sewing machine to other parts.
- It prevents the thread from twisting.
- It directs the spool thread from spool to needle.

Take up Lever

- It helps with the formation of stitches by moving thread up and down during sewing.
- It helps in the formation of stitches.

Stop motion screw

- It controls the movement of the needle.
- Used to stop the movement of the needle when winding thread on the bobbin.

**(d) List three ways of caring for the sewing machine.**

The question was poorly answered by candidates who attempted it.

Ways of caring for the sewing machine

- Dust before and after use.
- Oil regularly.
- Always keep machine covered when not in use.
- Store in a dry place.
- If electrically operated make sure that the plugs and flexes are in good condition.
- Never use the machine when any part of it is loose.
- Always carry machine properly and carefully.
- Avoid dropping it on the ground.
- Do not scratch the plain parts of the machine with sharp objects.
- Study the manual carefully, because it contains instructions on how to use and maintain the machine.

**QUESTION 3**

**(a) Why is school canteen important? Give three reasons.**

All the candidates who attempted the question had ideas, but they could not express themselves in English to the answer they gave.

The answer to the question is as follows:

Importance of School Canteen

- It serves as a place where food is bought and sold.
- Saves children from going out of the school premises in search of food.
- Food is subsidized for the school children.
- It enables the children to buy healthy food, as sellers are medically checked periodically.
- Children are not late from break.
- Children are assured of tasty foods.
- Children learn to socialize.
- Children eat on time.
- It helps to provide meals for children who do not eat before coming to school.
- It serves as a place whereby school children eat their snacks and meals.
- It enables the staff to know what foods the children are served.

**(b) State two important reasons for keeping the finger nails short and clean when cooking.**

The answer to the question was simple and straight forward, but candidates expression of English was a problem and for that reason, the question was not properly answered.

The following is the correct answer.

Reasons for keeping the finger nails short and clean when cooking

- To prevent food from being contaminated/To prevent germs entering the food from the nails.
- To prevent spread of diseases.
- To prevent food poisoning.
- Helps the cook to work faster.
- To prevent food spoilage.

**(c) In three sentences, explain why Ama always keeps the kitchen clean.**

Candidates had ideas about the question, but could not express themselves again in good English. Some gave irrelevant answers to the question.

The following is the correct answer to the question.

Why Ama always keep the kitchen clean

- To prevent insects, rodents/pests from entering the kitchen.
- To make working in the kitchen comfortable.
- To avoid food contamination.
- To enable the cook to work efficiently.
- To prevent odour.
- To prevent accident.
- To promote good sanitation.

**(d) Define Frying.**

It was well answered by those who attempted the question, but some stated that frying is done in a boiling liquid.

The answer to the question is as follows:

Frying is a quick method of cooking food in hot/heated oil.

**(e) Give six examples of food that can be fried.**

It was attempted by almost all the candidates with very good answers.

The following is the correct answer:

Examples of foods that can be fried

Cocoyam	Massa
Plantain	Wagashie
Yam	Chicken
Fish	Kose
Meat/Beef	Pancake
Egg	Doughnut
Tatale	Banfo-besi
Kaklo	Agbeliklaklo/Kakro
Cassava	Kulikuli
Potatoes	Punkasa/Pinkaso

**(f) State one use of each of the following equipment.**

Majority of candidates attempted the question but a lot of them could not state the uses of the equipment. Some candidates stated that palette knife, perforated spoon, etc are used for cutting vegetables and for eating at table. If candidates were used to cookery practicals, they could have known the uses of the simple tools in the kitchen.

The following is the correct answer to the question.

Uses of the following kitchen equipment

Palette knife

- For spreading
- For turning
- For lifting
- For mixing

Perforated Spoon

- For draining
- For deep frying
- For removing food from oil

Wooden Spoon

- For creaming cake mixture
- For stirring sauces, stews
- For beating batters

Strainer

- For straining sauces, soups, purees

#### **QUESTION 4**

**(a) What is a Fibre?**

Only a few of those who attempted it gave the correct answer to the question.

The correct answer is as follows:

Fibre

- It is a soft tiny-like strand used to make fabric/yarns.
- It is the basic unit for making fabrics.

**(b) List the two main classes of textile fibres.**

It was well attempted by majority of candidates.

The following is the correct answer to the question.

Main classes of textile fibres

- Natural Fibre
- Artificial/Man-made Fibre

**(c) Give two examples of each of the two classes of textile fibres you have listed in (b).**

Some of the candidates did not know the difference of the two classes of textile fibres, and so gave wrong answers to the question.

The correct answer is as follows:

Natural Fibres

1. Silk
2. Wool
3. Linen
4. Jute
5. Sisal
6. Cotton

Man-made/Artificial Fibres

1. Rayon
2. Nylon
3. Acrylic
4. Polyester
5. Terrylyne

**(d) State two reasons why cotton fibres are commonly used in Ghana.**

It was poorly answered by those who attempted it.

The following is the correct answer to the question.

Reasons why cotton fabric are commonly used in Ghana

- They are cheap.
- They are absorbent.
- They are cool to wear in hot weather.
- Easy to launder/Washable/Easy wash.
- They are strong/durable.

**(e) What is a Menu?**

It was well answered by candidates who were familiar with the subject. Some candidates stated the definition of menu as well as the function. For example - Menu is a list of prepared dishes and it informs the customer what is available.

The answer to the question is as follows:

Menu

1. It is a list of dishes with a cost or price.
2. A collection of dishes.
3. A list of prepared dishes presented to a customer.

**(f) Write down three types of Menu.**

It was well answered by those who attempted it. Some candidates who were not sure of the answer stated, for example 1<sup>st</sup> Course, 2<sup>nd</sup> Course, 3<sup>rd</sup> Course, Breakfast, Lunch, Supper.

The answer is as follows:

Type of Menu

- Table d'hote
- A la carte
- Ethnic Menu
- Hospital Menu/Clinical Menu
- Special party Menu
- Menu for workers
- Menu for School Children

**(g) Explain each of the three type of Menu you have written in (f).**

Only few candidates were able to explain the type of menu correctly.

The correct answers are as follows

- |                      |   |
|----------------------|---|
| - Table d'hote       | - A set of menu/dishes forming a complete meal at a set price                           |
| - A la carte         | - A menu with all the dishes individually priced.                                       |
| - Special Party Menu | - a menu specially prepared to meet the taste of specific national or religious groups. |
| - Hospital Menu      | - A menu designed to meet the health needs of patients.                                 |

- Menu for workers - A menu designed to meet the different nutritional needs of workers.
- Menu for School Children - A menu designed to meet the growing needs of children.

**(h) Plan a two course meal for yourself.**

Majority attempted the question but could not plan a two course menu.

The answer to the question is as follows:

- Main dish - Fish Palava sauce
- Accompaniment - Boil Yam
- Dessert - Fruit salad/cut pineapple

Alternative

- Main dish - Chicken Jollof Rice
- Dessert - Cut orange