

BASIC DESIGN TECHNOLOGY
(HOME ECONOMICS)

1. **GENERAL COMMENTS**

Generally, the questions were within the scope and syllabus. Candidates' performance compared with that of the previous year and was above average.

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

- (1) Rubric was well adhered to by candidates.
- (2) There has been significant improvement in candidates' handwriting and spellings.
- (3) Majority of candidates answered questions in full.
- (4) Most candidates attempted the expected three questions, and very few of them left blank spaces.
- (5) Cancellation of work was neatly done by most candidates.

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

- (1) Some candidates were unable to state about methods of cooking and methods of preservation.
- (2) Candidates were not explicit on explanation and definition of terms, e.g. 'food poisoning', 'exhibition', 'flat seam'.
- (3) Some candidates did not understand the demands of some questions, e.g. causes of food spoilage and signs of food spoilage.
- (4) The Clothing and Textiles questions were poorly handled by candidates.

4. **SUGGESTED REMEDIES**

- (1) Teachers should not rely only on the textbooks to teach, but also use the syllabus and other relevant books.
- (2) The textbooks should be given to students for further reading outside the classroom.
- (3) Teachers must endeavor to do more practical work and use the correct terminologies for candidates to learn.
- (4) Teachers must endeavor to give equal attention to the Clothing and Textiles topics as they do for the Foods and Nutrition topics.

5. **DETAILED COMMENTS**

QUESTION 1

- (a) **State one reason why a dressmaker would use a double stitch for fastening on a stitch instead of a knot.**

Majority of candidates were not able to answer this question well since they did not understand the term 'fastening on'.

Some candidates' wrong answers:

- To strengthen the fastening on the garment;
- To prevent fraying;
- To enable the garment to be removed and put on easily.

Some candidates' partially correct answers

- For it to last longer/long;
- Because it is strong/stronger and firm/firmer.

Some correct answers by candidates:

- A double stitch is stronger and firmer than the knot;
- A double stitch will not make holes in the fabric.

Other correct answers

- Knots may come off easily;
- Knots may tear fine fabrics;
- Knots may cause tiny lumps in seams or hems when the fabric is pressed;
- A double stitch is firmer/stronger so that it does not come off easily.

- (b) **List two suitable methods each of preserving the following food items:**

- (i) **Plantain;**
- (ii) **Mango.**

In their attempt to answer this question most candidates mixed up methods of cooking and methods of preservation.

Some candidates' wrong answers

Plantain - Putting it in water, Putting it in sacks, Frying, Boiling, Grilling, etc
Mango - Drinks, Putting it in the fridge, Putting it in a sack, Boiling, Roasting, etc

- Adding safe chemicals, Pickling

Some candidates' correct answers:

- The majority of candidates who had this question right had a good knowledge of how mango is preserved.
- Plantain - Drying, Freezing
- Mango - Freezing, Drying, Bottling, Jam making.

Other methods of preservation for Mango are

Chutney and canning

- (c) (i) **Complete the table below by providing one suitable instrument carrying out each of the operations listed:**

Operation	One Suitable Instrument
Drawing a horizontal line	
Drawing a circle	
Measuring an angle	

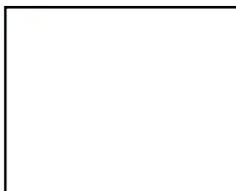
- Most candidates could not get the correct answer for the first operation, i.e. drawing a horizontal line.
- They either wrote a rule/ruler or drew a line.
- Majority of candidates had the other two operations correct.

Correct Answers

Operation	One Suitable Instrument
Drawing a horizontal line	Tee/T Square
Drawing a circle	Pair of Compass/compass
Measuring an angle	Protractor

- (ii) **Sketch the following geometrical solids:**

(a) **Cylinder**



(b) **Cone**



- Majority of candidates were able to sketch the geometrical solids, but for most drawings the lines were not smooth and fine.
- For some candidates the top and the base and the lines for the cylinder were not proportional, therefore had a funny diagram.
- Some candidates also drew cones with 'tails' at the base, while others had the lines to form the apex for the cone not meeting.

(d) (i) What is an exhibition?

Most candidates omitted the 'services' in their answers.

Some wrong answers by candidates

- Exhibition is the collection of various kinds of goods to be displayed to attract buyers/buys and views/viewers.
- It is a public displacement of goods and services.
- It is the art/act of collecting and showing items to the public.

Candidates' correct answers

- It is the strategic public display of goods, products and sewing items to attract buyers and viewers.
- It is a public display of products to attract customers and viewers.
- It is a public display of goods and services to attract buyers and viewers.

(ii) Give two reasons why artworks are exhibited.

- Candidates gave varied correct answers.
e.g
 - to advertise the product.
 - to promote the artwork/sales.
 - to demonstrate how the product/work is done.
 - to earn income/make money/get profit.
 - to show the talent/skills of the artist.
 - to attract viewers and buyers.
 - to know how the work is done.

(iii) List two types of exhibition.

- Majority of candidates had the correct answers for this question.

Correct answers:

- General exhibition
- Specialized exhibition

Some candidates' wrong answers

- Pork show/Fair
- National exhibition
- Public exhibition
- Individual exhibition
- Bazaar
- School exhibition
- National exhibition
- Private exhibition

(iv) State one major difference between the two types of exhibition listed in (d)(iii) above.

- Very few candidates were able to differentiate between the two types of exhibition.

Some wrong answers by candidates:

- General exhibition is for the public while specialized exhibition is for special people/private people/for pork show/fair.
- General exhibition is for schools and specialized exhibition is regional.
- Specialized exhibition is international and general is national.

Correct answer

- General exhibition deals with all kinds of products while specialized exhibition deals with a particular/specific product.

QUESTION 2

This question was poorly answered by the few candidates who attempted it.

(a) List three style features that can be used on a garment.

The few candidates who had correct answers to this question were limited in their answers.

Candidates' correct answers:

- Collars
- Pockets
- Sleeves

Candidates' wrong answers:

- Buttons
- Thread
- Pins
- Needles
- Fastening and openings
- Seams

Other correct answers

- Belt
- Yoke
- Frills
- Gordets
- Gorred

(b) State four points to consider when choosing a style feature.

Most candidates were able to answer this question.

Some wrong answers by candidates:

- The height of the person.
- Consider the wearer.
- The colour of the fabric.
- Consider the garment.
- Consider the width of the fabric.

Some correct answers by candidates:

- The type of fabric being used.
- The taste of the wearer/individual.
- The age of the wearer/individual.
- The size of the wearer/individual.
- The cost.

Other correct answers

- The occasion for which the garment is to be worn/the purpose/function
- The taste of the individual.
- The effect one expects to give to the finished garment.

(c) List six methods that can be finishing the hem of a sleeve.

The question was poorly answered. Most candidates did not have any idea of the correct answers. Their answers were far-fetched.

Some wrong answers given by candidates

- Different types of stitches were listed, e.g hemming, overcasting, herringbone, running, back-stitches.
- Different types of sleeves were listed, e.g. long sleeves, shirt sleeves, bishop sleeve, kimono.
- Lacing
- overlocking

Expected correct answers

- Binding the edge
- Facing the edge
- Attaching a lace/ric rac
- Crocheting
- Turning a hem and working embroidery stitches
- Interlocking
- Attaching a band
- Scalloping the edge
- Attaching cuffs
- Turning a hem and stitching

(d) State four functions of collars

- This question was poorly answered. It seemed most candidates misread the word collars as colours.
- Most candidates gave answers such as Red, Green, Yellow, Purple, Silver, etc. and their meanings while others listed types of collars, e.g. round collar, Peterpan collar, etc.
- The few who gave correct answers were limited in their answers.

Candidates' correct answers

- They are part of the style feature.
- They warm the neck/body.
- They beautify the garment/for decoration.

Other expected answers

- Collars neaten the neck edge.
- They make the garment formal.
- They beautify the wearer.

QUESTION 3

Generally, the question was well answered by majority of candidates.

(a) List four methods of cooking food.

- Most candidates gave varied methods of cooking food, with the exception of microwave cooking, pressure cooking and braising.

Methods of cooking food - Answers

- Frying
 - Boiling
 - Baking
 - Steaming
 - Stewing
 - Poaching
 - Grilling
 - Roasting
 - Braising
 - Microwave cooking
 - Pressure cooking
- Few candidates included wrong answers such as: smoking, drying

(b) Give two examples each of foods that can be cooked with each method stated in (a) above.

Very few candidates could not match the food with the correct methods, e.g.

- Poaching
- meat, pork, chicken, yakeyake
- Steaming
- meat, yam, potatoes, fruits, eggs
- Baking
- pancake, sweet buns/bad
- Frying
- rice, abolloo

Majority of candidates gave the correct pairings.

(c) **Candidates were requested to fill in the blank spaces in the procedure of preparation of kakro. Specific words were supplied to be used to fill in the blank spaces.**

- Very few candidates could not fill in the blank spaces with the correct answers which gave the impression that some kind of practical work is now being done in most schools. Most candidates were able to answer the question.
- Other candidates also filled in the blank spaces with totally new words which were not part of the options given.

(d) **What is food poisoning?**

Most candidates answered this question poorly, confusing the definition of food spoilage with that of food poisoning, e.g.

- It is the process when food has gone bad and cannot be eaten.
- It is when chemical have been added to food and can harm the body when eaten.
- It is the state when food has gone bad and dangerous to health.

Other candidates also gave partially correct answers, e.g.

- It is taking in eating contaminated food.
- It is a disease which results from eating contaminated food'.

Correct answer

Food poisoning is the illness resulting from eating contaminated/unwholesome food.

(e) **State five causes of food spoilage.**

Few candidates had all their answers correct, e.g.

- Oxidation
- Worms
- Enzyme action
- Micro-organism, e.g. bacteria, fungi, yeast action
- Weevils
- Pests/rodents
- Fruit flies
- Bats

Some candidates repeated their answers, e.g.

- Micro-organisms and bacteria/fungi
- Fermentation and yeast activity

Most candidates gave wrong answers such as

- When you dip your hands in the food
- Inability to cook the food well
- When the food is covered while hot
- When food is not put in the fridge

QUESTION 4

(a) **What is a seam?**

A poorly answered question by most candidates.

Some wrong answers by candidates:

- It is a method of joining two or more fabric together to form a complete stitch.
- They are two or more fabrics when joint to make a permanent stitch.

Some partially correct answers:

- It is a flat seam that is not seen at the right side.
- It is a seam that shows no stitches on the right side.

Expected answer:

- An open seam is a flat seam which is usually sewn on the wrong side of an article. OR
- An open seam is a flat seam and shows no stitching on the right side of an article.

(b) State three reasons for taking body measurements.

This question was quite satisfactorily answered by candidates.

Some candidates' wrong answers:

- To know/no the height of the person.
- To make sewing easier.
- To sew accurately.

Some correct answers by candidates:

- To save time and energy.
- To save fabric.
- To know the amount/yardage to use/buy.
- For the dress to fit well.
- For the garment/dress to look beautiful.
- To get the correct shape for the dress.

Other expected answers:

- To save money.
- To make sewing simple since everything is correct.
- To prevent waste of fabric.
- To know the style to sew.
- For garment to hang well on the wearer.

(c) State four signs of food spoilage

A very well answered question by majority of candidates. Varied answers were given. Some candidates were specific on the particular foods.

Candidates' correct answers:

- Milk turns sour/milk tastes sour.
- Fats/fatty foods become rancid.
- Meat turns greenish/colour of meet becomes greenish
- Cans of canned foods become bloated.
- Bread/kenkey becomes mouldy.
- Foods smells bad/has unpleasant smell/scent.
- Texture of food turns/becomes sticky or slimy
- Colour of food changes.

- Food become infested with insects/worms.
- Taste of food changes/taste of food become unpleasant.

Some wrong answers by candidates:

- Food becomes slippery.
- Food becomes water/watery.
- Hair grows on the food.

(d) Give the correct order of writing a two-course menu.

- The question was poorly answered by majority of candidates.
- It seems candidates are still not conversant with the order of writing menu and also do not know the difference between a two course and a three course menu.

Some wrong answers by candidates:

- á la carte
- Table d'hote
- Number of people taking the meal.
- Cost of meal.
- Day/time

Expected answers:

Protein dish
Carbohydrate dish
Dessert/Sweet dish

OR

Main meal
Dessert

OR

Main dish
Accompaniment
Dessert/Sweet dish

(e) **State three points to consider when purchasing vegetables.**

Few candidates were able to give correct answers.

Some wrong answers by the candidates:

- Money available/cost of vegetable.
- Buy from a clean environment.
- Vegetables should be free from flies.

Some candidates' correct answers:

- Vegetable should be fresh.
- They should be firm.
- They should have their own/natural/original colour.
- They should be no holes on them/they should be free from insect/pest attacks
- They should not show signs of cuts and bruises.
- Vegetables like tomatoes must be just ripe.

Some other expected answers

- Vegetables like beans should not leave any powder on fingers./Beans should be crisp and of medium sizes.
- Vegetables like nkontomire/Leafy vegetables should not have any black spots on them.
- Mid ribs of leafy vegetables should break with a snap.
- Vegetables like okros and carrots should break with a snap at the tips.
- Vegetables should be smooth and not wrinkled.
- Vegetables should be clean and free from stones and soil.