

# **HOME ECONOMICS**

## **1. GENERAL COMMENTS**

### **Standard of the Paper**

The standard of the paper compares favourably with the previous year. The questions were within the syllabus.

### **Performance of Candidates**

The performance of candidates compared to that of the previous year's, was better.

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

The notable features that contributed to improvement in candidates' answers include

- Adherence to rubrics
- Legible handwriting
- Neat and orderly presentation of work.

## **3. A SUMMARY OF CANDIDATES WEAKNESSES**

The following were the weaknesses of candidates

- Poor spelling of words.
- Inability to express themselves in English Language.
- Inability to work simple mathematical calculations.
- Lack of skills in the Technical skills aspect of the questions.
- Incorrect reading of questions which resulted in giving wrong answers to questions.

## **4. SUGGESTED REMEDIES FOR CANDIDATES' WEAKNESSES.**

- Teachers should take students through dictation drills on some of the terms used.
- Teachers should mark notes taken by candidates during class and should insist that students make corrections.
- Teachers should write unfamiliar words on the board for students to pronounce them.

## 5. DETAILED COMMENTS

### Question 1

(a) **State the main method for cooking the following foods**

- (i) **rice;**
- (ii) **cake.**

The answers expected were: boiling and baking respectively. Majority of candidates were able to state the correct answers but spellings were poor e.g. 'beaking' for baking.

(b) **State four suitable methods for preserving fish.**

The following answers were expected

- Drying
- Smoking
- Freezing
- Salting
- Pickling
- Canning

To a large extent, candidates were able to state the methods of preserving fish but again their spellings were poor. (e.g. 'smoking', 'frizzing' for freezing).

A few other candidates listed the methods on cooking fish instead of methods used to preserve fish e.g. boiling, steaming, frying etc.

(c) (i) **list the type of pencil most suitable for the following operations:**

<b>OPERATION</b>	<b>PENCIL USED</b>
Lettering	HB
Drawing outline	H
Shading	BB, 2B, 4B, 6B

Very few candidates were able to state the appropriate pencils for the various operations. Majority of candidates wrote '2H' instead of 'H' and for '2B' pencil, some candidates wrote 'WAEC pencil'

**(ii) List four methods of recording data for solving design problems.**

The following answers were expected:

- (1) Note taking (using computer).
- (2) Taking photographs/pictures.
- (3) Videoing.
- (4) Drawing/sketching.
- (5) Making graphs.
- (6) Audio recording.
- (7) Charts.

Majority of the candidates were able to mention video and audio recording only. The rest of the methods were rarely seen.

**(d) (i) State three benefits of packaging.**

The answers expected were:

- Easy identification.
- Adds value to the product/attractive/nice.
- Protects product from contamination.
- Provides information.
- Easy handling/portable.
- Spoilage/lasts longer.

This section was quite well done by the candidates.

**(ii) List two important information on a good package.**

Candidates were expected to provide the following answers:

- Identification of content.
- Instruction for use.
- Date of manufacture, expiry etc

This section was also quite well done. Candidates were especially able to mention that of manufacture expiry date, instruction for use, identification of content/product.

(e) **Draw a line to illustrate each of the following**

- (i) **movement;**
- (ii) **texture.**

This section was poorly done. Candidates were writing 'smooth', rough' to indicate the texture without drawing. Those who drew, drew shapes of animals or human beings playing football, etc instead of lines.

## **Question 2**

(a) **State four processes that will be used in making up a blouse.**

The following are the answers expected:

- Arrangement of fullness/darts.
- Seams.
- Collar.
- Sleeve.
- Openings
- Fastenings/button & button holes.
- Edge finishes.

Candidates wrote the procedure for making a garment and not the process. This section was very poorly done.

(b) **State five cotton fabrics that can be used in making the blouse.**

The cotton fabrics that can be used in making the blouse include:

- Gingham/check.
- Dumas cloth/wax print
- Tie and dye.
- Poplin.

- Seersucker.
- Cheese cloth.
- Damask.
- Grey baft.
- Calico.
- Batik.
- Denim/Jeans.

This section was also poorly done. Candidates were mentioning brand names like GTP, Hitarget , etc. and fabric such as nylon, polyester, which are not cotton fabrics.

**(c) The cost of making one blouse is GH¢2.50. Work out the cost of fifteen blouses.**

$$\begin{aligned}
 1 \text{ blouse} &= \text{GH¢}2.50 \\
 15 \text{ blouses} &= \text{GH¢}2.50 \times 15 \\
 &= \text{GH¢}37.5
 \end{aligned}$$

$$\begin{aligned}
 \text{(d) S.P (selling price)} &= \text{GH¢}3.75 \\
 \text{C.P (cost price)} &= \text{GH¢}2.50 \\
 \text{Profit} &= \text{GH¢}1.25 \\
 \text{Profit} &= \text{GH¢}1.25 \times 15 \\
 &= \text{GH¢}18.75
 \end{aligned}$$

Alternative

$$\begin{aligned}
 \text{S.P (selling price) } \text{GH¢}3.75 \times 15 &= \text{GH¢}56.25 \\
 \text{C.P (cost price) } \text{GH¢}2.50 \times 15 &= \text{GH¢}37.50 \\
 \text{Profit} &= \text{GH¢}18.75
 \end{aligned}$$

Very few candidates were able to work the calculations correctly. Majority of them could not do the calculation. This is probably due to their poor mathematical background.

### Question 3

(a) **What is boiling as a method of cooking?**

The expected answer:

Boiling is a method of cooking food in water which is at a temperature of 100°C with the water covering the food. Majority of candidates wrote 'liquid' instead of water. They also wrote 'cooking food in hot/heated liquid' instead of boiling water. Many of the candidates left out the second with the water covering the food'.

(b) **State two advantages of boiling as a method of cooking.**

The following advantages were accepted:

- Boiling is a quick method of cooking.
- Boiling makes food easy to digest.
- Boiling does not need constant attention.
- Boiling is an economical method of cooking/cheap method of cooking.
- Easy method of cooking.
- Stock may be used.

(c) **State two disadvantages of boiling as a method of cooking.**

These answers should have been stated:

- Vitamin C in the food is destroyed.
- The flavour of the food is not well developed.
- Boiled foods do not look attractive.
- Boiled foods sometimes break up.
- Boiled foods spoil easily/Boiled food does not keep long.

Majority of the candidates performed well except a few who wrote "it destroys the nutrients in the food.

(d) **List ten food items that can be cooked using the boiling method.**

This section had the following as some of the answers:

- |              |                  |                     |
|--------------|------------------|---------------------|
| - Rice       | - Corn dough     | - Beans             |
| - Corn       | - Cassava dough  | - Fish              |
| - Plantain   | - Potatoes       | - Meat              |
| - Yam        | - Sweet Potatoes | - Roasted Corn meal |
| - Cocoyam    | - Cassava        |                     |
| - Eggs       | - Wheat          |                     |
| - Vegetables | - Sorghum        |                     |

This section was very well done. However, very few candidates wrote dishes e.g. kenkey, banku, etc.

- (e) **List two examples each of food items which can be prepared with the following methods of cooking:**

<b>METHOD OF COOKING</b>	<b>EXAMPLES</b>
Stewing	Pineapple, beef, chicken, okro etc.
Frying	Plantain, meat, sausage, yam etc.
Poaching	Egg, fish, cabbage, liver, etc.
Steaming	Fish, kontomire, cabbage, liver

Candidates were not able to list food items that could be poached. Majority of them also listed meat under steaming.

- (f) **Plan a two-course lunch menu for adolescent using meat for the main dish and provide a suitable dessert.**

Example of menus that were expected include

- (i) Brown Beef Stew.  
Boiled Rice/Braised Rice.  
Buttered Cabbage.

- Bread and butter pudding.
- (ii) Chicken Jollof Rice  
Mixed Vegetables  
Fruit Salad
- (iii) Meat Palaver Sauce.  
Boiled yam/plantain.  
Sliced Pineapple.
- (iv) Meat Bean Stew (Bean Stew)  
Fried Plantain.  
Trifle.

Candidates had difficulty listing menu correctly. Arrangement of dishes was poorly done with some writing the menu on one line. Carbohydrate dishes were not qualified example. Yam, rice etc. instead of boiled yam, boiled rice etc. Fruit juice were written as desserts. Yet other candidates wrote recipes as menu.

#### **Question 4**

- (a) **Candidates were given a passage on the threading of the sewing machine and they were to fill in the gap spaces with the words provide.**

Place the reed of thread on the spool pin. Turn the balance wheel so that the needle is at the highest point. Pass the thread through the first thread guide at the top of the machine. Draw the thread through the take-up-lever. Pass the thread through the eye of the needle. This section was very poorly done emphasizing the fact that candidates either have no interest in the sewing aspect or have no teachers to teach them.

- (b) **Mention the main types of sewing equipment.**

The answers expected are:

- (i) Large equipment.
- (ii) Small equipment.

- (c) **Give two examples of each type of sewing equipment mentioned in 4(b) above.**

- (i) Large equipment - work table, full length mirror, sewing machine, wardrobe, dummy etc.

- (ii) Small equipment - Bodkin, needles, stiletto, pins, tracing wheel etc.

Candidates, to a large extent, were able to answer this part of the question.

**(d) What is microwave cooking?**

The following were the answer expected:

- (i) Microwave cooking is a type of cooking using electromagnetic waves from a microwave powered by electricity.
- (ii) Microwave cooking is a method of cooking or reheating food using high frequency power in a microwave oven powered by electricity.
- (iii) Method of cooking or heating food using the microwave oven.

Very few candidates were able to define this properly. A number of candidates defined microwave cooking as baking.

**(e) List four items which can be cooked in a microwave.**

The answers are:

Fish e.g. cod

Carrot

Meat – poultry, chicken.

Potatoes – sweet potatoes, rice, oats

Candidates were not able to list the food items which can be cooked by microwave. In cases where candidates were able to list food items. They also include dishes in their list, thus making some answers wrong

**(f) State one reason for using microwave to cook.**

The following reasons were expected:

- (i) Foods cooked by microwave are palatable.
- (ii) Foods cooked by microwave are digestible.
- (iii) Foods are safe to eat, particularly reheated foods because the total food is heated at the same time.
- (iv) To warm foods.
- (v) Quick to defrost.

This section was not very well done. Some candidates wrote reasons for cooking.

**(g) State two advantages of microwave cooking.**

The advantages candidates were expected to write include.

- A quick way to reheat foods.
- A fast method of cooking foods.
- Hot meals can be available 24 hours a day.
- Minimize food shrinkage.
- To prevent waste of food.
- Saves time.
- Easy to use.

Majority of the candidates wrote about the fastness of the microwave cooking. Some candidates also wrote about the advantages of boiling.

**(h) State two disadvantages of microwave cooking.**

The correct answers are:

- Not suitable for all foods.
- Many microwave ovens do not brown food.
- Special containers are needed for use.
- Cannot be used where there is no electricity/ cannot be used everywhere.
- It is an expensive method of cooking.
- Limited oven space restricts use of large quantities.
- Needs training.
- Not easy to use.

A good number of candidates gave some of the disadvantages above however, some candidates also wrote varied answers which were far from correct such as:

- Food can burn.
- It can cause fire outbreak.
- Food looks attractive.

