

## BDT HOME ECONOMICS

### 1. GENERAL COMMENTS

The standard of the paper compared favourably with that of the previous year.

Candidates' performance compared with that of the previous year was below average.

### 2. SUMMARY OF CANDIDATES' STRENGTHS

- Majority of candidates followed the rubrics of the paper.
- Cancellation of work was neatly done.
- There was an improvement in handwriting.

### 3. SUMMARY OF CANDIDATES' WEAKNESSES

- Candidates had problems with spellings e.g. garent/grement for **garment**, nidle for needle, weardrop/wordrup/wardrope for **wardrobe**, onine/onien for **onion**, emyze/encym for **enzyme**, etc.
- Candidates' expressions were poor and this affected their work, e.g. 'To repair worm/warm out tissue' instead of 'to repair worn out tissues', it dries the body's room disease instead of 'it protects the body from diseases', etc.
- Candidates' knowledge base of Clothing and Textiles, technical and art aspects of the subject was poor.

### 4. SUGGESTED REMEDIES

- Teachers should read more on the subject matter to be able to handle the topics appropriately.
- More practical work should be done in the schools.
- Teachers must give equal attention to all the subjects of the Basic Design and Technology programme.
- The school based in-service training programme for teachers should be intensified to give teachers adequate understanding of subject-matter.
- Candidates should be drilled on spelling of terminologies of the subject to make them conversant with those terminologies.

## 5. DETAILED COMMENTS

### Question 1

- (a) What are temporary stitches?  
(b) State four reasons for setting a table for family meals.  
(c) A unit for hanging school uniforms is to be designed and made in the school workshop:  
(i) State two places where the unit would be placed in the workshop.  
(ii) State two specifications of the unit based on construction.  
(iii) Name one specific material to be used for making the unit.  
(d) (i) List five important pieces of information printed onto a package.  
(ii) Name two other methods for making a print.

- (a) The answer expected was:

*“These are stitches used to hold parts of articles together and removed when permanent stitches are made”.*

Majority of the candidates were able to state the first part, but the part where the temporary stitches are removed after permanent ones are made was left out.

- (b) This was poorly answered. Some candidates based their answers on table etiquette e.g. “be on time for meals” while others too gave wrong answers like: “helps you to know how to eat in public/to learn how to use cutlery/to make meals attractive/for peace and unity”.

Few candidates who were able to answer this question correctly. They gave varied answers such as:

- To make eating pleasant
- To enjoy meal time/make mealtime enjoyable
- To make the environment attractive/beautiful
- To make table attractive
- To stimulate appetite
- To have all items within reach
- To create a welcoming environment
- It brings out the skills of the caterer
- Young ones are taught how to set table.

- (c) (i) It seemed most candidates did not either understand this question or did not have any knowledge about the topic.

Very few had one answer correct. Some candidates' wrong answers include the following:

- On the table
- In the market
- Staff room
- At the office
- Sewing room
- The window

Those who provided the correct answers stated:

- Partition bar
- Behind the door
- On the window frame

(ii) For the answers on specifications of the unit based on construction, most candidates had wrong answers like 'work groups/students' drawing/painting/rule/tape measure.

Few candidates who were able to answer this question had only one correct answer, for example:

- Durability
- Easy to carry
- Should be able to take more uniforms

Correct answers expected included corrosive resistant, screwed, joints.

(iii) The few candidates who were able to get this answer correct gave examples such as Wawa, Odum, Mahogany.

Some candidates' wrong answers include:

- Needle
- Plastic
- Sewing machine
- Wood

(d) (i) This question was quite satisfactorily answered by the few candidates who attempted it. They gave varied answers e.g.

- Expiry date
- Manufacturing date/date of production.
- Country of origin/where it was made/produced
- Name of product/manufacturer/company
- The ingredients used/content
- Bar code
- Usage on how to use the product
- Weight/volume.

Some candidates gave answers that had no bearing on the question.

- Package must be attractive
- Package must not be expensive
- Colour of what is in it

(ii) It appears candidates were not familiar with the topic and therefore gave wrong answers such as:

- Stamp pad
- Analysing what to do
- Patch printing
- Calico patch
- Computer printing
- Electric printing
- Hand printing
- Sewing machine

The expected answers are:

- The name of the product
- Manufacturing date
- Expiry date
- Bar code
- Country of origin
- Usefulness/use
- Instruction

## **Question 2**

**(a) Identify two uses of permanent stitches.**

- (b) State five general rules for making stitches**
- (c) State one use each of the following tools and equipment for sewing:**
- (i) tracing wheel;**
  - (ii) pressing iron;**
  - (iii) full length mirror;**
  - (iv) seam ripper;**
  - (v) stiletto.**
- (d) Complete the definition of a patch with the appropriate words listed below:  
Weak, space, material, repair, hole.**

- (a) Majority of candidates did not attempt this question, and the few who answered it fared poorly.

Instead of candidates identifying the use of permanent stitches by just listing their answers, they stated some wrong answers such as ‘they are stitches that hold a piece of fabric for a short time/joining, fixing and stitching of the shoulder.

Other candidates listed different permanent stitches e.g. hemming stitches, running stitches while others also listed the stitches in their different groups e.g. neatening stitches, joining stitches, decorative stitches.

Very few had the correct answers:

- for decoration
- for joining
- for neatening.

- (b) Very few candidates were able to provide the correct answers as follows:

- Choose the correct stitch for the work to be carried out.
- Use the correct size of needle and right types of thread for the fabric.
- Fasten on and off securely/start with a double stitch and end with a double stitch.
- Wear a thimble on the middle finger of the hand which is used for sewing.
- Work one stitch at a time.

Some candidates’ wrong answers include:

- The correct needle
- Work few stitches
- Use the correct thread
- Use the correct stitches for garment

- (c) From the answers given, it seems most candidates have neither seen nor used some of the listed equipment e.g. tracing wheel, stiletto, and seam ripper.

Expected answers are:

#### **Tracing wheel**

- It is used with dressmaker's carbon paper for transferring pattern lines and marking unto fabrics.

#### **Pressing iron**

- It is used to press articles to remove creases.
- To press seam open/used to iron seam/garment/article.

#### **A full length mirror**

- It is used for fitting garment and appreciating the style of garment.

#### **Seam Ripper**

- It is used to remove stitches
- For cutting buttonholes

#### **Stiletto**

- Used for piercing holes and eyelets.

- (d) Most candidates were able to fill the spaces with the correct words.  
Few candidates wrote two words in one space.

The expected answer is:

*'A patch is a small piece of material that is used to cover a hole or to strengthen a weak area.'*

#### **Question 3**

- (a) State one function each of the following nutrients.
- protein;
  - carbohydrate;
  - vitamins.
- (b) List three protein sources each of the following:
- animal;
  - vegetable.
- (c) (i) Ama has to prepare chicken stew for the mother's birthday.  
List six ingredients she will need for the stew.

- (ii) State three accompaniments that can be served with the stew.  
(iii) What are the basic ingredients used in pastry making?
- (d) State four causes of food spoilage.
- (e) Explain the term Essential Amino Acids by filling in blank spaces with appropriate words below:

**Body, protein, foods, produced, cannot, compounds, eat.**

**They are the chemical---- of protein which are found in the -----we and ----be  
---- by the -----.**

Question 3 was a popular question which was well answered by majority of candidates who selected it.

- (a) Most candidates were able to state the functions of the nutrients. Very few mixed up the answers.

Correct answers provided by candidates include:

- Protein: For body building, for repair of worn-out tissues, for body maintenance.
  - Carbohydrate: Provides heat and energy.
  - Vitamins: For regulating body processes, for protection against diseases.
- (b) Most candidates were able to list the animal proteins, but the answers given were not varied. Answers given were: Meat, fish, milk, eggs. Other examples could have been snails, crabs, cheese, shrimps, lobsters, oysters, wagashi.

Instead of meat, candidates could have also given examples like mutton, game, veal, chicken, pork, pheasant, beef, etc.

Some candidates gave answers like cow meat, goat meat, dog meat, etc. which made their answers wrong. Giving examples of meat is a repetition of the same answer.

For vegetable protein, it seemed most candidates were not conversant with it, they gave examples of fruits and green vegetables, e.g. coconut, oranges, pineapples, apples, mangoes, etc.

Few had the vegetable protein correct e.g.

- Soyabeans,

- Agushie/melon seeds, groundnuts
- Neri/'werewere', cowpeas

Other examples could be, tofu/soya cheese, soymilk, honey beans, butter beans, etc.

- (c) Most candidates were able to list the ingredients to be used, but omitted the main ingredient, i.e. chicken.

With the (c) (ii), some candidates mentioned food commodities instead of dishes and some listed items for serving while other wrote meals. Few were able to list dishes e.g. plain/boiled rice, braised rice, fried/boiled yam/plantain/potatoes, tubaani, banku, kenkey, Tuo Zaafi (T.Z.), etc.

For (c)(iii), most candidates had the flour and fat correct as ingredients for preparing pastry. Water was omitted without water a pastry dough cannot be prepared.

- (d) Most candidates gave signs of food spoilage as answers which were wrong e.g. the food smells, colour changes, there is foam on top of food, slimmy/sliminess, etc.

Some mentioned micro-organisms/bacterial/yeast/fungus and natural decay/enzyme action which were correct.

Few candidates knew about the rodents, worm, bugs, weevils and insects.

- (e) A well answered question by most candidates. However, few of them provided two words in the spaces provided.

#### **Question 4**

- (a) **State four signs of Kwashiorkor.**
- (b) **Outline three functions of water in the body.**
- (c) (i) **State one reason why dietary fibre is important in a diet.**  
 (ii) **List the four fat soluble vitamins.**
- (d) **Explain two reasons for preserving foods.**
- (e) **State the major functions of iodine in the body.**

- (a) A popular question which was answered by majority of candidates who attempted it.

Majority of candidates were able to state the signs of Kwashiorkor.

Candidates provided the following answers:

- retarded/stunted growth
- Child grows lean.
- Loss of weight
- Scanty reddish hair/little hair with change in colour
- Swollen feet
- Big/protruding/bulging (shiny) stomach/belly
- Wrinkled skin.
- The child becomes restless
- The child loses interest in his/her surroundings
- The child is easily infected.

(b) This question was quite well answered. Candidates were limited in their answers, e.g.:

- To prevent constipation
- It helps to regulate body temperature
- To prevent dehydration
- Helps the body to digest food

The correct answers are:

- Lubricates joints and membranes
- Some nutrients dissolve in water for proper absorption
- It is required in all body fluids.

(c) Very few candidates were able to answer this question correctly. Majority of them thought dietary fibre comprises of all nutrients. Others indicated that dietary fibre gives cellulose.

With (c) (ii), majority of candidates listed food commodities instead of the four fat soluble vitamins.

Others also gave answers like protein soluble vitamins, carbohydrate soluble vitamins, while others listed either one or two fat soluble vitamins and added some of the water soluble vitamins. Some candidates also listed non-existent vitamins e.g. Vitamin G, J, F.

Few candidates attempted this question which was well answered with good explanations. Answers were varied. Candidates knew the functions of iodine.

Correct answers are:

- For proper function of thyroid gland.
- It is needed for the cells to convert food into energy.
- For the production of thyroid hormones.
- For the production of blood cells.
- For the regulation of body temperature.
- For growth, metabolism reproduction, etc.

